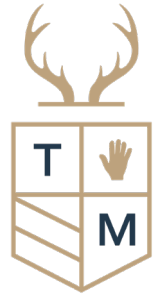


# MAIN MENU



## NIBBLES

- Mixed olives and sun-dried tomatoes (GF) (VE) **£5.25**
- Sun-dried tomato hummus, olive oil & balsamic, black olive tapenade, toasted sourdough (GFa) (VE) **£5.95**
- Pão de queijo – Brazilian cheese bread with heritage tomato salsa (GF) **£5.75**

## STARTERS

- Soup of the day served with rustic warm bread and butter (GFa) (VEa) **£8.50**
- Grilled sardines marinated in a herb dressing, served with grilled lemon and chimichurri (GF) **£10.50**
- Beef carpaccio with a pink peppercorn crust, chilli oil, Parmesan shavings, pickled shallots and crispy capers (GF) **£12.50**
- Spiced cauliflower pakoras, served with Jerusalem artichoke velouté and sautéed quinoa spinach and pomegranate (GF) (VE) **£9.95**
- Sautéed prawns baby calamari and mussels in a white wine sauce with heritage tomato salsa and croutons (GF) **£10.95**
- Twice-baked cheese soufflé, blue cheese sauce, rocket salad, herb oil (GF) (V) **£10.50**

## SHARERS

- Meat sharer (GFa) £25.95**  
Lamb koftas, chicken souvlaki, oregano new potatoes, Greek feta salad, pita bread, pomegranate and tzatziki
- Vegan sharer (GFa) (VE) £19.95**  
Sun-dried tomato hummus, guacamole, cauliflower pakoras, mixed olives, olive oil & herb sautéed summer greens, 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** - Winstor Foods, Chesterfield

**Wine** - Hattersley Wines, Bakewell

**Dry goods** - Holdsworths Foods, Tideswell

**Dairy** - Middleton's Dairies, Hope Valley

**Ice cream** - Bluebell Dairy, Derby

## SALADS

- Greek salad (GF) (VEa) £13.95**  
Heritage tomato, whipped feta with sun-dried tomatoes and oregano, green pesto dressing
- Panzanella salad (GF) (VE) £13.95**  
Summer vegetables, red onion vinaigrette and herb croutons
- Add one of the following to your chosen salad:*
- Grilled chicken souvlaki (GF) **£5.95**
- Grilled rump steak (GF) **£6.95**
- Spiced cauliflower pakoras (GF) (VE) **£4.50**
- Smoked salmon and lime (GF) **£4.50**
- Halloumi sticks (GF) (V) **£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 sandwich with 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) **£20.95**
- Bacon and cheese beef burger (GFa) **£19.95**
- Buttermilk-spiced chicken burger with guacamole (GFa) **£19.95**
- Portobello mushroom burger with green pesto and vegan cheese (GFa) (VE) **£18.95**
- Add crispy halloumi (V) £2.50*

## 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)	£32.95

Add a sauce, choose from: £3.50  
Peppercorn (GF), béarnaise (GF) (V), blue cheese (GF) (V)

## MAINS

The Maynard's signature, venison ravioli served with creamy chorizo & sage sauce and herb oil £20.95

Red lentil dhal, spiced broccoli & cauliflower pakoras, sautéed sugar snaps (GF) (VE) £18.95  
Add crispy halloumi (GF) (V) £2.50

Pan-fried chicken supreme stuffed with sun-dried tomato and mascarpone mousse, served with parmentier potatoes, arrabiata tomato sauce and grilled broccoli (GF) £21.95

Pan-fried duck breast, vegetable spring roll, duck leg wonton, spiced pak choi and green vegetable sauce (GFa) £25.95

Derbyshire beef fillet, sautéed new potatoes in butter & herbs, yoghurt, black garlic & feta emulsion, watercress and spring onion salad (GF) £32.95

Salt-brined cod, served with a prosecco fish sauce, samphire, pickled strawberries and a salt cod & courgette fritter (GF) £25.95

Moules marinière served with toasted sourdough and skinny fries (GFa) £19.95

Creamy green spelt risotto with courgette, spring onion, lemon and broad beans (GF) (VEa) £18.95

Sweetcorn broad bean & mushroom aubergine roll, served with a roasted tomato sauce, sautéed summer greens and a watercress salad (GF) (VE) £18.95

Trio of Peak District miniature pies served with proper gravy and mashed potato £25.95

*Slow-cooked local venison & Guinness, pork & apple, shepherd's pie*

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



## SIDES

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

Triple-cooked chips (GF) (VE)	£5.50
Skinny fries with Parmesan truffle (GF)	£6.75
Sweet potato fries (GF) (VE)	£5.50
Sautéed herby new potatoes (GF) (V)	£5.50
Mixed leaf salad (GF) (VE)	£5.50
Sautéed seasonal greens (GF) (VE)	£5.50

## DESSERTS

White chocolate & strawberry Eton mess tiramisu (V) £9.95

Chocolate brownie served with a peach & ginger mousse, strawberry ice cream and fresh berries (GF) (V) £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)*

Summer berry pavlova, macerated strawberries in gin and pink peppercorn, Marvellous Maple ice cream, vanilla Chantilly cream (V) £9.95

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

Cheese board, artisan biscuits, honeyed-walnuts grapes, celery sticks and quince chutney (GFa) (V) £12.50

Bluebell Dairy - Local handmade ice cream £7.50  
*Choose three scoops of ice cream or sorbet*

Ice creams (GF) (V): *Chocolate, vanilla, marvellous maple, strawberry 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) £12.95

Coupe - a glass of fizz (GFa) (V) £16.95

Verre - a glass of dessert wine (GFa) (V) £16.95

### 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.

