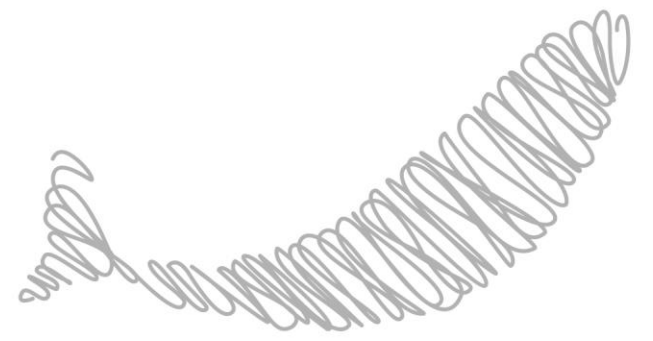


Derwent Restaurant Menu



STARTERS

Leek and potato soup, buttered croutons	£5.00
Fig and goats cheese tart, rocket	£8.00
Scallops with curried parsnip pureé, parsnip crisps and pomegranate	£13.00
Oxtail and celeriac lasagne, baby spinach, horseradish cream	£9.00
Lentil, roast butternut squash and fennel salad	£6.00
Beetroot cured salmon, pickled cucumber, sweet mustard sauce	£11.00
Calamari and vegetable salad	£7.00
Chicory, walnut, pear and blue cheese salad, walnut dressing	£6.00

MAIN COURSES

Fillet steak, fat chips, café de Paris butter, flat mushrooms, confit tomato, fine beans	£28.00
Chateaubriand, béarnaise sauce, confit tomato, flat mushrooms, fine beans	£60.00
<i>For residents on a dinner, bed and breakfast rate there will be a supplement of £5.00 per person</i>	
for Two	
Slow cooked confit pork, braised white cabbage, black pudding mashed potato, crisp crackling	£17.00
Roast venison, red cabbage, caramelized quince, potato croquette, sloe gin sauce	£24.00
Pan fried guinea fowl breast, parkin and pickled brambles	£18.00
Crisp fillet of seabream, curly kale, griddled potatoes, charred spring onion dressing	£18.00
Skewered prawns, spicy sausage and saffron rice	£20.00
Wild mushrooms, red onion and rosemary risotto, Italian hard cheese	£16.00

DESSERTS

Lemon bavarois blackberry compôte, honey and lemon madeleine	£6.00
Iced nougat parfait, chocolate sauce, biscotti biscuit	£7.00
Quince bruleé tart	£7.00
Warm chocolate and banana bread pudding, horlicks ice cream	£8.00
Apple crumble soufflé, vanilla ice cream	£9.00
Soft pistachio meringue, poached plum and figs	£7.00
Farmhouse cheeses, served with water biscuits, apple, grapes, celery and chutney	£10.00