

# LUNCH

## STARTERS

English Pea Soup, Hung Yoghurt, Mint | £7.00

Chatsworth Gin Cured Salmon, Horseradish Cream, Pickled Beetroot, Dill | £13.50

Early Summer Stuffed Courgette Blossom, Peakland White, Pine Nuts, Lemon Aioli, Mint | £11.50

Derbyshire Ham Hock Terrine, Small Batch Piccalilli, Cornichons, Toasted Sourdough | £10.00

## MAIN COURSES

Wild Sea Bass, Crushed New Potatoes, Herbs, Cornish Crab, Heritage Tomato Butter Sauce | £28.00

Chatsworth Estate Barnsley Lamb Chop, Monks Beard, Salsa Fresca | £26.00

Lobster Club Sandwich with Bacon | £32.50

Summer Garden Risotto, Asparagus, Broad Beans, Dill | £20.00

## SALADS & SIDES

Classic Caesar Salad | £13.50

Wild Rocket & Aged Parmesan Salad | £5.50 / £8.00

Summer Leaf Salad, Honey Mustard Vinaigrette | £5.50

Fine Green Beans, Shallots, Parmesan | £6.00

Jersey Royals, Mint | £5.00

## DESSERTS

Summer Berry Pavlova, Chantilly Cream | £7.00

Chatsworth Bakewell Tart, Clotted Cream | £7.00

Selection of Home-made Ice-cream and Sorbet – 2 Scoops | £6.50

Chatsworth Estate Cheese Selection, Caramelised Red Onion Relish | £12.50

The Jubilee Summer menu features fresh produce from the Chatsworth Estate and a range of locally-sourced ingredients from across the Derbyshire Dales.

Please advise us of any dietary requirements or food allergies. Our bread may contain traces of nuts.

Food items are made in an environment that handles nuts, peanuts, eggs, gluten and milk. Our bread may contain traces of nuts and olive stones. Gluten free bread may contain lupin.

For more detailed information on allergens in each dish, please ask a member of the team for an allergen menu.

An optional 12.5% service charge will be added to your bill.