

**STARTERS**

**Sweet Potato and Cumin Soup**

served with sage sourdough

**Torched Courgette**

with goat's curd, garlic crumb and foraged herbs

**Chicken Liver Parfait**

with cranberry chutney and Derbyshire fruit loaf

**Venison Carpaccio**

with pickled blackberries and horseradish shortbread

**Shetland Mussels**

with a saffron and white wine sauce, sourdough and fermented sea vegetables

**MAINS**

**Braised Walton Lodge Beef**

with beetroot, roasted shallots and chateau potatoes

**Fillet of Sea Bream**

with crushed heritage potatoes, an oyster velouté and sea herbs

**Truffle and Mascarpone Agnolotti**

with spinach, parmesan and a white wine emulsion

**Miso Pork Belly**

with kohlrabi, compressed apple, burnt apple puree and black sesame

**DESSERTS**

**Baked Chocolate Mousse**

with cherry compote and Chantilly cream

**Apple and Chestnut Parfait**

with a cardamom shortbread

**Blueberry Panna cotta**

with lemon sorbet and poached blueberries

**Selection of Local Cheeses**

served with artisan wafers, chutney and grapes