THE CAVENDISH

HOTEL

GARDEN ROOM

To START

Glazed Ham Terrine Parsley Root Remoulade £14

Twice Baked Comte Soufflé Pickled Golden Raisins £13

> Smoked Mackerel Rillettes, Rye, Citrus £14

Chicken Liver Parfait Brioche, Forced Yorkshire Rhubarb £15

Tempura Cauliflower Harissa Dressing £13

SNACKS

Oysters Shallot Vinaigrette, Tabasco & Lemon £4 Each

Sourdough Bread Butter, Local Rapeseed Oil, Balsamic & Olives £6

> Pork Pie & Pickles £9

SANDWICHES

Served with chunky chips and a rocket and parmesan salad. Available 12pm-6pm

> Smoked Salmon Dill Crème Fraiche £16

Ham Mustard Mayonnaise £14

Cavendish Cheese Savoury $Red\ Onion\ \mathcal{C}\ Peppers$ £12

Free Range Egg Mayonnaise Watercress

£13

Fish Fingers Tartare Sauce £17

MAINS From the FARM

Chatsworth 8oz Sirloin Peppercorn Sauce, Chips & Salad £32

Estate Lamb Suet Pudding Crushed Swede, Kale £30

Creedy Carver Duck Breast Carrot, Star anise, Dauphine £28

Corn Fed Chicken Breast Chicken Fat Fondant, Salsify, Chicken Butter Sauce £29

From the SEA

Pan Fried Cod Mash, Leeks, Dashi & Brown Butter Sauce £32

> Fish of the Day Market Price

Chatsworth Gold Beer Battered Haddock Chips, Lemon, Tartare Sauce, Mushy Peas

SOUPS & SALADS

SIDES

Seasonal Greens

Burnt Leek Butter

£6

Cheddar & Chive Mash

£6

Chunky Chips

£6

Black Truffle Parmesan Fries

£7.50

Cauliflower Polonaise

£7

Superfood Salad Feta, Beetroot, Seeds, Nuts, Greens, Avocado & Tomatoes £15

> Hot Smoked Salmon Salad Marie Rose, Lemon, Baby Gem £18

> > Garden Soup Bread & Butter £9

Free Range Chicken Caesar Salad Parmesan, Croutons, Bacon £24

DESSERTS

Sticky Toffee Pudding Vanilla Ice Cream £14

Seasonal Crumble Vanilla Custard £12

Dark Chocolate Mousse Orange, Coffee, Caramel £16

> Tropical Eton Mess Roast Pineapple & Mango £16

Selection of Courtyard Dairy Cheeses Homemade Accompaniments £17

From the GARDEN

Hand Rolled Linguine Kale & Pumpkin Seed Pesto £22

Jerusalem Artichoke Risotto Parmesan and Truffle £24

> **Butter Glazed Carrots** Star Anise, Brassicas £19

SHEFFIELD Honey Company

The honey in our recipes is supplied by Sheffield Honey Company – an awardwinning artisan producer of the finest raw and unprocessed honey. Their bees are kept in secluded hives on the Chatsworth Estate where nectar and pollen are in abundance during the summer months. This provides the perfect environment for bees to thrive in and produces delicious tasting honey for our restaurant.



CAVENDISH

HOTEL

CHATSWORTH GAME

The venison featured on our menus is sourced from the Chatsworth Estate. A close knit team of three ensure the deer and pheasants on the estate are healthy and well-managed, in cooperation with the British Game Alliance. Sustainable wildlife management is an integral part of the team's day-to-day activities, ensuring both the habitat and animals are well looked after.



CHATSWORTH BEEF AND LAMB

All of the beef and lamb that features on our menus is sourced from Chatsworth Farm Manager, David Howlett. David rears a native breed of cattle that have free run of the fields and are able to forage on berries, crops and grass. We use as much of the cow as possible, even down to re-distributing small bits of cut to a local pic company.



BROCK & MORTON

Brock and Morten pride themselves on producing the finest cold pressed rapeseed oil. Since starting in 2013, they have created several fabulous flavours which have been added to their oil range. Their oils offer big flavours that are versatile in the kitchen and don't compromise on nutrition. Only the best quality home grown seeds are selected for pressing, the oil is then made using traditional methods that don't use additives but do use a great amount of passion and care.









Ladybower Reservoir is the largest of three reservoirs in the Upper Derwent Valley, famous for their connection to the legendary Dambusters. Located nearby in the village of Buxton is RG Morris – a family-run supplier of the finest quality Ladybower Trout. All fish is caught using sustainable methods to ensure the fish of Ladybower can be enjoyed for generations.



WYE Bakehouse

Based in Bakewell,
Wye Bakehouse supply our restaurants
with fresh bread and sourdough daily.
Wye Bakehouse has two different
sourdough cultures, one made with rye
flour and another made with white,
and they refresh them, with equal parts
of water and flour every day. Their
sourdoughs are mixed in the early hours of
the day and are left to ferment
for up to 12 hours before
being baked.

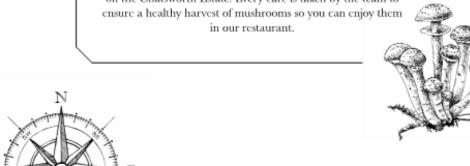


BEELEY HILLTOP FARM

We source our rich milk from the Jersey cows at our neighbours Chris and Jane's farm, which is then pasteurised at Matlock Meadows, who also use their milk to make award-winning ice cream.

THE MUSHROOM EMPORIUM

Robyn Schultz is the owner of The Mushroom Emporium, who grow a range of mushrooms in a controlled environment on the Chatsworth Estate. Every care is taken by the team to ensure a healthy harvest of mushrooms so you can enjoy them in our restaurant.



CHATSWORTH KITCHEN GARDEN

Home-grown fruit and vegetables are supplied to us by our very own Chatsworth Kitchen Garden. All manner of fruit, salad, cut flowers and vegetables are grown here. Our chefs collaborate closely with the garden team and we plan our menus around the planting so it's extremely seasonal and fresh. We're proud to say that the Kitchen Garden has zero waste, with all harvested produce being used in the house, our restaurant, The Stable Yard and Chatsworth Farm Shop. All food waste is made into compost and sent back to the gardens each week to help the fruit and vegetables to grow.

