Prix-Fixe

Autumn Menu

2 Courses - £28 3 Courses - £35

Starters

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

Pressed 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 apple ketchup and freshly picked garden herbs.

Pan Seared Scallops
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.

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

Mains

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

Pan Fried Stone Bass (GF)
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)
Handmade ravioli filled with roasted butternut, finished with a brown butter and sage sauce, nutmeg and amaretti.

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

Desserts

Local Cheese Selection
Served with sourdough crackers, celary & chutney

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

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 (VG)
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)
Chocolate Swiss roll served with apple and pear jam, Chantilly cream and pear crisps.

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)
Rocket & Balsamic Salad (VG)
Roasted Root Vegetables (VG)
Dauphinoise Potatoes (V)
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.