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THE BLUE ROOM

## To Start

Ham hock and foie gras terrine  
soused vegetables, toasted rye bread  
**£7.00**

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Taste of the sea  
miniature shrimp and cockle cocktail,  
seatrout tartar, poached quail egg and caviar,  
seared scallop, caramelised cauliflower purée  
**£8.50**

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Colsten basset stilton panna cotta  
local wild flower honey, berry purée,  
salt & pepper tuile (v)  
**£6.50**

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Manor farm duck plate  
duck ham, liver and port parfait,  
tortellini, spiced broth, pineapple  
**£7.00**

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Grapefruit cured organic salmon  
crisp crab balls, baby leaf salad  
**£6.50**

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Potato and sorrel soup  
white onion confit, truffle oil (v)  
**£5.75**

## The Main Course

Rib of Derbyshire beef bordelaise  
fondant potato, spinach purée  
**£20.00**

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Trio of red field house pork  
braised cheek, crisp belly, roast fillet,  
truffle mash, young vegetables  
**£17.50**

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Native hake  
saffron braised mussels, new potatoes,  
seasonal greens  
**£17.50**

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Seabass  
Jerusalem artichokes, salsify purée,  
tomato compôte  
**£19.50**

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Roast garlic and spinach soufflé  
braised baby vegetables, parsley purée (v)  
**£16.50**

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Thoresby game plate  
rabbit and mushroom pudding,  
seared pigeon breast, celeriac cream,  
gascon cabbage  
**£20.00**