

late winter tasting menu/

the end of the cold season

FEBRUARY 20th - early spring

intro based on our chefs favourite snacks:

asian street food//

'Mumbai fried chicken'

(guinea fowl) + madras sauce/ pickle tray

+

steamed BAO bun

smoked mackerel teriyaki/ wasabi/ bacon/ radish

+

crispy beef in black bean sauce

(aged Derbyshire sirloin)

wagyu fat/ daikon noodles/ sesame/ spring onion

chinese broth

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handmade pappardelle

roasted chicken + truffle

cep/ 2yo parmesan/ sage

crispy skin/ fat croutons

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halibut/ iberico ham

lemon hollandaise/ chopped herbs

crushed potato/seaweed/ Boylestone

wild garlic pesto + sliced pear

WITH

buttery brown shrimp crumpet

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chatsworth lamb tasting:

shepherd's SHANK pie

BBQ onion/ black garlic/ turnip

minted peas/ potato/ crispy belly

AND

GLAZED LAMB LOIN

mint vinegar/ raw mint

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rhubarb crumble

(trifle style)

egg custard/ gingerbread/ pistachio

+ rhubarb and custard donut

-

'Mint Choccy Chip'

cocoa brownie/ mint nitro/ ganache/ tuile

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Today's freshly baked takeaway:

Blueberry & frosted lemon muffins

£60

please allow 2.5 hours to dine
it is essential that you notify us of any dietary requirements upon booking.