Our servers will keep you updated on any changes to the menu and can advise on any dietary requirements including gluten and dairy free alternatives plus all allergen information

BREAKFAST MENU

Served from 9.30am until 11.30am

CHATSWORTH ESTATE BREAKFAST Home cured bacon, pork sausage, a free range fried egg and smoky beans with a black pudding hash, chesnut mushrooms and a side of toast with butter	11.75
KITCHEN CORN FRITTERS With our own smoky beans and avocado smash (Ve)	7.50
CHESTNUT MUSHROOMS Served on toasted brioche and a poached egg (V)	7.95
HOME CURED BACON & FRIED EGG COB With a tomato salsa	7.95
ESTATE CARVED HAM & FREE RANGE POACHED EGG Served on a toasted English muffin with Hollandaise sauce	9.25
AMERICAN STYLE PANCAKES With maple syrup and home cured bacon or berry compote	7.50
SCOTTISH SMOKED SALMON & FREE RANGE POACHED EGG Served on a toasted English muffin with Hollandaise sauce	9.75
FREE RANGE POACHED EGG ON A BED OF WILTED SPINACH Served on a toasted English muffin with Hollandaise sauce (V)	8.95

Please ask to see our list of daily pastries, cakes and other Chatsworth baked sweet treats

SPECIALTY COFFEES

Roasted for us by our friends at Cafeology in Sheffield.

Ask a member of our team about our range of fresh dairy and alternative milks from +20p

ESPRESSO	1.60
AMERICANO	3.00
CAFETIÈRE COFFEE Ask about our current blend	3.00
CAPPUCCINO	3.30
LATTE	3.30
FLAT WHITE	3.30
МОСНА	3.40
ADD A SYRUP Vanilla, Caramel, Hazelnut or Gingerbread	50p
EXTRA COFFEE SHOT	1.40
DELUXE HOT CHOCOLATE	3.60

With cream & marshmallows

TEAS

ENGLISH BREAKFAST TEA	2.80
LOOSE LEAF TEA	3.00

Supplied by Northern Tea Merchants of Chesterfield

English Breakfast, Decaf Kenyan Tea, Mid-Season Darjeeling, Keemun China Tea, Gunpowder Green Tea, Earl Grey, Rose Congou, Japanese Sencha with Cherry Blossom, Indian Spiced Chai, Red Berry Blend

CHAI LATTE

3.40

SOFT DRINKS

CLOUDY APPLE JUICE 250ml bottle	3.25
FRESHLY SQUEEZED SPANISH ORANGE JUICE 200ml glass	3.25
GUSTO ORGANIC SICILIAN LEMON 275ml bottle	3.50
HARROGATE SPRINGS 330ml bottle Still Water Sparkling Water	2.50

COCKTAILS

MIMOSA	7.00
Freshly squeezed Spanish	
oranges, topped with Prosecco	
FRUIT BELLINI	7.50
Fresh fruit purée, topped	
with Prosecco	
CHATSWORTH	8.50
BLOODY MARY	
A large measure of vodka, tomato	
juice, Henderson's relish, celery	
salt, Tabasco & lemon juice	



Our servers will keep you updated on any changes to the menu and can advise on any dietary requirements including gluten and dairy free alternatives plus all allergen information



LUNCH MENU

Served from Midday – 3.00pm

FLATBREADS		SANDWICHES	
HARISSA SPICED MUSHROOMS	13.00	Served on either sourdough or a traditional cob	
With hummus (Ve) OLIVE, SUNDRIED TOMATO	13.25	CHATSWORTH ESTATE SIRLOIN STEAK With caramelised onions and mustard dressing	12.50
AND FETA	10.20	BAKED YORKSHIRE SQUEAKY CHEESE	8.75
With caramelised onion (Ve)		AND AUBERGINE	
PROSCIUTTO, CHORIZO AND MOZZARELLA	14.00	Served with a herb yoghurt (V)	
On a roasted tomato base		MATURE CHEDDAR & PICCALILLI (V)	7.95
AUBERGINE, PEPPER, ONION AND BASIL	14.00	HUMMUS, SUNDRIED TOMATO AND ROCKET (Ve)	7.75
on a roasted tomato base		CHATSWORTH BLT	8.75
GARLIC AND HERB (V)	12.00	Chatsworth cured bacon, lettuce, heritage tomato on lightly toasted bread	
MAIN DISHES		SIDES ALL 4.25	
TOASTED BRIOCHE WITH CHESTNUT	7.95	FRENCH FRIES with wood smoked sea salt (V)	
MUSHROOMS And a poached egg (V)		GARDEN SALAD	
	0.25	RIPE TOMATO, PLUM AND	
BROAD BEAN, MINT AND Garden pea Smash	8.25	CORIANDER SALAD	
On rye bread with a tomato salsa (Ve)		ASPARAGUS, SAMPHIRE, LEMON AND	
GARDEN VEGETABLE SOUP With soured cream and croutons (V)	7.00	POPPY SEED SALAD	
		FENNEL, POMEGRANATE AND TARRAGON SALAD	
CHATSWORTH KITCHEN BURGER Served with home cured bacon, smoked	16.50		
Applewood cheese and fries			
BAKED YORKSHIRE SQUEAKY CHEESE	13.25	FOR THE KIDS	
Served with a five spiced peach & raspberry salad (V)		CHATSWORTH SAUSAGE	7.00
GARDEN VEGETABLE TAGLIATELLE	13.50	With fries and garden peas	
With fennel, pomegranate and tarragon salad (Ve)	13.30	HAND PRESSED BURGER Served with fries and salad	7.50
BAKED TART OF THE DAY	13.25	CHEESE & TOMATO FLATBREAD (V)	6.00
With ripe tomato, plum and coriander salad (Ve)		PASTA OF THE DAY	6.00
POACHED SALMON With a dill crème fraiche and asparagus, samphire, lemon and poppy seed salad	16.50	With a tomato sauce (V)	0.00
WOOD SMOKED TOFU	14.50		
With roasted and garden salad (Ve)			

LOOKING FOR PUDS?

Please ask to see our list of daily desserts

