A La Carte

Autumn Menu

Starters

Roast Carrot Soup (V) £7
Roasted Carrots finished with ginger and a cheese toastie on the side

Pressed 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 apple ketchup and freshly picked garden herbs.

Pan Seared 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.

Jerusalem Artichoke (V) (GF) £8
Textures of artichoke served with a smoky celeriac purée, pickled mustard seeds and burnt onion.

Mains

Beef Cheek × 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 × 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 wild mushroom fricassée, potato fondant, tarragon and a chicken jus.

Pan Fried Stone Bass (GF) £24
Atlantic stone bass, sea to plate within two days. Pan-fried with butter-poached salsify, locally grown baby Hasselback potatoes and charred leek, finished with a warm tartare sauce.

Ravioli (V) £19
Handmade ravioli filled with roasted butternut, finished with a brown butter and sage sauce, nutmeg and amaretti.

Cauliflower risotto (VG) £18
Served with truffle, Parmesan and capers.

From The Grill

8oz Sirloin Steak (GF) £28
Sirloin steak with roast tomato, wild mushrooms with chips watercress and peppercorn sauce

10oz Ribeye Steak (GF) £32
Ribeye steak with roast tomato, wild mushrooms with chips, watercress and peppercorn sauce.

Ham, Egg & Chips (GF) £25
Honey & five-spice glazed ham with fried egg, chips and a mixed leaf salad.

Pork Chop (GF) £27
Maple glazed pork with caramelised apple, chips and a mixed leaf salad

Desserts

Local Cheese Selection £12
Served with sourdough crackers, celary & chutney

Pavlova (VGO) (GF) £10
Meringue paired with clementines, sweet fruit and cream, finished with quince sorbet.

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.

Chocolate Swiss Roll (GF) £10
Chocolate Swiss roll served with apple and pear jam, Chantilly cream and pear crisps.

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.

Silversmiths
EST. 1934

SCAN FOR WEBSITE

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.