

THE
CAVENDISH
HOTEL

THE GALLERY

Chef Snacks

TO START

Asparagus Tart

Spring Truffle, Morel Sabayon

Scallop

Jerusalem Artichoke, Rock Samphire

White Bean Velouté

Porchetta, Hazelnut, Wild Garlic

Pan Seared Goose Liver

Gingerbread, Pickled Pear

TO FOLLOW

Derbyshire Beef Fillet

Potato Terrine, Morel, Onion

Confit Leek

Morel, Black Garlic, Jersey Royal

Chatsworth Farm Lamb Saddle

English Asparagus, Wild garlic Potato, Mushroom

Pan Roasted Halibut

Fennel, Pickled Clam, Red Wine Sauce

TO FINISH

Caramelised Granny Smith Apple

Stem Ginger Ice Cream, Vanilla Supreme

Citrus Pavlova

Mixed Fruit Salsa, Coconut Rum Mousse, Yuzu Sorbet

Forced Yorkshire Rhubarb

Figs, Burnt Butter Ice Cream, Rhubarb Tuile

Selection of Courtyard Dairy Cheese

Homemade Accompaniments

SIDES

Charred Gem Lettuce £6

Jersey Royals £7.50

Triple Cooked Chips £6.50

Seasonal Greens £6.00

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

£40 per person

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