

LIGHT BITES

English Pea Soup, Hung Yoghurt, Mint | £7.00

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

Lobster Club Sandwich with Bacon | £32.50

TOASTED BAGEL

w/ Picked Cucumber & Cream Cheese | £6.00
 w/ Burford Brown Scrambled Eggs | £8.50
 w/ Smoked Salmon & Cream Cheese | £12.50

SALADS

Classic Caesar Salad | £13.50
Wild Rocket & Aged Parmesan Salad | £5.50 / £8.00
Summer Leaf Salad, Honey Mustard Vinaigrette | £5.50

DESSERTS

Summer Berry Pavlova, Chantilly Cream | £7.00 Chatsworth Bakewell Tart, Clotted Cream | £7.00

Sotheby's Home-made Cakes $\mid \mod \pounds 4.50 / \lg \pounds 5.50$ Selection of Home-made Ice-cream and Sorbet – 2 Scoops $\mid \pounds 6.50$ Truffle Chocolates $\mid \pounds 3.00$

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.