

To Begin

Focaccia bread selection with olive oil and balsamic vinegar (VE)

First course

Courgette, broad bean and pea soup

With a plant based cream (VE)

Derbyshire beef carpaccio

With rocket salad, deep fried capers and parmesan garnish

Assiette of melon with feta cheese

With melon gel and a balsamic glaze (V)

Pea and mint arancini

Served with a smoky tomato sauce and gratings of parmesan

Poached pear with Applewood smoked cheese

With Parma ham, pear gel, toasted pine nuts and an Applewood tuile

Main Course

Moroccan spiced Derbyshire lamb rump

With baba ghanoush, fresh herb tabbouleh and a tomato and olive salsa, charred courgette and tomato, and pomegranate seeds

Pan-fried sea bass

Served with charred sweet potato, broccoli, smoky tomato sauce, toasted pine nuts and herb oil

Cauliflower fritters

With fresh herb tabbouleh salad, coconut yoghurt and chargrilled courgette and tomato (VE)

Roasted beetroot and vine tomato tatin (V)

Served with a rocket salad, tomato and olive salsa, charred courgette, grilled vine tomato and a balsamic glaze

Chargrilled chicken salad

Garlic and herb chargrilled chicken, baby gem lettuce, Caesar dressing, anchovies, croutons, Parmesan and herb oil

Desserts

Lemon posset

With Pimm's soaked strawberries and cucumber (V)

White chocolate and lime torte

With raspberry compote and a raspberry tuile (V)

Praline and dark chocolate delice

Served with a chocolate crumb, hazelnut Florentine and an espresso mascarpone sorbet (V)

Vanilla Poached Pineapple

With a rum and mint compote and a coconut sorbet (VE)

Two courses for £37.00

Three courses for £45.00

Our servers can advise on any
dietary requirements and allergens