

A La Carte

Autumn Menu

Starters

Beef Rib (GF) £10

Local beef rib, slowly confit in beef dripping and pressed into a terrine with balsamic and Henderson's reduction. Served with textures of smoky cauliflower.

Pork & Apple Scotch Egg £9

A soft egg wrapped in Ashover sausage meat and caramelised apple, coated in house breadcrumbs. Served with slow-cooked tomato ketchup and freshly picked garden herbs.

Scallop £14

Hand-dived Orkney scallops, brought to our kitchen within 48 hours. Served with white chocolate, juniper and coffee in a playful nod to the espresso martini.

Wild Mushroom (VGO) (GFO) £8

Sheffield-grown mushrooms on freshly baked brioche, finished with French truffle, Parmesan and a poached quail's egg. A celebration of earthy flavours and local produce.

Goat's Cheese & Beetroot Cheesecake (V) (GF) £8

Savoury local goat's cheese cheesecake on a pine nut base, topped with beetroot jelly. Served with heritage beetroot, candied walnuts and green grape sorbet.

Mains

Beef Cheek x Tartare £27

Ashover beef served two ways: 12-hour braised cheek and a tartare tartlet with onion and coal oil. Accompanied by thyme mash, red cabbage and red wine sauce.

Lamb's Liver x Shepherd's Pie (GF) £25

Hardwick Hall lamb's liver, served pink with bacon jam, charred onion, dauphinoise potato, braised carrot and lamb jus. A miniature shepherd's pie completes the dish.

Chicken (GF) £22

Hardwick Hall corn-fed chicken, rolled with butter and gently poached. Served with a warming butter bean, onion, red pepper and tomato cassoulet, finished with red wine reduction.

Stone Bass (GF) £24

Atlantic stone bass, sea to plate within two days. Pan-fried with butter-poached salsify, samphire and locally grown baby hasselback potatoes, finished with warm tartare sauce.

Ravioli (V) £19

Handmade ravioli filled with feta, olive and spinach, finished with Parmesan, lemon oil and chilli. Fresh, bright flavours with a nod to a martini.

Gnocchi (VG) £18

Our playful take on ratatouille: gnocchi flavoured with carrot, red pepper and courgette, served in a rich tomato sauce with garlic and rosemary.

Desserts

Pavlova (GF) £10

Meringue paired with stewed local plums and dark chocolate, finished with Merlot sorbet. A balance of sweet fruit, rich chocolate and refreshing red wine notes.

French Toast £9

House-baked brioche, fried in crème en glace and topped with mascarpone cream. Finished with a rich chocolate and Forge coffee syrup for an indulgent dessert.

Pumpkin Pie (VG) £9

Traditional pumpkin pie made with pumpkins from Wurzels in Ecclesfield, gently spiced with ginger and nutmeg. Served with Chantilly cream and a drizzle of caramel sauce.

Hazelnut & Fig (GF) £10

Chocolate sponge topped with blackberry and fig jam, finished with Chantilly cream. Rich chocolate, sweet figs and sharp berries come together in a simple, indulgent dessert.

Toffee Apple (GF) £8

Our pastry chef's signature take on the toffee apple, combining apple mousse, apple toffee and dark chocolate beneath a glossy white chocolate mirror glaze.

Sides

All sides £4.50

Seasonal greens (GF VGO)

house salad

Hispi cabbage with orange and sherry vinaigrette (GF VG)

Jersey royal potatoes with coal oil (GF VG)

Beef fat chips (GF)

Silversmiths

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V - VEGETARIAN GF - GLUTEN FREE GFO - GLUTEN FREE OPTION VG - VEGAN VGO - VEGAN OPTION

Please inform us of any food allergies or special dietary requirements, and we will be happy to accommodate you.