

# Garden Room Menu



## Starters

### Soup of the Day

Fresh bread roll  
£5.50

### Home cured salmon

Pink grapefruit, vodka, pine  
£7.00

### Goats cheese and truffle mousse

Jerusalem artichoke crisp, grilled kale, beetroot puree  
£6.50

### Lamb Shoulder Croquet

Blue cheese, walnut, fig  
£8.50

### Crab Spring Roll

Asian slaw, chilli sauce  
£7.00

## Main Courses

### 8oz Owen Taylors Award Winning Sirloin Steak

Hand cut chips, salad, peppercorn sauce  
£25

### Chatsworth Gold Beer Battered Fish & Chips

Hand Cut Chips, Pea Purée, Tartare Sauce, Grilled Lemon  
£9.00 small / £15.00 large

### Free Range Chicken supreme

Chorizo sweetcorn basil risotto  
£18

### Flying Fish's Fresh Catch of the Day

Leek fondue, potato fondant, vermouth sauce, grilled baby leeks, chive oil  
£18.00

### Hand Rolled Tagliatelle

Wild mushrooms, spinach, parmesan, truffle cream sauce  
£16

## Sunday Roasts

Available Sunday 12pm until 2.30pm

### Award Winning Chatsworth Farm Shop Sirloin (Roasted Medium Rare)

Roast potatoes, Yorkshire pudding, seasonal vegetables, roast gravy  
£16

### Roast Pork

Crackling, sage and onion stuffing, seasonal veg, pork gravy  
£16

## ***Sandwiches***

### **Free Range Egg Mayonnaise**

Chive sour dough, salad, chips

£7.50

### **New York Deli Sandwich**

Rye bread, pastrami, mustard mayo, gherkins, swiss cheese, salad, chips

£9.50

### **Severn Wye Smoked Salmon Sandwich**

Chive sour dough, cream cheese, cucumber, salad, chips

£9

### **Cavendish Cheese Savoury**

Sun blush tomato bread, peppers, red onion, chive, salad, chips

£8

### **Morecombe bay Shrimp**

Mary rose sauce, salad, chips

£8

## ***Desserts***

### **Chocolate and Blackcurrant Mousse**

*Cassis sorbet*

£7.00

### **Pistachio Crème Brulee**

Vanilla ice cream

£7.00

### **Sticky Toffee Pudding**

Toffee sauce, vanilla ice cream

£7.00

### **Blackberry and White Chocolate Magnum**

Blackberries from the estate

£7.00

### **Selection of 5 Cheeses Sourced from Andy at courtyard dairy**

£10.00

Wherever possible we will do our utmost to meet dietary requirements.

Please ask any member of the team who will be happy to help. Some products in our range contain nuts and other allergens. As a result traces of these could be found in other products served here.

We do our utmost to source local produce direct from Derbyshire suppliers and Chatsworth Estate Farm Shop.

A5% service levy is added to all accounts & distributed directly to staff

A 15% service charge is added to any food & drinks served in bedrooms.