



CAVENDISH HOTEL

BASLOW

The Gallery

Snacks

Oysters
£3.50 each
Shallot vinaigrette, tabasco and lemon

Exmoor Caviar
10g - £52
Blini's and crème fraiche

Cured and Aged Meats
£8
Croutons and pickled vegetables

Starters

Chatsworth Beef Rib
£14
Alliums and horseradish

BBQ Mackerel
£12
Smoked parfait, grapes and garden sauce

English Asparagus
£12
Herb sauce and crispy hen's egg

Ladybower Trout
£16
Shellfish bisque, rouille

Red Prawn
£19
Carrot, fennel, saffron and caviar

Moss Valley Pork Terrine
£14
Duck liver parfait, crostini and pickled vegetables

Mains

BBQ Monkfish Tail
£36
Spring cabbage and smoked mussel sauce

Chatsworth Farm Lamb
£34
Saddle, shoulder, potato terrine and peas

BBQ Garden Carrots
£20
Wild rice, hazelnuts and pickles

Whole Lemon Sole
£40
Lemon, caper, parsley and brown butter

Chatsworth Farm Beef Wellington
£85 for two people to share
Chateaux potatoes, spinach, seasonal vegetables and red wine sauce

Hand Rolled Linguine
£26
Local mushrooms, truffle and parmesan

The 10 Mile Tasting Menu

River Trout
Carrot and fennel

Chatsworth Beef
Pickles, coal, horseradish and alliums

Estate Mushroom
Garden herb sauce

Chatsworth Lamb
Confit potatoes and lettuce

Chatsworth Honey
Rhubarb, rapeseed cake

£75 per person

Each ingredient on this menu is produced, made and sourced on or within 10 miles of the beautiful Chatsworth Estate.

Sides

Chatsworth Garden Vegetables
£6
Shallot and herb butter

Black Truffle and Parmesan Fries
£7.50

Heritage Potatoes
£6
Herb butter

Caesar Salad
£7
Baby gem, parmesan and croutons

Chunky Chips
£6

Desserts

Coffee Iced Parfait
£13
Chocolate crèmeux and milk

Passion fruit mousse
£14
English Strawberries

Tiramisu
£12
Served table side

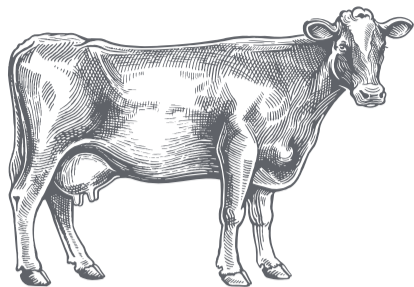
Mango Soufflé
£16
Toasted rice and kaffir lime leaf ice cream

Selection of Courtyard Dairy Cheeses
£17
Celery butter, crackers, grapes, fig and chutney



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Chatsworth Kitchen Garden

Home-grown fruit and vegetables is supplied to us by our very own Chatsworth Kitchen Garden. All manner of fruit, salad, cut flowers and vegetables are grown here. Our chefs collaborate closely with the garden team and we plan our menus around the planting so it's extremely seasonal and fresh. We're proud to say that the Kitchen Garden has zero waste, with all harvested produce being used in the house, our restaurant, The Stable Yard and Chatsworth Farm Shop. All food waste is made into compost and sent back to the gardens each week to help the fruit and vegetables to grow.

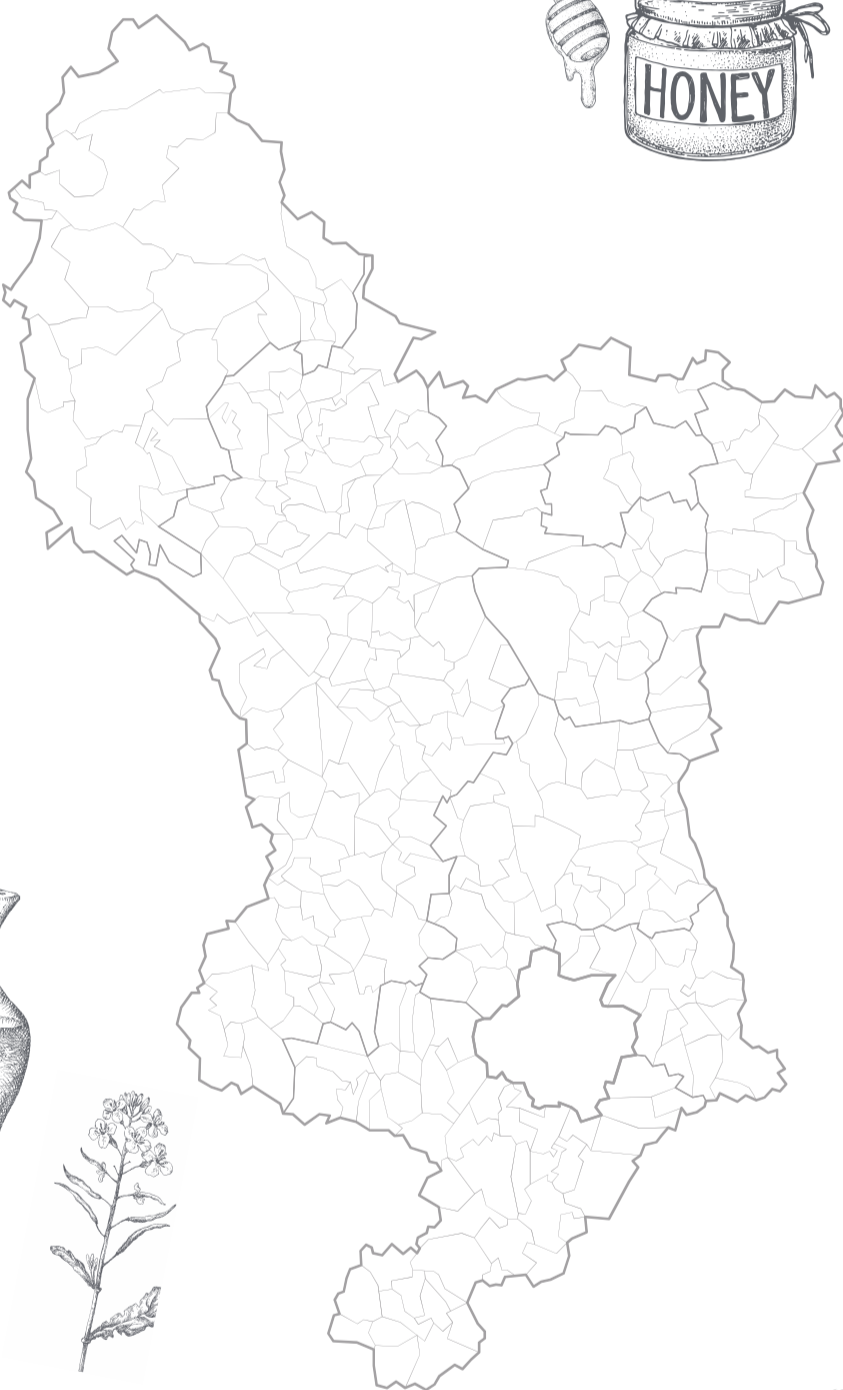


Chatsworth Beef and Lamb

All of the beef and lamb that features on our menus is sourced from Chatsworth Farm Manager, David Howlett. David rears a native breed of cattle that have free run of the fields and are able to forage on berries, crops and grass. We use as much of the cow as possible, even down to re-distributing small bits of cut to a local pie company.

Sheffield Honey Company

The honey in our recipes is supplied by Sheffield Honey Company – an award-winning artisan producer of the finest raw and unprocessed honey. Their bees are kept in secluded hives on the Chatsworth Estate where nectar and pollen are in abundance during the summer months. This provides the perfect environment for bees to thrive in and produces delicious tasting honey for our restaurant.



RG Morris

Ladybower Reservoir is the largest of three reservoirs in the Upper Derwent Valley, famous for their connection to the legendary Dambusters. Located nearby in the village of Buxton is RG Morris – a family-run supplier of the finest quality Ladybower Trout. All fish is caught using sustainable methods to ensure the fish of Ladybower can be enjoyed for generations.



Chatsworth Game

The venison featured on our menus is sourced from the Chatsworth Estate. A close knit team of three ensure the deer and pheasants on the estate are healthy and well-managed, in cooperation with the British Game Alliance. Sustainable wildlife management is an integral part of the team's day-to-day activities, ensuring both the habitat and animals are well looked after.

Brock and Morton

Brock and Morton pride themselves on producing the finest cold pressed rapeseed oil. Since starting in 2013, they have created several fabulous flavours which have been added to their oil range. Their oils offer big flavours that are versatile in the kitchen and don't compromise on nutrition. Only the best quality home grown seeds are selected for pressing, the oil is then made using traditional methods that don't use additives but do use a great amount of passion and care.



The Mushroom Emporium

Robyn Schultz is the owner of The Mushroom Emporium, who grow a range of mushrooms in a controlled environment on the Chatsworth Estate. Every care is taken by the team to ensure the healthy harvest of mushrooms to be served in our restaurant.



Wye Bakehouse

Based in Bakewell, Wye Bakehouse supply our restaurants with fresh bread and sourdough daily. Wye Bakehouse has two different sourdough cultures, one made with rye flour and another made with white, and they refresh them, with equal parts of water and flour every day. Their sourdoughs are mixed in the early hours of the day and are left to ferment for up to 12 hours before being baked.



Beeley Hilltop Farm

We source our rich milk from the Jersey cows at our neighbours Chris and Jane's farm, which is then pasteurised at Matlock Meadows, who also use their milk to make award-winning ice cream

