



THE SITWELL ARMS  
HOTEL

# *Chefs Signature Tasting Experience*

**Saturday 25th April 2026 | £75pp | 7pm Arrival**

This Spring menu leans into the last of the game season, celebrates the best of British Isles seafood, and moves confidently into new-season lamb, finishing with a refined, boozy dessert to close the journey.

## *Venison*

Baby Apple | Sage | Hendersons Relish Brown Sauce  
DONNA JAZMIN MALBEC

*Smooth and bold, rich and easy drinking with the perfect combination of body and flavour*

## *Courgette Flower*

Whipped Dupois Soignon Goats Cheese | Textures of Basil | Mazzetti Balsamic

## *Scallops*

East Coast Hand Caught Seafood, Thai Spiced Ginger & Lemongrass Broth | Samphire  
SILVER WINGS MARLBOROUGH SAUVIGNON BLANC

*Crisp & refreshing with a rich texture & lively tropical fruit flavour*

## *Derbyshire New Season Cannon of Lamb*

Wild Garlic and Roast Pinenut Crust | Lamb Shank Hotpot | Baby Carrot  
Red Pepper Gel | Spinach | Symington Estate Port Jus  
EL MESON RIOJA RESERVA

*Complex aromas with rich black fruit underpinned by subtle vanilla*

## *Casa Luker 70% Bitter Chocolate Tart*

Caramel Tuille | Espresso Foam | Baileys Sorbet

## *Tea or Coffee*

*Salted Caramal Fudge | Banana Macaron*