

LUNCH

Two Courses £22 Three Courses £25
Wednesday until Saturday 12-1.30pm

STARTERS WINTER VEGETABLE AND LENTIL SOUP v

baked goat's cheese croute

ROASTED PUMPKIN RISOTTO v

wild mushrooms, parsley oil

SMOKED HADDOCK CROQUETTE

saffron aioli, romesco purée

HAM HOCK TERRINE

piccalilli gel, sour dough

MAINS ROASTED PORK BELLY

black pudding, fondant potato, winter squash purée

SLOW COOKED DUCK LEG

red cabbage, dauphinoise potato, blackberry jus

FILLET OF SEABASS

crab bon bon, lobster and saffron tagliatelle, chive emulsion

BRAISED BLADE OF DERBYSHIRE BEEF

parsnip purée, beetroot, rosti potato, thyme jus

DESSERTS CHOCOLATE AND ORANGE PAVE

white chocolate ice cream

WARM BAKEWELL TART

clotted cream, raspberry syrup

SELECTION OF BRITISH CHEESES (£3 supp.)

quince jelly, dehydrated malt loaf

VANILLA AND LEMON CRÈME BRÛLÉE

pistachio shortbread

stones
RESTAURANT