

# SIGNATURE MENU

### **STARTERS**

Confit Potato Chip
Pickled Beetroot, Onion & Black Garlic Puree,
Beetroot Powder (V) (GF\*)

F9
Curried Seared Scallop
Pomegranate, Almonds, Couscous, Bhaji Crumb,
Coriander Oil

F11
Pork & Mushroom Terrine

£10

Pork & Mushroom Terrine
Pickled Cucumber, Dill, Mayonnaise, Truffle Butter,
Toasted Brioche (GF\*)

### **MAINS**

Braised Ox Cheek Celeriac Dauphinoise, Pistachio Crumb, Kale, Ale Jus (N)	£30	Chestnut Gnocchi Braised Broccoli, Mushroom Soup, Roast Chestnuts, Green Oil (V) (N)	£25
Brine Roasted Cod Chicken Skin Crumb, Onion Puree, Onion Consommé, Charred Shallot, Greens (GF)	£28		

### **DESSERTS**

Chocolate Ale Cake
Salted Caramel, Sable Tuile, Frosted Pecan, Roasted
Vanilla Ice Cream (N)

Parsnip Crème Caramel
Golden Raisins, Orange Granita (GF\*)

#10

Malted Gâteaux
Warm Malt Sponge, Malted Milk Ice Cream,
Butterscotch Sauce, Yeast Tuile (V) (N)

#10

Golden Raisins, Orange Granita (GF\*)

## **LOCAL SUPPLIERS**

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