

Pre-Theatre

Autumn Menu

2 Courses - £28 3 Courses - £35

Starters

Beef Rib (GF)

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

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

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)

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)

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

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)

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)

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)

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)

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)

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)

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

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

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)

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)

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

EST. 1934



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.