



# A Taste of Spring

14 MAY 2026 | 7PM | £65PP

**Cheshire Asparagus & Pea Velouté**  
*wild garlic & goat's cheese bon bon*

**Smoked Ham Hock & Cheshire Asparagus Terrine**  
*Yorkshire rhubarb compôte & beetroot*

**Smoked Salmon & Pea Croquette**  
*pickled radishes & spring onions*

**Pan Fried Sea Trout**  
*crushed Jersey Royals, peas, wild garlic cream sauce*

**Hardwick Hall Estate Duo of Lamb**  
*neck & rump, peas, wild garlic, Lincolnshire red cabbage, pistachio crumb*

**Duo of Yorkshire Rhubarb**  
*Crème Brûlée, Eton Mess, Strawberry Compôte*

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.**