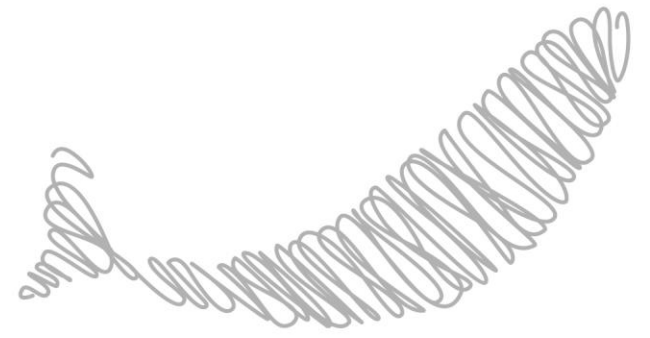


Derwent Restaurant Menu



STARTERS

Smoked pancetta, celeriac & thyme soup	£5.00
Scottish cured salmon, pickled cucumber, sweet mustard sauce	£11.00
Scallops, curried parsnip puree, pomegranate, parsnip crisps	£13.00
Lentil, roast butternut squash, fennel salad, ricotta dressing	£6.00
Roasted beets, soft boiled egg, grated horseradish	£6.00
Terrine of rare breed pork and pistachio nuts, piccalilli, gherkin	£8.00
Cured ham, celeriac remoulade, kale crisps	£8.00
Halloumi, fig and watercress salad, chilli and honey vinaigrette	£6.00

MAIN COURSES

Fillet steak, fat chips, peppercorn sauce, flat mushrooms, confit tomato, fine beans	£28.00
Chateaubriand, béarnaise sauce, confit tomato, flat mushrooms, fine beans	for Two £60.00
<i>For residents on a dinner, bed and breakfast rate there will be a supplement of £5.00 per person</i>	
Slow cooked belly pork, braised cabbage, black pudding mashed potato, mustard sauce, crisp crackling	£17.00
Featherblade of beef, two celeries, creamed potatoes, mushroom, bacon and onions, red wine jus	£18.00
Braised lamb shoulder, rissole potatoes, cabbage, buttered carrots, minted jus	£19.00
Pan roasted halibut, fat chips, crushed peas, tartare sauce	£22.00
Seared cod loin, chorizo, potatoes, peppers and kale, paprika dressing	£18.00
Steamed mushroom pudding, port wine sauce, pine nuts, spinach, griddled potatoes	£16.00

DESSERTS

Prune clafoutis with prunes and Armagnac sorbet	£6.00
Vanilla pannacotta, passionfruit, pistachio tuille	£6.00
Chestnut tart, crème fraiche, glazed chestnuts	£7.00
Banoffee Eton mess, banana bread, Horlicks ice cream	£7.00
Bitter chocolate mousse, cranberries, chocolate chards	£8.00
Lemon bavarois, blackberry compote, lemon and honey madeline	£6.00
Farmhouse cheeses, served with water biscuits, apple, grapes, celery and chutney	£10.00