

The Gallery Restaurant Menu



To Start

Roast Pumpkin Panna Cotta

Pumpkin seeds, aged balsamic, goats cheese, pumpkin emulsion

Steak Tartare

Dressed in charcoal oil, apple, pickled shallots, nasturtium, sunflower seeds, parmesan crisp

Dorset White Crab

Bloody Mary, cucumber, horseradish, lime, focaccia

Spiced Honey and Citrus Glazed Pork Cheek

Crispy pigs ears, ponzu kohlrabi, coriander, roscoff onion

Pan Fried Sea Bream

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

To Follow

John Dory

Violet artichoke, leeks, hazelnut crust, Jerusalem artichoke and vanilla sauce

Chatsworth Estate Venison Loin

Spiced venison kofta, fondant potatoes, blackberries, beetroots, spiced granola, venison sauce

Cornish Halibut

Strawberries, golden beetroot, turnip, elderflower, new potatoes, chive vermouth sauce

Chatsworth Beef Fillet

Buttered spinach, baby artichoke, pesto, goose liver, cheese mash potato, red wine jus

Truffle Mash Potato and Egg Yolk Ravioli

Wild mushrooms, kale, black truffle, roast garlic sauce

To Finish

Chocolate Mousse

Blackcurrant sorbet, beetroot puree, chocolate crumb

Apple Tart Tatin

Brown butter ice cream

Blackberry Souffle

Ruby chocolate sauce, blackberry sorbet

Vanilla Yoghurt Parfait

Thyme infused Peaches, peach and lemonade sorbet, nut tuille, pomegranate

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