

# TWO COURSES £40 ACCOMPANIED BY FRESHLY BAKED SOUR DOUGH & CHEFS PRE STARTER

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#### **STARTERS**

#### CHEDDAR GOUGERE (V) (N)

Choux Pastry, Cheese Fondue, Parmesan Crisp, Pickled Pear and Walnut Puree

#### CHILLI CRAB

Fresh Crab, Crab Bisque, Korean Pepper Flakes, Dashi, Steam Bun

#### PAN SEARED PIGEON (GF)

Brick Kiln Farm Pigeon, Blackcurrant Puree, Textures of Beetroot, Pigeon Sauce

#### MAINS

#### ROAST DUCK BREAST

Dauphine, Pulled Duck Leg, Peking Duck, Plum Puree, Pickled Cabbage, Duck Jus

#### BOUILLABAISSE (GF)

Salmon, Cod, Seabass, Langoustine, Saffron Aioli, Bok Choi, Caviar, Bouillabaisse Sauce

#### LIONS MANE (V)

Butter Roasted Lions Mane Mushrooms, Confit Leeks, Leek Crumb, Leek Top Mayonnaise, Green Oil

## **DESSERTS**

### DERBYSHIRE APPLE PIE (V) (N)

Caramel Roasted Apple Terrine, Hartington Stilton Cheese, Seaweed Pastry

#### Malted Brownie (V) (N)

Blackout Sponge, Chocolate Marquise, Malt Mousse, Roasted Vanilla and Blackberry Ice Cream

#### BLACKCURRANT ETON MESS (GF\*) (V) (N)

Meringue, Clove & Miso Biscuit, Clove & Blackcurrant Gel, Cassis Fromage Cream, Blackcurrant Sorbet

#### LOCAL SUPPLY LIST

Jacksons Clay Cross – seasonal Vegetables & Dairy
Winster Foods Chesterfield – Speciality Ingredients
Price & Fretwell – Tibshelf Locally Soured Meat, Poultry & Game
Mainstream – Stonebroom - Locally Soured Meat, Poultry & Game
Moorcroft Seafood – North East Coast Sustainable Fresh Fish & Seafood
Kingfisher Seafood - Speciality Seafood Products
Holdsworth Foods \_ Tideswell Dry Goods
Lodge Farm Organics – Wild Mushroom & Organic Products