

THE  
**CAVENDISH**  
HOTEL

**THE GALLERY**

Chef Snacks

TO START

Comte Ravioli

*Caramelised Onion and Parsley*

Venison Tartare

*Pickled Walnut Ketchup, Celeriac*

Gently Smoked Lady Bower Trout

*Garden Beetroot Escabeche, Chervil*

Pan Seared Goose Liver

*Gingerbread, Pickled Pear*

TO FOLLOW

Derbyshire Beef Fillet

*Potato and Beef Shin Terrine, Parsnip, Brassicas*

Confit Garden Beetroots

*Sherry Vinaigrette, Caramelised Cauliflower*

Chatsworth Estate Venison

*Jerusalem Artichokes, Game Sauce, Brussel Sprouts*

Pan Roasted Halibut

*Roast Bone Sauce, Leek and Potato Gratin*

TO FINISH

Caramelised Granny Smith Apple

*Stem Ginger Ice Cream, Vanilla Supreme*

Chocolate Pave

*Smoked Orange Gel, Chocolate Glaze*

Forced Yorkshire Rhubarb

*Figs, Burnt Butter Ice Cream, Rhubarb Tuile*

Selection of Courtyard Dairy Cheese

*Homemade Accompaniments*

SIDES

Roasted Root Vegetables £6

Parsley and Garlic Mash £7.50

Chunky Chips £6

Black Truffle Parmesan Fries £7.50

**2 courses £69 | 3 courses £79**

A 10% service charge is added to all non-resident dining, which is distributed directly to staff.

Wherever possible we will do our utmost to meet dietary requirements. Some products in our range contain nuts and other allergens. As a result traces of these could be found in other products served here. An allergen menu is available for your information. Please ask any member of staff for advice.

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Wine Flight

To START

Patricius Tokaji Aszú 6 Puttonyos  
*2017 Tokaji, Hungary 11% ABV*

Or

Simpsons Rabbit Hole Pinot Noir  
*2024, Kent, England 13% ABV*

To Follow

Villa Tinta Odesa Black  
*2019, Odesa, Ukraine 13% ABV*

Or

Simpsons Roman Road Chardonnay  
*2023, Kent England 13% ABV*

To FINISH

Bertani Recioto Della Valpolicella Vapantena DOCG  
*2022 Veneto, Italy 12.5% ABV*

Or

Chatsworth Muscat of Alexandria  
*2023, Derbyshire, England 11% ABV*

Or

Ambriel English Reserve MV  
*West Sussex, England 11% ABV*

**£35 per person**

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