

MAIN MENU



NIBBLES

- Mixed olives and sun-dried tomatoes (GF) (VE)
- Roasted maple-spiced artichoke hummus, olive oil & balsamic, toasted sourdough (GFa) (VE)
- Pão de queijo – Brazilian cheese bread with heritage tomato salsa (GF)
- Onion bhaji and spiced tomato & coriander chutney (GF) (VE)
- Sautéed okras with maple & chilli, flaked almonds (GF) (VE)

STARTERS

- Soup of the day served with rustic warm bread and butter (GFa) (VEa)
- Duck rilette with micro herbs, served with an orange salad, toasted sourdough and pickled vegetables (GFa)
- Cured salmon, pickled heritage beetroot, brown crab mousse, beetroot & balsamic chutney, warm bread (GFa)
- Wild mushroom & truffle arancini, roasted pepper velouté, micro herbs (GF) (VE)
- Venison & blue cheese croquette, chorizo emulsion and rocket salad, chorizo crumbs (GF)
- Twice-baked cheese soufflé, blue cheese sauce, rocket salad, herb oil (GF) (V)

SHARERS

- Meat sharer** (GFa)
- Duck rilette, venison croquette, sweet chilli glazed sausage, mixed salad, toasted sourdough and tomato chutney

Vegan sharer (GFa) (VE)

- Hummus, guacamole, onion bhaji, mixed olives, mushroom arancini, crispy tofu, mixed salad and toasted sourdough

SALAD

- Longbow superfood salad** (GF) (VE) £13.95
- Grilled tenderstem broccoli, baked sweet potatoes, quinoa, mixed seeds, toasted cashews, mixed leaves, rainbow peppers, guacamole and roasted spiced chickpeas*
- Add one of the following to your chosen salad:*
- Grilled chicken (GF) £5.95
- Grilled rump steak (GF) £6.95
- Crispy onion bhaji (GF) (VE) £4.50
- Halloumi sticks with sweet chilli sauce (GF) (V) £4.95

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 with blueberry & red onion chutney, blue cheese sauce and rocket salad (GFa) £13.95
- Smoked salmon, dill cream cheese, pickled vegetables (GFa) £12.95
- Hummus and roasted seasonal vegetables, spiced chickpeas (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
- Cajun-spiced chicken burger with guacamole (GFa) £19.95
- Spiced bean & beetroot burger with guacamole (GFa) (VE) £18.95

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%



STEAKS

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

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

Sweet potato & chickpea tagine, harissa-roasted aubergine, crispy tofu, quinoa, rocket & pomegranate salad (GF) (VE) £17.95

Add lamb shank (GF) £7.00

Poussin braised in bourguignon sauce served with mashed potato and kale (GF) £21.95

Roasted pumpkin & saffron risotto with parsnip crisps, spiced herb salsa (GF) (VEa) £16.95

Add slow-cooked ossobuco (GF) £7.00

Derbyshire beef fillet, served with black pudding, dauphinoise potatoes, Bordelaise sauce, grilled broccoli (GF) £32.95

Pan-fried hake, smoked paprika & butterbean purée, white wine & charred courgette sauce, grilled broccoli, crispy capers (GF) £24.95

Slow-cooked beef shin served with potato purée, sautéed kale, roasted carrots, pickled cabbage and gravy (GF) £22.95

Masala-spiced marinated sea bass, steamed jasmine rice, coconut curry sauce, sautéed okras (GF) £24.95

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

Mixed leaf salad (GF) (VE) £5.50

Sautéed seasonal greens (GF) (VE) £5.50

DESSERTS

Chocolate brownie served with coffee mousse, orange gel, fresh berries and vanilla ice cream (GF) (V) £9.95

Steamed ginger pudding served with banoffee sauce and coconut ice cream (V) £9.95

Winter pavlova, winter berry compote, matcha Chantilly cream, orange sorbet and berry coulis (GF) (V) £9.95

Apple & strawberry strudel, served with vegan vanilla ice cream and raspberry coulis (VE) £9.95
£1 from each sale will go to Ashgate Hospice

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

Three scoops of artisan Bluebell Dairy ice cream or sorbet, proudly made locally in Derbyshire £7.50
Please ask for today's flavours

Affogato (GF) (VEa) £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.

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

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