

Starters

Baked Celeriac, Celery Jam, Candied Walnuts, Whiskey Apples, Crème Fraiche £9.00 (V) - 304 kcal

Hot Smoked Salmon, Horseradish Crème Fraiche, Crispy Capers, Brown Bread - £9.95 213 kcal

Spring Pea Soup, Garden Mint, Crème Fraiche, Bread & Butter (V) £8 341 kcal Crispy Whitebait, Lemon Mayonnaise - £9.50 209 kcal

Classic Prawn Cocktail, Marie Rose, Baby Gem, Brown Bread - £9.50 308 kcal

Mains

Roast Striploin of Derbyshire Beef, Roast Potatoes, Yorkshire pudding, Cauliflower Cheese, Seasonal Vegetables, Gravy - £21 1021 Kcal

Derbyshire Roast Lamb Leg, Roast Potatoes, Yorkshire pudding, Cauliflower Cheese, Seasonal Vegetables, Gravy - £19 1087 Kcal

Vegetable Wellington, Roast Potatoes, Yorkshire pudding, Cauliflower Cheese, Seasonal Vegetables (V) - £18 749 kcal

Market Fish of the Day, Lemon, Parsley & Caper Brown Butter Sauce, Jersey Royals - £24 623 kcal

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

Chatsworth Farm Beef & Ale Pie, Mashed Potato, Seasonal Vegetables - £19 $_{\rm 786\ kcal}$

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

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

Side Dishes £5 each

Buttered New Potatoes (V) 279 Kcal
Truffle & Parmesan Fries - £2.50 supplement (V) 351 Kcal
Hand Cut Chips (V) (VE) 320 Kcal
Rocket & Parmesan Salad, Balsamic & Olive Oil (V) 270 kcal
BBQ, Tender Stem Broccoli, Black Garlic, Parmesan (V) 315 kcal

(V) Vegetarian (VE) Vegan



Desserts

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

Lemon Posset, Basil, Strawberries, White Chocolate Shortbread (V) - £9 789kcal

White Chocolate Blondie, Banana & Baileys Ice Cream (V) - £9 871 kcal

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

Pilsley Eton Mess, Chantilly, Strawberry, Lime, Mint (V) - £9.50 804 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.

Killeen

Semi hard goats milk cheese sweet, floral and perfumed.

Baron Bigod

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

Ingot

Lactic fresh goats' cheese with velvety-smooth mouthfeel

Dessert Wines (50ml)

Muscat de Beaumes de Venise £5.50 Tangy, tropical and citrus flavours with delicate floral notes

Chateau Briatte, Sauternes 2012 £8.00 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 £5.95 Full bodied, velvety smooth & full of ripe black fruit flavours, pairs well with cheese

Taylor's 10 Year Port £6.50 Oak cask aged for 10 years enhances the already beautiful fig & honey notes