

To Begin

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

First course

Roasted vine tomato soup

Served with a herb oil (VE)

Chicken liver parfait

With toasted brioche and onion jam

Classic prawn cocktail

With tomato, cucumber, little gem and a granary slice

Assiette of melon with feta cheese

With a balsamic glaze (V)

Main Course

Slow cooked Derbyshire beef daube

With thyme mashed potato, steamed tender stem broccoli, red wine jus and a Bourguignon garnish

Tandoori tempura monkfish

Served on a chickpea casserole with pak choi, coriander yoghurt and crispy onions

Black bean shakshuka

Served with a baked egg, coriander yoghurt, guacamole and flat bread (V)

Chicken Kiev

Chicken ballotine with herb butter, wrapped in Parma ham and breadcrumbs. Served with parmesan chips, crushed peas and a red wine jus

Mushroom and spinach gnocchi

With a vegan cream sauce (VE)

Desserts

Black forest gateaux

Served with a vanilla pouring cream

Rhubarb crumble trifle

Crumble topped with rhubarb compote, vanilla custard topped with Chantilly cream (V)

Tahini and white chocolate torte

Served with a sesame tuile, white chocolate soil and an espresso mascarpone sorbet (V)

Vanilla poached pineapple

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

Two courses for £35

Three courses for £42.50

Our servers can advise on any dietary requirements and allergens