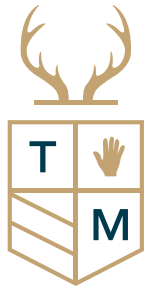


MAIN MENU



NIBBLES

Mixed olives and sun-dried tomatoes (VE) (GF) **£3.75**

Pão de queijo – Brazilian cheese bread with heritage tomato salsa (VE) (GF) **£4.25**

Cumin & chickpea hummus, black olive tapenade with toasted sourdough, olive oil & balsamic vinegar (VE) (GFa) **£3.95**

STARTERS

Soup of the day, served with rustic bread (V) (GFa) **£5.95**

Seared scallops, served with fennel & herb salad and a wasabi & soy dressing (GF) **£10.95**

Twice-baked, cheddar cheese soufflé, served with Hartington stilton sauce (V) (GFa) **£7.95**

Smoked mackerel pâté, beetroot & fennel jelly, toasted sourdough served with pickled cucumber ribbons (GFa) **£7.50**

Baby spinach salad with maple glazed-baby carrots, candied pecan nuts, balsamic glaze and orange segments (VE) (GFa) **£6.75**

Crispy pork belly croquette with chorizo mayo, rocket salad and home-made roasted pickled peppers **£7.50**

Tempura deep-fried baby calamari with home-made sweet chilli sauce served with vegetable crisps (GF) **£7.95**

Pomegranate & tabbouleh salsa, cumin & chickpea hummus, served with toasted sourdough (VE) (GFa) **£6.75**

SHARERS

Whole-baked British camembert with thyme & honey, served with red onion & blueberry marmalade and toasted sourdough (V) (GFa) **£14.50**

Pork belly croquette with chorizo mayo, honey & chilli-glazed sausages, rump salad, toasted sourdough and veggie crisps **£15.50**

Vegan baby spinach & maple-glazed salad, cumin hummus, mixed olives, guacamole, black olive tapenade, toasted sourdough, root vegetable crisps roast winter vegetables (VE) (GFa) **£12.95**

SALADS

Quinoa and rocket salad with roast butternut squash in winter spices, figs, toasted pine nuts, avocado and green dressing (VE)(GF) **£10.95**

Baked goats' cheese in filo pastry with red onion & blueberry chutney, baked heritage beetroot and winter root vegetables, mixed leaves and balsamic dressing (V) **£12.50**

Thai rump steak salad with carrot ribbons, picked coriander, pak choi, sesame dressing, chilli, fennel, ginger and mixed leaves (GF) **£14.50**

STEAKS

All served with triple cooked chips and a confit tomato.

8oz rump (GF) **£18.95**

10oz sirloin (GF) **£25.50**

12oz ribeye (GF) **£28.50**

8oz fillet (GF) **£29.50**

8oz marinated lamb leg (GF) **£18.50**

Cajun-spiced cauliflower (VE)(GF) **£11.95**

add on peppercorn, blue cheese, or bearnaise sauce (GF) + £2.25

BURGERS

All of our burgers are handmade and served with a toasted brioche bun, triple cooked chips & aioli;

Beef brisket & cheese burger (GFa) **£14.95**

Mexican-spiced burger with guacamole and jalapeños (GFa) **£14.50**

Oat & mushroom burger (VE)(GFa) **£12.25**

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

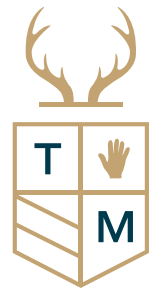
Fruit & Vegetables - Winster Foods, Chesterfield

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.

MAIN MENU



MAINS

Rump of lamb with roasted heritage carrots, smoked cheddar potato croquette, sautéed kale and cranberry & red wine spiced jus (GFa) **£21.95**

Venison ravioli, chorizo & sage sauce and grated parmesan cheese **£15.25**

New Close Farm sausages & mash, onion gravy, crispy bacon and kale (GF) **£13.95**

Pan-fried duck breast with a crispy wasabi duck ball, served with an orange sweet & sour sauce, carrot puree, pak choi and shiitake mushrooms and vegetable crisps (GF) **£19.95**

Slowly-braised Pork Osso Bucco, with parmesan polenta cake, braised red cabbage, gravy and gremolata (GF) **£16.95**

Lentil & wild mushroom pie, served alongside crushed olive oil new potatoes with spring onions, sautéed kale and vegetarian gravy (VE) (GF) **£12.95**

Sweet potato, butternut squash and cumin curry, served with roasted purple potato, deep-fried jasmine rice sphere with pickled ginger and fresh coriander, with a choice of;

Grilled marinated lamb leg (GF) **£18.95**

Spiced pan-fried cod fillet (GF) **£17.95**

Home-made falafel (VE) (GF) **£12.95**

Pan-fried cornfed chicken supreme, dauphinoise potatoes, roasted carrots, creamy spinach & chorizo sauce, sauté kale (GF) **£15.95**

Vegan roast winter vegetables parcel, sautéed kale with new potatoes and home-made tomato and herb sauce (VE) **£13.25**

SIDES

Triple cooked chips (VE) (GF) **£2.95**

Braised red cabbage (VE) (GF) **£2.95**

Mashed potatoes (V) (GF) **£3.25**

New potatoes (V) (GF) **£3.50**

Sweet potato fries (VE) (GF) **£3.25**

Green salad (VE) (GF) **£3.50**

Skinny fries (VE) (GF) **£2.95**

Mixed salad (VE) (GF) **£3.50**

DESSERTS

Derbyshire cheese board with artisan biscuits, honey-walnuts, grapes and red onion & blueberry chutney (V) (GFa) **£8.95**

Winter pavlova with poached plums in mulled wine, ginger & plum coulis and Chantilly cream (V) (GF) **£7.50**

Chocolate brownie served with yoghurt strawberry mousse, butterscotch sauce and lemon sorbet (V) (GF) **£8.25**

Apple & pear coconut almond crumble, served with vegan vanilla ice cream (VE) (GF) **£7.50**

Classic Baileys Italian tiramisu, served with Amaretti Biscotti and dark chocolate roulade, coated in pistachio flakes (V) **£7.95**

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

Café – espresso (V) (GFa) **£9.75**

Coupe – A glass of fizz (V) (GFa) **£12.75**

Verre – A glass of dessert wine (GFa) **£13.75**

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 - Winsters 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.