

Father's Day

21st June 2026



SPICED VEGETABLE SOUP | Sundried Tomato Sourdough & Relish Butter (V)(GFO)
HORSESHOES PRAWN COCKTAIL | Marie Rose, Confit Lemon, Pickled Cucumber (GFO)
GOATS CHEESE & SWEET POTATO TERRINE | Beetroot & Apricot Puree (GFO)(V)
HAM HOCK & ASPARAGUS TERRINE | Rhubarb Chutney, Crouton (GFO)
SMOKED SALMON CAESAR SALAD | Parmesan, Anchovies, Olives, Baby Gem (GFO)

All roasts come with Yorkshire pudding, roast potatoes & vegetables.

PAN FRIED CHICKEN BREAST | Sage and Onion Stuffing, Mashed Potato, Thyme Gravy (GFO)

CHATSWORTH ESTATE STRIP LOIN OF BEEF | Mashed Potato, Root Vegetables, Thyme Gravy (£4 supplement) (GFO)

ASHOVER ROASTED PORK | Bramley Apple Sauce, Sage and Onion Stuffing, Mashed Potato, Thyme Gravy (GFO)

PARKGATE FARM SHOULDER OF LAMB | Mashed Potato, Root Vegetables, Mint Gravy (GFO)

Cauliflower Cheese £4

MUSHROOM & RED ONION RAVIOLI | Mushroom & Truffle Cream Sauce (V)(VEO)

PAN FRIED SALMON | Mashed Potato, Braised Red Cabbage, Saffron Cream Sauce, Samphire (GF)

GOATS CHEESE & MIXED PEPPERS RISOTTO | Parmesan, Basil Oil (V)(VEO)(GF)

PAN FRIED TROUT | Jasmine Rice, Cream of Thai Green Sauce

WARM CHOCOLATE TART | Griottine Cherries, Chantilly Cream

HORSESHOES CHEESEBOARD | Chef's Accompaniments (£4 supplement) (GFO)

ETON MESS | Crispy Meringue, Strawberry Compote, Chantilly Cream (GF)

STICKY TOFFEE PUDDING | Toffee Sauce, Salted Caramel Ice Cream

2 courses £30 | 3 courses £36

Allergies and dietary requirements: We regret we cannot guarantee any of our food is totally allergen free. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu. A discretionary service charge of 10% will be added to your bill. Please let a member of our team know, should you wish for this to be removed.