

Meat

Saddle of Yorkshire Hare

braised leg, red chicory, damsons

Jowl & Cheek of Pork

caramelised in Maltose, orange purée & scallop, honey roast scratchings

Dry Aged Fillet of Derbyshire Beef

oxtail pie, red wine sauce

Breast of Creedy Carver Duck

caramelised quince, duck fat chips, Akashi Tai sauce

Saddle of Wild Venison

roast pear, wild mushroom, salsify, chocolate sauce

....

Dessert or Cheese from our list

....

One Course £34

Two Courses £55

Three Courses £72

....

Coffee & Sweets £4

(Cafetière, Espresso, Cappuccino)

Please note, we use nuts, fish, egg, shellfish, milk and gluten products within our kitchens and it is impossible to fully guarantee separation of these items in storage, preparation or cooking.

Please inform staff of any food allergies prior to placing your order.

If you will need a taxi please advise us at the start of the evening to avoid disappointment

Out of consideration to other diners, please switch off mobile telephones whilst in the Lounge and Dining Rooms.