

DINNER

Two Courses £32 Three Courses £36 Tuesday until Saturday 6.30-8.30pm

- STARTERS** BEETROOT CURED SALMON
fennel, cucumber, horseradish
- SEARED SCALLOPS
almond, cauliflower, raisin and caper (£2.50 supp.)
- TRIO OF GOAT'S CHEESE
roasted pepper, onion (v)
- HAM HOCK CROQUETTE
pea purée, shallot confit, pickled grapes
- SLOW COOKED LAMB NECK FILLET
tomato, tarragon, feta
- MAINS** ROAST BREAST OF DUCK
cavalo nero, cauliflower, potato, dark cherry and anise jus
- ROASTED LEMON SOLE
clam beignet, curried aubergine purée, ginger, lemongrass and coriander sauce
- BRAISED BLADE OF DERBYSHIRE BEEF
parsnip purée, glazed carrots
- TRIO OF PORK
cabbage and bacon, beetroot, sweet potato, cider and mustard sauce
- BUTTERNUT SQUASH RISOTTO
pickled grapes, poached egg, hazelnuts, purple sprouting broccoli (v)
- DESSERTS** STICKY DATE AND PECAN PUDDING
glazed apple, calvados toffee sauce, vanilla ice cream
- ROASTED BANANA PARFAIT
dark chocolate ice cream, salted caramel custard
- RHUBARB AND ALMOND TART
clotted cream ice cream, clementine curd
- SELECTION OF BRITISH CHEESES
quince jelly, dehydrated malt loaf (£3 supp.)
- TRIO OF CHOCOLATE
passion fruit ice cream, lime jelly