

THE
CAVENDISH
HOTEL

THE GALLERY

Chef Snacks

TO START

Chilled Beetroot Velouté 220kcal

Smoked Eel, Lovage, Orange

Scallop 260kcal

Aubergine, Cauliflower

Chatsworth Garden Tomatoes 170kcal

Lemon Verbena, Tomato Consommé

Pan Seared Goose Liver 325kcal

Black Cherry, Wild Rice

TO FOLLOW

Chatsworth Beef Fillet 565kcal

Broccoli, Girolles

Courgette 370kcal

Ewes Curd, Aubergine, Garden Salad

Derbyshire Lamb 620kcal

Jersey Royal, Turnip, Fennel, White Onion

Brown Butter Poached Cod 340kcal

Courgette, Gooseberry, Elderflower

TO FINISH

Apricot Soufflé 240kcal

Lovage Ice Cream

Peach & White Chocolate Entremet 620kcal

Peach Sorbet

Cherry & Tonka Mille-feuille 720kcal

Caramelised White Chocolate, Cherry Ripple Ice Cream

Selection of Courtyard Dairy Cheese 980kcal

Homemade Accompaniments

SIDES

Charred Hispi Cabbage £6.50 140kcal

Dauphinoise Potatoes £7.50 580kcal

Triple Cooked Chips £6.50 840kcal

Seasonal Greens £6.00 190kcal

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

Beykush Pinotage
2025, Mykolaiv, Ukraine (13%)

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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