

The Gallery Restaurant Menu

To Start

Isle of Wight Tomatoes

Pumpkin seeds, sour dough toast, frozen goat's cheese, basil

Derbyshire Beef Tartare

Sunflower, apple, nasturtium, pickled shallots

Dorset Crab

Crab bisque, linseed cracker, cucumber, potato, lemon

Moss Valley Braised Pork Cheek

Ponzu pickled kohlrabi, cider butter sauce, beetroots, honey scratchings

Cod Loin

Satay sauce, chilli, mango, coriander, finger lime, coconut



To Follow

Cornish Halibut

Strawberries, fennel, golden beetroot, elderflower, jersey royals, chive vermouth sauce

Smoked Chatsworth Estate Lamb

BBQ miso glazed shoulder, roast rump, smoked onion purée, charred leeks and truffle pommes anna

Spiced Citrus Glazed Creedy Carver Duck Breast

Crispy confit leg, liver, morels, beetroot, spring cabbage

Summer Vegetable Tart

Brick pastry tartlet, Mrs Kirkhams, summer truffle, garden herbs and flowers

Fillet of Pollock

Cucumber, yuzu, seaweed powder, caviar sauce, crispy oyster

To Finish

English Strawberry

Olive oil cake, basil and strawberry sorbet, champagne

Chocolate Torte

Hazelnut ice cream, popcorn, salted caramel

Passionfruit Souffle

Milk chocolate

Cherry

Tokaji and cherry magnum, pistachio financier, white chocolate

Cheese trolley (£4.25 supplement if taken as a dessert)