



Wednesday - Saturday
 Lunch and Dinner

TO START

<p>PAN FRIED MONKFISH & SCALLOPS..... 9 <i>chorizo & sweetcorn, saffron cream sauce</i></p> <p>FILLET OF SEABASS 8 <i>spring onion and parsley risotto, black pudding, cod cheek, red pepper salsa</i></p>	<p>Ⓢ WHIPPED GOAT'S CHEESE 7 <i>beetroot pureé, toasted peanuts, grilled chicory</i></p> <p>CORNISH MACKEREL 9 <i>celeriac remoulade, tempura onion rings, caviar cream sauce</i></p> <p>SMOKED HAM HOCK TERRINE 7 <i>gherkins, capers, fruit pureé</i></p>
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MAIN DISHES

<p>PAN FRIED HALIBUT.....19 <i>crab ravioli, courgette & carrot pappardelle, poached scallops, chilli butter, artichoke velouté</i></p> <p>TRIO OF DERBYSHIRE LAMB20 <i>cutlet, neck and moussaka, aubergine crisp, confit potato, braised balsamic lentils, maple syrup carrots</i></p>	<p>MEDLEY OF PACKINGTON PORK.....18 <i>belly, cheek & fillet, apple and golden sultana pureé, parsnip crisps, cabbage with vanilla potatoes</i></p> <p>BARBARY DUCK BREAST & LEG 19 <i>griottine cherries, celeriac pureé, purple potatoes, treacle carrots</i></p> <p>Ⓢ TEMPURA COURGETTE FLOWER.....16 <i>spring onion & pea risotto, grilled asparagus, yellow courgettes</i></p>
<p>DERBYSHIRE LONGHORN BEEF FILLET.....26</p> <p>RIB-EYE21 <i>pont neuf potatoes, creamed mushrooms, confit tomatoes</i></p>	<p>BAKED SALMON18 <i>infused with lemon & thyme, smoked haddock bon bon, garlic, basil cream sauce, carrots, asparagus & spinach</i></p>

Nuts, allergies and dietary requirements: We regret we cannot guarantee any of our food is totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.