

Starters

Baked Celeriac, Celery Jam, Candied Walnuts, Whiskey Apples, Crème Fraiche (V) - £9.50 - 304 kcal

Spring Pea Soup, Garden Mint, Crème Fraiche, Bread & Butter (V) - £8 341 kcal

Crispy Whitebait, Lemon Mayonnaise - £9.50 209 kcal

Black Pudding Scotch Egg, Wild Garlic & Parsley Sauce -£13 395 kcal

BBQ Red Prawns, Roast Cauliflower, Pickled Raisins -£13 293 kcal

Hand Rolled Pasta, Beetroot, Goats Cheese, Toasted Nuts & Seeds (V) - £9.50 210 kcal

Mains

Chatsworth Farm Lamb Rump, Spring Greens, Braised Shoulder, Confit Potatoes - £32 783 kcal

Moss Valley Pork Belly, Potato Puree, Purple Sprouting Broccoli - £23 932 kcal

Chatsworth Farm Beef Rump, Brisket Pastrami, Hen of the Woods, Asparagus, Dauphinoise - £29 893 kcal

Market Fish of the Day, Lemon, Parsley, Brown Butter Sauce, Jersey Royals - £28 623 kcal

Chatsworth Farm Beef Burger, BBQ Brisket, Chilli Pickled Gherkins, Brioche Bun, Chips, Rocket & Parmesan Salad - £19 921 kcal

Battered Haddock & Chips, Pea Puree, Tartare Sauce, Grilled Lemon - £17.85 869 kcal

Derbyshire Beef & Ale Pie, Mashed Potato, Gravy Seasonal Vegetables - £19.95 786 kcal

BBQ Harissa Cauliflower, Butterbean Sauce, Pomegranate, Pickled Raisins, Coconut Yogurt (V) (VE) - £17 610 kcal

Vegetable Wellington, Seasonal Greens, Gravy (V) - £18 749 kcal

Side Dishes £6 each

Buttered New Potatoes (V) 279 Kcal
Truffle & Parmesan Fries - £2.50 supplement 351 Kcal
Hand Cut Chips (V) (VE) 320 Kcal
Rocket & Parmesan Salad, Balsamic & Olive Oil 270 kcal

(V) Vegetarian (VE) Vegan



Desserts

Cookie Dough, Toffee Sauce & Vanilla Ice Cream (V) - £10 832kcal

Apple Tarte Tatin, Clotted Cream Ice Cream-£10 869kcal

New York Baked Cheesecake, Berry Compote (V) - £10 518kcal

Seasonal Fruit Crumble, Vanilla Ice Cream (V) (VE) - £9 711 kcal

Bakewell Tart, Vanilla Ice Cream, Cherry Sauce (V) -£10 845 kcal

Blueberry Syrup Sponge with Vanilla Ice Cream (V) - £9.50 897 kcal

Selection of The Courtyard Dairy Cheeses, Celery Butter, Frozen Grapes, Crackers, Quince Jelly - £14.75 713kcal

Beenleigh Blue

A delicately blue sheep's milk cheese from Devon, with a lemony sweetness and moist, crumbly texture.

Hafod Cheddar

A Welsh-made Cheddar cheese with rich, layered flavours and a supple texture, its interior reveals a warmly golden paste and the occasional blue vein.

Baron Bigod

This Suffolk Brie-style cheese has a silky breakdown under the rind and balances a clean lactic brightness with Earthy flavours.

Killeen

Semi hard goats milk cheese sweet, floral and perfumed.

Elrick

Elrick Log is a semi-firm, lactic goat's milk cheese that is rolled in ash before developing a mould rind.

Dessert Wines (50ml)

Muscat de Beaumes de Venise £5.75 Tangy, tropical and citrus flavours with delicate floral notes

Chateau Briatte, Sauternes 2012 £8.40 Ripe fruit and fresh, upbeat acidity, poised, elegant, sensual and rather lovely

Chatsworth Muscat of Alexandria £14.00 Made with grapes from Chatsworth House, citrus flavours, dried apricot & marmalade

Taylors Late Bottled Vintage Port £6.25 Full bodied, velvety smooth & full of ripeblack fruit flavours, pairs well with cheese

Taylor's 10 Year Port £6.85 Oak cask aged for 10 years enhances the already beautiful fig & honey notes

Please note we only accept Card Payments

If you have any questions about our ingredients, or have other dietary requirements, please ask any member of staff who will be happy to help. Some products in our range contain nuts and other allergens. As a result traces of these could be found in other products served here. Adults need around 2000 kcal a day