

# Garden Room Menu

## To Start

### Classic Chatsworth Farm Beef Tartare

Sourdough Crouton  
£16

### Ladybower Trout

Pickles, carrot, fennel, saffron  
£17

### BBQ Purple Sprouting Broccoli

Herb sauce  
£13

### Chatsworth Garden Jerusalem

#### Artichoke Soup

Truffle, estate mushrooms  
£10

## From the Water

### Whole BBQ Sardines

Garden greens sauce, lime, cucumber  
£10/£22

### Battered Haddock

Chips, pea purée, tartare sauce, lemon  
£18

### Whole Lemon Sole (on the bone)

Lemon, caper, parsley  
£40

### Cod

Braised garden leeks, crushed potatoes, butter  
sauce  
£26

### Oysters

Served with a spicy BBQ sauce & shallot pickle  
or in a tempura batter with lemon mayonnaise

Choose from 3£8 5£12 6£15

### Exmoor Caviar

Served with Blinis & crème fraiche

10g £55 30g £140 50g £250

### Lobster

½ lobster

£37

Full lobster

£74

Served either thermidor  
or with garlic butter sauce

Both with rocket and parmesan salad & herb  
butter Chatsworth garden potatoes

## Hand Rolled Pasta

### Chatsworth Farm Beef Shin Ragu

£29

### Tagliatelle

Choose from

Spinach, parsley & garlic sauce

£25

or

Estate mushroom & black truffle

£28

## Salads

### Free Range Chicken Caesar Salad

Bacon, parmesan, anchovies, croutons, baby gem  
£11/£22

### Prawn and Smoked Salmon

Marie Rose, baby gem, tomato, cucumber, lemon  
£11.5/£23

### Superfood Salad

Feta, beetroot, spiced nut & seeds, garden veg  
£10/£20

## From the Farm

### Chatsworth Farm Beef Burger

BBQ beef rib, goose liver, black truffle pecorino  
£32

### Beef Feather blade

Garden brassicas & Chatsworth new potatoes  
£29

### Chatsworth Farm Lamb

Confit garlic potatoes, BBQ lettuce  
£34

### Chatsworth Beef Sirloin

Rocket & parmesan salad, beef fat chips  
£35

## Sides

Black Truffle & Parmesan Fries

£9

Buttered Garden Potatoes

£8

Seasonal Vegetables from the Garden

£8

Chunky Chips

£8

Baby Gem Heart Salad, Caesar Dressing

£9

## Sandwiches

### **Classic Croque Monsieur**

£14

### **Fish Finger**

Tartare sauce, pea purée

£14

### **Mozzarella, Tomato and Basil Pesto**

£12

All served with rocket and parmesan salad & chips

All sandwiches are served up until 5pm

## Handmade Treats

To go with coffee or take home

### **Handmade Chocolates, box of 9**

£15

### **Warm Lemon Madeleines**

£6.50

### **Flavoured fudge**

£8

## Desserts

### **Pineapple Tarte Tatin**

Pandan & lime ice cream

£14

### **Baked Alaska**

“s’mores”

£15

### **Chatsworth Honey Steamed Sponge Pudding**

Garden lavender ice cream

£14

### **Baked Chocolate Mousse**

Blood orange Sorbet

£15

## Cheeses

### **Selection of Three British Cheeses**

Grapes, celery salt butter, fig cake, crackers

£16.50

### **Dovedale Blue**

Malt loaf, pear & port chutney

£12.50

A 5% service levy is added to all accounts & distributed directly to staff.

Wherever possible we will do our utmost to meet dietary requirements. Some products in our range contain nuts and other allergens. As a result traces of these could be found in other products served here. An allergen menu is available for your information. Please ask any member of staff for advice.