



The Dining Room

at Buxton Crescent



Fish and Shellfish

Oysters

Rock Oysters - each

£4.50

Rock Oysters x 6

£24.00

Bloody Mary x 6

£25.00

Mussels Marinière

£9.00

Smoked Mackerel Rarebit

Sauce Gribiche, toasted sourdough

£7.00

Warm Langoustine Cocktail

Cucumber, brown bread, whipped butter

£18.00

King Scallop

Leek and potato chowder, lemon and coriander crumb, curried Derbyshire rapeseed

£16.00

Cornish White Crab

English pea custard, Derbyshire oatcake and hazelnut granola, lime, mango, tarragon

£12.00

Roast Breast of Wood Pigeon

Chestnuts, pancetta, sorrel, apple, Gruyere cheese

£18.00

Severn and Wye Valley Smoked Salmon

Lemon, capers, pickled shallots

£12.00

Roasted High Peak Oyster Mushrooms (V)

Gruyere cheese, toasted sourdough, herb salad

£11.00

Outdoor Free-Range Pig's Head Verrine

Piccalilli, whole grain butter, potato bread

£9.00

Steak Tartare

Toasted rye bread, confit egg yolk

£9.00

Oxtail Roulade

Black pudding puree, salt baked celeriac, potato crisp

£14.00

Leek and Potato Soup (V, VE)

Borage, almonds, Derbyshire rapeseed

£7.00

Courgette and Apple Frittata (V, VE)

Spiced carrots, brazil nuts, watercress

£7.00

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Seared Cod Fillet

Spiced cauliflower arancini, samphire, mussels, fennel, seaweed butter

£17.00

Cannon of English Lamb

Confit lamb breast and red potato pressing, charred baby root vegetables, tarragon & tomato jus

£28.00

Breast of Free Range Duckling

Duck leg pastille, crisp potato, bok choy, radish, passion fruit

£25.00

Short Rib of Dry Aged English Beef

Fondant potato, burnt onion puree, BBQ cabbage, bone marrow crumb, roast jus

£25.00

Loin of Cumbrian Venison

Potato soufflé, salt baked swede, smoked black pudding crumble, hazelnuts, redcurrant jus

£26.00

Pot Roasted Breast of Free-Range Chicken

Creamed potato, wild mushroom duxelle, poached leeks, leek and truffle veloute

£22.00

Onion and Apple Rosti (V, VE)

Charred purple sprouting broccoli, chicory, spring onions, almonds

£18.00

Pot Roasted Cauliflower (V, VE)

Red pepper and basil cous cous, spinach, moutabal

£18.00

From the Grill

Whole Lemon Sole

Morecambe Bay Shrimp butter, new potatoes, seasonal greens

£24.00

Seared Calves Liver

Treacle-glazed bacon, creamed potato, baked and stuffed onion, roast jus

£24.00

284g Dry Aged Sirloin on the Bone

Thyme and garlic roasted mushroom, grilled tomato, truffle & parmesan chips, watercress, peppercorn or Béarnaise sauce

£32.00

284g Dry Aged Ribeye

Thyme and garlic roasted mushroom, grilled tomato, truffle & parmesan chips, watercress, peppercorn or Béarnaise sauce

£39.00

Sides

Rosemary and Sea Salted New Potatoes (V, VE)

£6.00

Seasonal Herb and Leaf Salad (V, VE)

£6.00

Truffle Honey Glazed Chantenay Carrots (V)

£6.00

Truffle and Parmesan Chips (V)

£7.00

Grilled Tenderstem Broccoli, Chilli and Garlic (V, VE)

£6.00

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DESSERTS

Treacle Tart (V)

Cornish clotted cream

£7.00

Individual Sherry and Almond Trifle

£8.00

Lemon and Lime Tart (V)

Buxton distilled gin sorbet

£7.00

Crescent Strawberry 'Eton Mess'

£7.00

Crème Brûlée (V)

Lemon shortbread

£7.00

Dark Chocolate and Marmalade Fondant (V)

Iced lemon and mascarpone, chocolate crumb (please allow 20 minutes)

£8.00

Banana Mousse

Caramel parfait, caramelised banana, almond Florentine

£7.00

Green Apple Parfait

Lime jelly, Cluizel Elianza white chocolate sponge, almonds

£7.00

Roasted Pineapple (V, VE)

Passionfruit and orange sorbet, pistachio brittle, coconut

£6.50

British Artisan Cheese

Artisan biscuits, Derbyshire tea loaf, old English chutney, iced grapes

£15.00

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