

# Garden Room Menu

## To Start

Mediterranean fish soup,  
roasted red pepper puree,  
garlic mayonnaise  
£5

Country terrine, Almond  
homemade chutney  
£7

Marinade Loch  
Duart salmon,  
horseradish ice-  
cream  
£10

Greek Kalamata olives,  
feta, mint  
£7

Baked Camembert, vegetable  
crudites (to share)  
£12

Antipasti platter, smoked  
meats, bread, olives, cured  
fish (to share)  
£14

Potted beef, homemade bread  
rolls & butter  
£6

Pork scratchings, burnt apple  
puree  
£3

Heritage tomato salad, cottage  
cheese, basil oil  
£8

## Main Course

Meatballs, fresh linguine, fresh tomato sauce  
£14

Honey roast Derbyshire ham,  
Locally produced eggs, hand cut chips  
£12

Homemade smoked ham hock burger, chips & pickles,  
£16

Cornish mussels, white wine, cream, garlic & chips  
£15

Chatsworth Gold battered haddock  
Hand cut chips, mushy peas, & Cavendish tartar sauce  
£15

Slow cooked duck leg, haricot beans, Toulouse sausage, parsley, duck fat  
£16

Flat iron Hartington stilton steak sandwich, caramelised onion, salad leaves.  
£14

Market fish of the day  
£POA

## Side Orders

Hand cut chips, Jersey Royals, Purple Broccoli, Asparagus, Mushy peas and Baby vegetables  
(All at £3.95 each)

### **Cavendish Sandwiches**

*Available between 12pm and 6pm only*

*All served with salad & hand cut chips  
with a choice of white or granary bread*

*Cheddar cheese savoury  
£8.50*

*Atlantic prawn & Marie rose  
£9.50*

*Smoked salmon, cucumber, cream cheese  
£9.50*

*Egg & cress mayonnaise  
£8.50*

*Ham & mustard mayonnaise  
£8.50*

### **Desserts**

*Jam roly-poly  
vanilla custard  
£7*

*Tart of the day  
vanilla ice cream  
£7*

*Bailey's crème brulee  
lemon shortbread  
£7*

*Sticky toffee  
butterscotch sauce, vanilla ice cream  
£7*

*Selection of 5 cheeses sourced by the award winning Courtyard Dairy in Settle  
£10*

*If you have other 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.*

*Wherever possible we source local produce direct from Derbyshire suppliers and Chatsworth Estate Farm  
Shop.*

*During busy periods we would like to thank you in advance for your patience.*

**Head Chef Alan Hill**

*A 5% service levy is added to all accounts & distributed directly to staff.*

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