

Chatsworth Estate to plate
Lunch menu

To Start

BBQ Broccoli

Truffle, Mrs Kirkham's, Roast Garlic

Ham Hock & Goose Liver Terrine

Apple, Pickle, Shallots, Sourdough

To Follow

Smoked Derbyshire Lamb Saddle from The Chatsworth Estate

Lovage, Baby Leeks, Pommes Anna, Lamb Sauce

Silver Hake

Monk's Beard, Olive Oil Potatoes, Seaweed Butter Sauce

To Finish

Chocolate Tart

Cherry sorbet

Selection of Three Courtyard Dairy Cheese

Frozen grapes, celery, fudges crackers, quince jelly

2 courses £21.50

3 courses £25.00