

THE
CAVENDISH
HOTEL

The Gallery

Chef Snacks

To Start

Butter Poached Cod

Crispy Potato, Oyster Leaf, Blue Meat Radish

Celeriac

Satay Sauce, Pepper Oil, Coconut Yoghurt

Chalk Stream Trout

Nori Tempura, Smoked Eel, Pickled Cucumber, Crème Fraiche

Goose Liver Parfait

Cherries, Gingerbread

To follow

Chatsworth Farm Beef Fillet

Vanilla & Peppercorn Sauce, Roscoff, Spring Onion, Potato Purée

Hen of Woods

Watercress Sauce, Mushroom Purée, Sherry Vinegar, Grilled Brassicas

Estate Venison

Cauliflower, Boulangere Potato, Verjus

Wild Sea Bass

Mussels, Roast Chicken, Lemongrass, Potato & Turnip Broth, Chard

To finish

Dark Chocolate Delice

Hazelnut Praline, Salted Caramel

Tropical Eton Mess

Roast Pineapple, Mango Sorbet

Grapefruit Posset

Thai Basil, Lychee

Selection of Courtyard Dairy Cheese

Homemade Accompaniments

Sides

Seasonal Greens £6

Bone Marrow Mash, Crispy Onions £7.50

Chunky Chips £6

Black Truffle parmesan Fries £7.50

Crushed Celeriac, Chives £7

£69 2 courses

£79 3 courses

A 5% service levy is added to all accounts & 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

Ambriel Classic Brut NV

Sussex, England 11% ABV

or

Roland Tissier et Fils Sancerre Rosé

2022, Loire, France 13% ABV

To follow

Quinta Do Crasto Douro Red

2021, Douro, Portugal 13.5 ABV

or

Seméli Nassiakos Mantinia

Moschfilero, 2022, Pelponnese, Greece 12.5% ABV

To finish

**Bertani Recioto Della Valpolicella Vapantena
DOCG**

2022 Veneto, Italy 13% ABV

or

Patricius Tokaji Aszú 6 Puttonyos

2017, Tokaji, Hungary 11% ABV

£30 per person