



MIENU



1750 • ONWARDS

THE DERBY SUITE



On Arrival

Artisan Bread & Salted Butter

Starters

Grilled Cauliflower

Roasted pumpkin seeds, pickled onions,
spiced red pepper houmous with lemon oil (VE)

Smoked Chalk Stream Trout

Celeriac remoulade, radish with lemon oil & dill fronds

Beef Carpaccio

Pickled shallots, parmesan truffle emulsion, salsa verde, pickled shimeji
mushrooms, Epsom allotment grown herb crumb, lotus root crisp

Chicken Liver Parfait

Caramelised onion, heirloom tomatoes,
balsamic reduction with toasted croutons

Mains

Risotto, Parmesan & Feta Croquette

Butternut squash puree, mixed bean ragu, crispy basil leaves, garlic crumb (VE)

Surrey Hills Contre Filet of Beef

Potato terrine, spiced carrot puree, glazed shallot, tenderstem, herb oil

Seabass

British asparagus with broad bean & peas, tempura oyster mushroom,
new potatoes, white wine cream sauce & dill oil

Norfolk Chicken

Chicken breast filled with spinach, pomme puree,
roasted carrot & grilled courgette, cauliflower, white wine & wild mushroom velouté

Desserts

Eton Mess

Whipped plant based Chantilly cream with mixed fruit compote & meringue pearls (VE)

Chocolate Crèmeux

Cherries, buckwheat

Torched Lemon Meringue Brûlée Tart

Fresh berries, strawberry gel

Cheese

Selection of British cheese
chutney, grapes, dried apricots, celery
Peters yard crisp bread

