**NIBBLES**

Mixed olives and sun-dried tomatoes (VE)(GF) £3.50
Homemade hummus, black olive tapenade, sourdough, olive oil & balsamic vinegar £3.75
Pão de queijo – Brazilian cheese bread with heritage tomato salsa (V)(GF) £4.25

**STARTERS**

Lime & coriander polenta bruschetta, topped with marinated heritage tomatoes, prosciutto and buffalo mozzarella (GF) £6.95
Grilled sardines marinated in lemon, garlic, chilli and fresh herbs (GF) £7.95
Wasabi duck bonbons, served with maple carrot puree, grilled tenderstem broccoli and green asparagus £7.95
Twice-baked, cheddar cheese soufflé, served with Hartington stilton sauce (V)(GF) £6.95
Caramelised onion & fennel, chickpea hummus served with homemade flatbread and rocket & strawberry salad (VE)(GFa) £6.25
Sweetcorn & red pepper soup with harissa-roasted chickpeas, served alongside homemade Hungarian langos with Italian hard cheese (V)(GFa) £5.95
Octopus carpaccio with samphire & tarragon, heritage tomato tartare, crispy king prawn and katsu curry dressing (GFa) £9.50
Vegan Greek salad with tofu, peppers, olives and baby leaf (VE) (GF) £5.95

**SHARERS**

Lamb koftas, honey & chilli-glazed sausages, sticky chicken drumsticks, pan-roasted new potatoes, nectarine & blue cheese salad, vegetable crisps and homemade flatbreads (GFa) £14.95
Baba ganoush, guacamole, hummus, black olive tapenade, mixed olives, vegetable crisps, heritage tomato and summer vegetable skewers, vegan quinoa salad and homemade flat bread (VE)(GFa) £12.50

**SALADS**

Classic Caesar salad with grilled chicken, bacon lardons, fresh anchovies, romaine lettuce, polenta croutons, parmesan crisps and homemade Caesar dressing (GF) £13.95
Baked goats’ cheese in filo pastry with mango & rocket salad, cashew nuts, green dressing and mango & passionfruit chutney (V) £11.95
Nectarine and rump steak salad, with mixed leaves, spring onions, carrot ribbons, chilli, radishes, blue cheese, julienne peppers, tenderstem broccoli and green dressing (GFa) £13.95
Quinoa salad with baby spinach, avocado, red onion, pine nuts, strawberries and balsamic vinaigrette (VE)(GF) £10.95

**SANDWICHES**

Available Monday – Saturday 12 - 3pm

All served alongside a summer salad garnish.

Club sandwich on fresh bloomer bread with grilled chicken, bacon and garlic mayonnaise (GFa) £8.50
Rump steak baguette with Hartington stilton, onion marmalade and rocket (GFa) £9.25
Hummus & falafel open sandwich with grilled tenderstem broccoli (VE)(GFa) £6.95

**STEAKS**

All served with triple cooked chips and a confit tomato.

8oz rump (GF) £18.50
10oz sirloin (GF) £24.95
12oz ribeye (GF) £27.95
8oz fillet (GF) £28.75
8oz marinated lamb leg (GF) £18.50
Tuna steak (GF) £17.50
Cajun-spiced cauliflower (VE)(GF) £11.50
add on peppercorn, blue cheese, chimichurri 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 Cheese burger (GFa) £13.95
Mexican-spiced chicken burger with guacamole and Jalapeños (GFa) £13.50
Chickpea, sweetcorn & coriander burger with heritage tomato salad (VE)(GFa) £11.25

MAINS

Venison ravioli, chorizo & sage sauce and grated parmesan cheese £14.25
New Close Farm Cumberland sausages & mash, onion gravy, crispy bacon & shallots (GF) £13.25
Sweet & sour crispy duck with an orange sweet & sour sauce, stir-fried vegetables and rice (GF) £17.95
Roasted rack of lamb marinated in chimichurri, with sweet potato & fennel purée, grilled tenderstem broccoli, stove-cooked potatoes and lamb jus (GF) £23.95
Thai green curry with steamed Thai black rice, mixed summer salad and a choice of;
Home-smoked cod, marinated in lime & lemongrass, wrapped in green leaf (GF) £14.95
Homemade falafel (VE)(GF) £11.95
Slow-cooked Thai chicken roulade (GF) £14.95
Grilled sesame-tuna steak with rice noodles, asparagus, carrots and sugar snaps, glazed in wasabi and soy sauce, garnished with pickled ginger, spring onions and radishes (GF) £19.50
Cornfed chicken with Mediterranean chickpea & chorizo sauce, confit chicken drumstick, roasted new potatoes and baby spinach (GF) £15.95
Peak District mushroom risotto, rocket salad and parmesan crisp (V)(GF) £12.50
Roasted rabbit roulade wrapped in Italian cured ham, pan-fried fillet of rabbit, with mushrooms, sugar snaps, carrots, asparagus and pancetta with a wholegrain mustard sauce (GF) £20.95
Homemade gnocchi with baby spinach, heritage tomatoes, courgettes, peppers in a tomato sauce and mixed salad (VE)(GF) £11.50
add goats’ cheese + £1
Mussel mouclade with rustic bread and skinny fries (GFa) £12.95

SIDES

Spring green vegetables (VE)(GF) £3.50
Triple cooked chips (VE)(GF) £2.95
Skinny fries (VE)(GF) £2.95
Mashed potato (V)(GF) £3.25
Mixed summer salad (VE)(GF) £3.50
Stir-fried vegetables (VE)(GF) £3.50
Steamed Thai black rice (VE)(GF) £3.50
Buttered new potatoes and baby spinach (V)(GF) £3.50

DESSERTS

Local cheese board with artisan biscuits, honey-walnuts, grapes and mango & passionfruit chutney (V)(GFa) £8.25
Homemade lemon tart with Italian meringue, fresh summer fruits, raspberry coulis, caramel crumb, lime & raspberry macaron (V) £7.95
Vegan blueberry & lemon cake, vegan vanilla ice cream and blueberry coulis (VE)(GF) £6.95
Flourless chocolate brownie, smoked strawberry coulis, Japanese whisky & miso banana parfait, with a white chocolate, honeycomb & dry raspberry shard (V)(GF) £8.25
Summer pavlova with seasonal berries, spiced passionfruit sauce, Chantilly cream and raspberry sorbet (V) £6.95
Grindleford Gourmand – A selection of miniature desserts served with a choice of;
Café – espresso (V)(GFa) £9.50
Coupe – A glass of fizz (V)(GFa) £12.50
Verre – A glass of dessert wine (GFa) £13.50
3 Scoops of either ice cream or sorbet £5.25
Ice creams: chocolate, vanilla, salted caramel, coconut (V) (GF) or vegan ice cream (VE)(GF)
Sorbet: raspberry or mango (VE)(GF)

All of our produce is fresh and sourced sustainably from local suppliers:
Meat – New Close Farm, Over Haddon & Owen Taylor, Alfreton
Fish – R G Morris & Son, Buxton
Fruit & Vegetables - Winster Foods, Chesterfield
Bread – Bakewell Bakery, Bakewell
Wine – Hattersley Wines, 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.