

Gallery Restaurant

Starters

Portland Cornish Crab Meat

Compressed watermelon, pickled cucumber, miso mayonnaise

Yukon Gold Potato Terrine

Sticky pigs cheek, burnt apple sauce, crackling

Hand dived Loch Fyne King Scallop

Langoustine Vinaigrette

(£3.00 Supplement)

Warm English Asparagus

Crispy duck egg, Parmesan, truffle

Roscoff Onion Mousse

Burnt onion ketchup, polenta, pickled onions

Main Course

Salt Aged Beef Sirloin

Parsnip puree, diced potatoes, red wine and onion

Chatsworth Estate Lamb

Breast, haggis, shoulder, root vegetables

Cornish Red Mullet

Jersey Royals, vegetable broth, crab oil

Derbyshire Poussin

Tandoori leg and breast, cauliflower puree, aloo pakora, Chaat masala

Poached Baby Leeks,

Wild garlic, BBQ king cabbage, tomato sauce

Desserts

Apple Croustade

Calvados ice cream, apple puree

Hot Chocolate Fondant

Pistachio ice cream, griottine cherries

Amalfi Lemon Tart

Orange sorbet

Mango Kulfi

Pineapple, coconut, cardamom

Cavendish Cheese Board

Dorstone

One of Britain's most outstanding goats milk cheeses. Made in a French style it is mousse like, creamy and rich with a hint of goat flavour. Made by Charlie Westhead in Herefordshire England.

Baron Bigod

A classic and original Brie made in Suffolk. Britain's only unpasteurised 3 kg Brie made on the farm. Rich and ripe. Made by Jonny & Dulice Crickmore in the Bungay Suffolk.

Sparkenhoe Vintage Red Leicester

The only unpasteurised farmhouse red Leicester made in the world. Earthy and mellow with a flaky texture. This vintage version is aged for 18 months. Made by David & Jo Clarke in Leicestershire England.

Hafod Cheddar

Made from a small farm with only 65 Ayrshire cows. Hafod is a clothbound Cheddar from a very traditional recipe, this produces a cheese that is buttery and smooth, with that special Cheddar tang.

Cote Hill Blue

With the milk price falling the Davenports took a short course in cheese making and invented Britain's first unpasteurised soft, rich creamy blue. Made by Michael & Mary Davenport in Lincolnshire.

Stichelton

Hand Ladled and made to a traditional Stilton recipe but with unpasteurised milk. Creamy and nutty with a rich blue flavour. Made by Joe Schneider in Nottinghamshire, England.

Hartington Stilton

This tangy, very creamy, blue cheese is made in the Hartington Creamery just outside the village of Hartington at Pike Hall Derbyshire, winning numerous trophies and certificates at local, national and international shows.

Stanage Millstone

A soft bloomy rind encases a rich flavour and buttery textures. Made by Sophie and James Summerlin of Hathersage

Coffee and petit fours £5.25

Lunch

2 courses £39.50 3 Courses £49.50 4 Courses £59.50

Dinner

2 courses £42.50 3 Courses £52.50 4 Courses £62.50

*A £4.25 supplement charge will apply if a cheese board is ordered instead of dessert
A 5% service levy is charged to all accounts and distributed directly to all the tea*