

THE ORANGERY

at St Elphin's Park

SPECIALS

STARTERS

ALL MENUS

Grilled asparagus, crispy hens' egg, parmesan, mint emulsion, hazelnuts (V) – 7.00

Seared scallops, pea velouté, pancetta, black pudding, confit yolk (GF) – 9.00

Harissa spiced lamb croquettes, hummus, chermoula couscous – 9.00

Cod cheek scampi, wild garlic reduction, confit lemon, watercress – 8.00

MAINS

Lamb rump, wild garlic mashed potato, feta, olives, spring greens, rosemary jus (GF) – 24.00

Sea trout, crab remoulade, pea & asparagus Jersey Royals, lemon butter sauce (GF) – 18.00

Mushroom and tarragon layered tart, goats' cheese, courgette, lemon salad (V) – 15.00

Pan fried calves' liver, mashed potato, smoked bacon, onions, crispy kale, madeira jus – 17.00

SIDES

Bistro fries (V) – 3.75

Triple cooked chips (V) – 3.75

House salad (V) – 3.50

Spring greens (V) – 3.75

Minted Jersey Royals (V) – 3.75

Sweet potato fries (V) – 4.00

DESSERTS

Vanilla panna cotta, poached rhubarb crumble, rhubarb syrup, ginger ice cream (V) – 6.95

Apple & blackberry crumble, vanilla anglaise (V) – 6.95

Chocolate delice, pistachio crumb, kirsch syrup, cherry sorbet (V) (GF) – 6.95

Selection of Derbyshire cheese & biscuits (V) – 8.00



(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (N) Nut. Please advise our staff of any allergies or special dietary requirements. Food is prepared in a traditional kitchen and may contain traces of nuts. We can help identify suitable dishes for you and provide a list of all dishes containing allergens.