



Two AA Rosette 2025 - 2026
For Culinary Excellence

Restaurant of the Year 2025

Marketing Derby
Food & Drink Awards



Head Chef Dan Fincher
Master Chefs of Great Britain

From 4pm

Starter

Asparagus Soup (Gf*) 12.50

Wild garlic pesto, sour cream

Wild Garlic Panna Cotta (V) (Gf*) 13.00

Pickled shimeji mushrooms, lemon, wye valley asparagus, hazelnut dressing

Rabbit 15.50

Rabbit ‘cordon bleu’ gem lettuce, carrots, celeriac, wholegrain mustard

Haddock 16.50

Butter poached smoked haddock, ‘quiche lorraine’, slow-cooked egg yolk,
smoked haddock velouté, oscietra caviar

Bistro Classics

Roasted 6oz Beef Fillet (Gf*) 42.00

Braised ox tongue, slow cooked beef shoulder tart, salsify, rainbow chard

Pepperpot Burger (Gf*) 19.95

Seeded brioche, bacon, cheddar cheese, tomato & chilli chutney, gem lettuce, tomato, fries

Celeriac (V) (Gf*) 21.00

Celeriac fondant, black bomber cheese crust, marinated celeriac, walnut,
lovage, celeriac velouté

Halibut (Gf*) 32.00

Koji cured halibut fillet, lardo di colonnata, spice of angels, bacon dashi & white beans,
braised pork jowl

Chicken (Gf*) 28.00

Roasted free range chicken breast and thigh, spring onion, wild garlic, stuffed morels,
yeast purée, chicken jus gras

Sides

Panache of seasonal vegetables, pistachio dukkah (V) (Ve*) (Gf*) 5.00

Herb salad, chardonnay vinaigrette, crème fraiche (V) (Ve*) (Gf*) 5.00

Fries (V) (Ve*) 5.00

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. A food allergy advice list is available, please ask staff for details. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. Our fish may contain small bones. (V) does not contain meat. (Ve) does not contain any animal products. (Ve*) can be prepared without any animal product on request. (Gf*) Gluten free option available upon request



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Main

Lamb 32.00

Herb crusted lamb loin, lamb belly croquette, spring vegetables ratatouille, anna potato, mint relish

Stone Bass (Gf*) 29.50

Roasted stone bass fillet, Jerusalem artichokes, smoked eel croquette, walnut ketchup, coastal herbs

King Oyster Mushrooms (V) (Ve*) (Gf*) 21.95

Miso roasted king oyster mushrooms, roasted shallot, salsify, wild garlic, celeriac

Duck (Gf*) 33.00

Roasted creedy carver duck breast, beetroot, blackberry, walnut,
roscoff onion, pressed & roasted duck leg

Dessert

Affogato (V) (Ve*) (Gf*) 9.50

Vanilla ice cream, chocolate, espresso

Chocolate (V) 11.00

Dark & caramelized chocolate cremosa, toasted marshmellow, yuzu, feuilletine

Crème Brûlée (V) (Gf*) 11.00

Blackberry & sage, shortbread biscuit

White Peach (V) 11.00

Poached white peach, peach sorbet, candied almond, almond & honey sponge

Cheese Board

3 cheeses - 12.50

5 cheeses - 16.00

Please see our cheese menu for today's selection

Coffee

Outpost coffee roasters (Nottingham) speciality coffee blend

Petit Fours 6.00

Lemon fruit pastille, Miso & Sea salt fudge, Caramelised white chocolate cup

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