

MENU

Enjoy...

Two courses • 18.00

Three Courses • 23.00

Take your pick from some of our most popular dishes at
Kedleston Country House Thursday - Friday 12pm until 3pm.

Make it bottomless

Enjoy unlimited Prosecco or
house wine for 90 minutes for just £13.95pp

To Start

Seasonal soup of the day *V/Vegan/GF*

Homemade creamy soup complete with
rustic bread & butter.

Crispy shredded beef - also available as a main

Served with sticky sauce on a bed of salad

Roasted asparagus *GF*

Wrapped in Parma ham, served with roasted
garlic & beetroot pureé, sweet chilli sauce &
manchego shavings

Chicken & wild mushroom parfit

Homemade red onion marmalade,
corichns and crustini

Please speak to a member of our team
regarding your dietary requirements as
alternatives/replacements may be
available for each dish.

Mains

Fish & chips

Pea pureé, homemade tartar sauce,
double cooked chips

Pairing wine: The Big Top, White (Rosé) Zinfandel California, 11%

Stuffed chicken supreme *GF*

Chicken supreme stuffed with herbs & mascarpone
cheese wrapped in parma ham served on a bed of
crushed aromatic potatoes & creamy leeks

*Pairing Wine: The Pugilist Cabernet Sauvignon
Australia, 14.5%*

Baked sweet potato *V/Vegan/GF*

With avocado, chimichurri & feta

*Pairing Wine: Bella Modella Pinot Grigio Rosé
Italy, 12%*

Fillet steak - 9.95 supplement

A fillet of local steak cooked in melted soy-ginger butter,
finished with skin on chips & watercress.

Pairing Wine: The Accomplice Second Heist Shiraz, Australia, 13%

Pan seared seabass

With buttered crushed potatoes, asparagus
spears, carrot pureé

*Pairing Wine: Bella Modella Pinot Grigio Rosé
Italy, 12%*