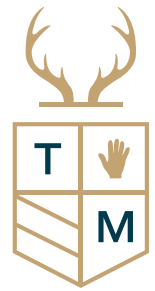


MAIN MENU



NIBBLES

- Mixed olives, sun-dried tomatoes (VE) (GF) **£3.50**
- Roasted pepper & cumin hummus, olive oil & balsamic vinegar, toasted sourdough (VE) (GFa) **£3.50**
- Pão de queijo – Brazilian cheese bread with tomato salsa (V) (GF) **£4.25**

STARTERS

- Soup of the day served with rustic bread (VE) (GFa) **£5.50**
- Twice-baked, cheddar cheese soufflé, served with Derbyshire stilton sauce (V) (GF) **£6.75**
- Roast pepper, cumin & chickpea hummus, served with toasted sourdough and pomegranate tabbouleh salad **£6.25**
- Smoked mackerel pâté, beetroot & fennel jelly, toasted sourdough, with pickled cucumber ribbons (GFa) **£6.95**
- Seared scallops with fennel & herb salad and wasabi & soy dressing (GF) **£10.50**
- Baby spinach salad, with maple-glazed baby carrots, candied pecan nuts, balsamic glaze and orange segments (VE) (GF) **£6.50**
- Crispy pork belly croquette with chorizo mayo and frisée salad **£7.25**

SALADS

- Marinated rump salad with broccoli and cauliflower pakoras, warm carrot ribbons, green beans, chilli & ginger honey glaze, fresh coriander (GF) **£13.95**
- Quinoa, rocket and frisée salad with roasted butternut squash in winter spices, figs, toasted pine nuts, avocado and green dressing (VE) (GF) **£10.50**
- Baked goats' cheese in filo pastry, with red onion & blueberry chutney, baked heritage beetroot, apples, frisée salad and balsamic dressing (V) **£12.95**

SHARERS

- Whole baked British camembert with thyme & honey, served with red onion & blueberry marmalade and toasted sourdough (GFa) **£12.95**
- Pork belly croquette with chorizo mayo, honey and chilli-glazed sausages, rump salad, toasted sourdough and veggie crisps (GFa) **£14.95**
- Vegan baby spinach & maple-glazed salad, red pepper & cumin hummus, mixed olives, guacamole, toasted sourdough, cauliflower and broccoli pakoras, root vegetable crisps (VE) (GFa) **£12.50**

STEAKS

- All served with triple cooked chips and a confit tomato.
- 8oz rump (GF) **£18.25**
- 10oz sirloin (GF) **£23.50**
- 12oz ribeye (GF) **£25.95**
- 8oz fillet (GF) **£28.75**
- 8oz marinated lamb leg (GF) **£18.25**
- Cajun-spiced cauliflower (VE) (GF) **£11.50**
- add on peppercorn sauce, blue cheese or bearnaise sauce (GF)* **+ £1.95**

BURGERS

- All of our burgers are handmade and served with a toasted seeded brioche bun, triple cooked chips & aioli;
- Beef brisket and cheeseburger (GFa) **£13.95**
- Mexican-spiced burger with guacamole (GFa) **£13.25**
- Oat & mushroom burger (VEa)(GFa) **£10.95**

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

Meat – New Close Farm in Over Haddon

Fish – R G Morris & Son in Buxton

Fruit & Vegetables - Winster Foods in Chesterfield

Bread – Bakewell Bakery

Wine – Hattersley Wines in Bakewell

If you have an allergy or intolerance, please speak to a team member before you order food or drink. (V) dishes are suitable for vegetarians and (VE) dishes are suitable for vegans. (GF) relates to food that has no gluten-containing ingredients and (GFa) are dishes that can be adapted to suit a gluten-free diet.

MAINS

North African chickpea tagine served with quinoa, pomegranate & rocket salad, with a choice of;

Cauliflower, courgettes and broccoli (VE) (GF)	£11.50
Chargrilled marinated lamb leg (GF)	£18.95
Fish (GF)	£14.95

Vietnamese curry served with sticky jasmine rice and rustic bread, with a choice of;

King prawn (GF)	£18.95
Chicken (GF)	£13.95
Tofu (VE)	£11.50

Venison ravioli, chorizo and sage sauce and grated parmesan cheese

£14.25

Roasted butternut squash & ricotta ravioli, served with homemade pesto sauce (V)

£12.25

New Close Farm sausages & mash, onion gravy, crispy bacon & shallots (GF)

£12.95

Sweet & sour duck with an orange sweet & sour sauce, stir-fried vegetables and sticky rice (GF)

£17.95

Slow cooked pork osso bucco, with parmesan polenta cake, braised red cabbage, gravy and gremolata (GF)

£15.50

Pan-fried chicken supreme, sautéed new potatoes, chorizo in a Spanish sauce with slow-roasted peppers, basil and chopped tomatoes (GF)

£13.95

Lentil & wild mushroom pie, served alongside crushed olive oil new potatoes, with spring onions and vegetarian gravy (VE)

£11.95

Pan-fried sea bream fillet, with mussel & samphire risotto and fresh parsley & lemon dressing (GF)

£14.95

SIDES

Triple cooked chips (VE) (GF)	£2.95
Braised red cabbage (VE) (GF)	£3.25
Mashed potatoes (VE) (GF)	£3.25
New potatoes (V) (GF)	£3.25
Sweet potato fries (VE) (GF)	£3.25
Green salad (VE) (GF)	£3.25
Stir-fried vegetables (VE) (GF)	£3.25

DESSERTS

Local cheese board with artisan biscuits, honey-walnuts, grapes and red onion & blueberry chutney (V) (GFa)

£7.95

Chocolate brownie served with butterscotch sauce and vanilla ice cream (V) (GF)

£6.95

Homemade apple tart, with Koko Kanu glaze, winter berry coulis and vegan ice cream (VE)

£6.95

Winter pavlova with poached plums in mulled wine, ginger & plum coulis and Chantilly cream (V) (GF)

£6.95

Banana sticky toffee pudding served with sticky toffee sauce and vanilla ice cream (V)

£6.95

Grindleford Gourmand – A selection of miniature desserts served with a choice of;

Café – espresso (V) (GFa)

£8.95

Coupe – A glass of fizz (V) (GFa)

£11.95

Verre – A glass of dessert wine (GFa)

£13.50

3 Scoops of either ice cream or sorbet

£4.75

Ice creams: chocolate, vanilla, salted caramel, coconut (V) (GF) or vegan ice cream (VE) (GF)

Sorbets: raspberry or mango (VE) (GF)

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