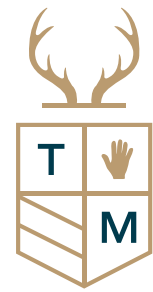


MAIN MENU



NIBBLES

- Mixed olives and sun-dried tomatoes (GF) (VE) **£4.95**
- Sun-dried tomato hummus, olive oil & balsamic, black olive tapenade, toasted sourdough (GFa) (VE) **£5.45**
- Pão de queijo – Brazilian cheese bread with heritage tomato salsa (GF) **£5.45**

STARTERS

- Soup of the day served with rustic warm bread and butter (GFa) (VEa) **£7.95**
- Cured tuna & salmon ballotine wrapped in seaweed, served with bouillabaisse-style sauce, pickled radishes and grilled asparagus (GF) **£12.95**
- Rabbit & mustard croquette, mushroom & truffle sauce, grilled spring onions, rocket salad (GF) **£11.95**
- Spiced cauliflower pakoras, served with Jerusalem artichoke velouté and sautéed quinoa spinach & pomegranate (GF) (VE) **£9.50**
- Baby spinach sun-dried tomato & goat's cheese scotch egg, served with rocket salad & balsamic glaze, tomato jam (GF) (V) **£9.50**
- Twice-baked cheese soufflé, blue cheese sauce, rocket salad, herb oil (GF) (V) **£9.95**

SHARERS

- Meat sharer** (GFa) **£24.95**
Rabbit & mustard croquette, sweet chilli glazed sausages, Cajun-spiced grilled chicken, pork pie, mixed salad, toasted sourdough and garlic mayonnaise
- Vegan sharer** (GFa) (VE) **£18.95**
Sun-dried tomato hummus, guacamole, cauliflower pakoras, mixed olives, Hasselback new potatoes, black olive tapenade, mixed salad and toasted sourdough

All of our produce is fresh and sourced sustainably from local suppliers:

Meat - New Close Farm, Over Haddon
Fish - R G Morris & Son, Buxton
Fruit & Vegetables - Winsters Foods, Chesterfield
Wine - Hattersley Wines, Bakewell
Dry goods - Holdsworths Foods, Tideswell
Dairy - Middleton's Dairies, Hope Valley
Ice cream - Bluebell Dairy, Derby
Eggs - The Peaks Farm Fresh Eggs & Co, Holmesfield

SALADS

- Goat's cheese parcel served with Hasselback new potatoes, asparagus, rocket, toasted pine nuts and béarnaise sauce (V) **£17.50**
- Puy lentils and roasted spiced seasonal vegetable salad, avocado & herb mousse, spiced cashews and tempura broccoli (GF) (VE) **£13.95**
- Add one of the following to your chosen salad:
- Buttermilk-spiced chicken (GF) **£4.50**
- Grilled rump steak (GF) **£5.50**
- Pan-fried sweet chilli prawns (GF) **£4.50**
- Spiced cauliflower & broccoli pakoras (GF) (VE) **£3.95**

SANDWICHES

- Served Monday to Saturday between 12pm - 3pm
- All of our sandwiches are served with mixed leaf salad and coleslaw
- Chicken, bacon & halloumi with baby gem, tomatoes and garlic mayonnaise (GFa) **£12.95**
- Rump steak, blueberry & red onion chutney, blue cheese sauce and rocket salad (GFa) **£13.95**
- Smoked salmon, dill & cream cheese, pickled vegetables (GFa) **£12.95**
- Sun-dried tomato hummus and roasted seasonal vegetables (GFa) (VE) **£10.95**

BURGERS

- All of our burgers are handmade using only the best ingredients. Each is served in a pretzel bun with tomato jam, triple-cooked chips, garlic mayonnaise with carrot, cabbage & red onion slaw
- The Longbow signature burger, with BBQ beef brisket and double cheese. Handmade using only the best cuts of locally sourced beef from New Close Farm, Over Haddon (GFa) **£19.95**
- Bacon and cheese beef burger (GFa) **£19.95**
- Buttermilk-spiced chicken burger with guacamole (GFa) **£18.95**
- Sweetcorn & beetroot burger with guacamole (GFa) (VE) **£17.95**
- Add crispy halloumi (V) **£2.00**

STEAKS

All of our steaks are sourced from locally-reared cattle from New Close Farm, Over Haddon and are served with a side of triple-cooked chips, mixed leaf salad, roasted tomato and mushroom with smoked paprika rarebit

8oz rump (GF)	£24.95
10oz sirloin (GF)	£29.95
12oz ribeye (GF)	£31.95
8oz fillet (GF)	£34.95

Add a sauce, choose from:

Peppercorn (GF), béarnaise (GF) (V), blue cheese (GF) (V)	£2.95
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MAINS

The Maynard's signature, venison ravioli served with creamy chorizo & sage sauce and herb oil **£19.95**

Red lentil dhal, spiced broccoli & cauliflower pakoras, sautéed sugar snaps (GF) (VE) **£17.95**

Add crispy halloumi **£2.00**

Pan-fried duck breast, hoisin duck pâté wrapped in a spinach pancake, sweet potato purée, tempura broccoli, cashew & hoisin sauce (GF) **£24.95**

Slow-cooked lamb shank served with sautéed new potatoes with persillade, grilled asparagus and red wine jus (GF) **£24.95**

Pan-fried cod served with seasonal greens and vanilla beurre blanc, swede & turnip purée (GF) **£23.95**

Chicken supreme with dauphinoise potatoes, truffle & mushroom sauce, roasted carrots and smoked bacon crumbs (GF) **£19.95**

Courgette & mint risotto with grilled baby courgettes and Parmesan crisps (GF) **£17.95**

Available (V) without parmesan

Add sweet chilli prawns **£4.50**

Trio of Peak District miniature pies served with proper gravy and mashed potato **£24.95**
Slow-cooked local venison & Guinness, pork & apple, shepherd's pie

SIDES

Complement your dish by choosing from our selection of thoughtfully curated sides

Triple-cooked chips (GF) (VE)	£4.55
Skinny fries (GF) (VE)	£4.55
Dauphinoise potatoes (GF) (V)	£4.55
Sweet potato fries (GF) (VE)	£4.95
Mixed leaf salad (GF) (VE)	£4.95
Sautéed seasonal greens (GF) (VE)	£4.95

DESSERTS

Eton mess with white chocolate & strawberry tiramisu (V) **£9.95**

Chocolate brownie served with caramel sauce, double cream vanilla ice cream and fresh berries (GF) (V) **£9.95**

Dark chocolate coconut & stem ginger oat tart, served with cherry sorbet (GF) (VE) **£9.95**

Pistachio crème brûlée, candied pistachio, mango coulis and matcha oat biscuit (GF) (V) **£9.95**
(£1 from each sale will go to Edale Mountain Rescue)

Steamed lemon pudding served with lemon curd, poached lemon and honeycomb ice cream (V) **£9.95**

Cheese board, artisan biscuits, honeyed-walnuts grapes, celery sticks and quince chutney (GFa) (V) **£11.95**

Bluebell Dairy - Local handmade ice cream **£6.95**

Choose three scoops of ice cream or sorbet
Ice creams (GF) (V): Chocolate, double cream vanilla, honeycomb or vegan vanilla (VE)

Sorbets (GF) (VE): Cherry or mango

Affogato (GF) (V) **£9.95**

Baileys, Frangelico or Amaretto

The Maynard Gourmand

A selection of miniature desserts served with a choice of:

Café – a cup of espresso (GFa) (V) **£11.95**

Coupe – a glass of fizz (GFa) (V) **£15.95**

Verre – a glass of dessert wine (GFa) (V) **£15.95**

If you have an allergy or intolerance, please speak to a team member before you order food or drink.
(V) dishes are suitable for a vegetarian diet.
(VE) dishes are suitable for a plant-based diet.
(VEa) dishes can be adapted to suit a plant-based diet.
(GFa) dishes that can be adapted to suit a gluten-free diet.
(GF) 'gluten free' - describes foods that contain gluten at a level of no more than 20 parts per million (ppm).
Our processes for making gluten-free dishes have been accredited by Coeliac UK.

All prices are inclusive of VAT at 20%



accredited by

coeliacuk
live well gluten free

Did you know we also offer Afternoon Tea?

Served Monday to Saturday between 12pm - 5pm
Please book 24 hours in advance

Offering both our classic (GFa) (V) and savoury menus.

Speak to a member of our team for more information.

