

MAIN MENU



NIBBLES

Mixed olives and sun-dried tomatoes (VE) (GF) **£3.50**

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

Hummus with black olive tapenade, balsamic vinegar, olive oil and toasted sourdough bread (VE) (GFa) **£3.95**

STARTERS

Twice-baked Cheddar cheese soufflé, served with Derbyshire Stilton sauce (V) (GF) **£7.75**

Soup of the day served with rustic bread and butter (VEa) (GFa) **£5.95**

Seared scallops finished in a wasabi & seaweed butter, served with butternut squash purée, rocket salad and pomegranate (GF) **£10.95**

Pan-fried polenta cake with vegan cheese, served with rocket salad, wild mushroom fricassée and root vegetable crisps with an aromatic herb oil (VE) (GF) **£7.25**

Hoisin crispy pheasant salad with sesame dressing, served with mixed leaves, spring onions, carrot ribbons and a pickled ginger & sesame dressing (GF) **£8.25**

Wasabi duck bonbons served with Asian style coleslaw of pak choi, carrots, fennel, coriander with a soya wasabi dressing and toasted sesame seeds (GF) **£8.25**

Chickpea & tahini hummus served with a homemade cumin flatbread and pomegranate tabbouleh salad (GFa) (VE) **£6.95**

Green scotch egg served with homemade sweet chilli sauce and mixed leaf salad with green dressing (GF) (V) **£6.75**

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 - Winster Foods, Chesterfield

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.

SALADS

Thai rump steak salad with carrot ribbons, picked coriander, pak choi, sesame dressing, chilli, fennel, ginger and mixed leaves (GF) **£14.95**

Glazed goats' cheese with rocket salad, cashew nuts, heritage tomatoes, balsamic glaze and red onion & blueberry chutney (GF) (V) **£13.50**

Vegan quinoa & pomegranate salad with broccoli tenderstem, caramelised tofu, mixed leaves with with a maple and chilli glaze and green dressing (GF) (VE) **£11.75**

SHARERS

Meat sharer

Honey & chilli glazed sausages, wasabi duck bonbons, rump steak salad, BBQ beef brisket, toasted sourdough and vegetable crisps (GFa) **£17.45**

Vegetarian sharer

Polenta cake, mushroom fricassée, guacamole, hummus, black olive tapenade, toasted sourdough, quinoa salad, green scotch egg and vegetable crisps (V) (GFa) **£15.50**

£8.25

SANDWICHES

Served Monday to Saturday between 12pm - 3pm

All served with mixed leaf salad

Rump steak ciabatta with red onion chutney, blueberries and blue cheese (GFa) **£10.50**

Club sandwich on fresh bloomer bread with grilled chicken, bacon, garlic mayonnaise, tomatoes and lettuce (GFa) **£9.50**

Hummus and seasonal vegetable open sandwich (GFa) (VE) **£7.95**

Freshly battered fish sandwich with homemade tartar sauce and lettuce in fresh bloomer bread (GFa) **£8.95**

MAINS

16oz Chateaubriand to share with oxtail, braised in bourguignon sauce, served with baked mashed potatoes, sautéed sugar snaps, green beans and wild mushrooms (GF) **£63.95**

Pan-fried pheasant breast wrapped in pancetta and stuffed with spinach, served with truffle celeriac purée, grilled tenderstem broccoli and blueberry-infused pheasant jus (GF) **£21.95**

Rump of lamb with roasted heritage carrots, smoked Cheddar potato croquette, sautéed cavolo nero and red wine spiced jus (GF) **£23.50**

Venison ravioli, chorizo & sage sauce, grated parmesan cheese **£15.95**

Pan-fried duck breast served with a crispy wasabi duck ball, orange sweet & sour sauce, carrot purée, pak choi, shiitake mushrooms and vegetable crisps (GF) **£20.95**

Roasted pork belly porchetta stuffed with pork ragu and spinach, served with Colcannon mash, onion gravy and pork crackling (GF) **£17.95**

Green risotto with courgettes, peas, grilled asparagus and green scotch egg (GFa) **£17.95**

Pan-fried sea bass served with an anchovy fish cake, cauliflower & lime puree, sautéed leeks and sugar snaps with a citrusy fish sauce (GFa) **£17.95**

Thai red curry served with deep-fried Jasmine rice, pickled ginger, fresh coriander, roasted heritage carrots, sugar snaps and pak choi. *Choose from;*

Slow cooked lamb (GF) **£18.95**

Poached monkfish in curry sauce **£18.95**

Pan-fried tofu glazed with chilli maple syrup glaze (GF) (VE) **£13.95**

Pan-fried cornfed chicken supreme, dauphinoise potatoes, roasted heritage carrots, creamy spinach & chorizo sauce, cavolo nero (GF) **£17.25**

Beetroot and butternut squash vegan Wellington, served with olive oil & cavolo nero mashed potatoes, roast heritage carrots and vegetarian gravy (VE) **£14.25**

BURGERS

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

Beef brisket and cheese burger (GFa) **£15.50**

Mexican-spiced chicken burger with guacamole and jalapeños (GFa) **£15.50**

Oat & mushroom burger (GFa) (VE) **£13.50**

STEAKS

All served with triple cooked chips and a confit tomato.

8oz rump (GF) **£19.95**

10oz sirloin (GF) **£25.95**

12oz ribeye (GF) **£29.95**

8oz fillet (GF) **£31.50**

Cajun-spiced cauliflower tempura (GF) **£13.50**

Add on peppercorn, blue cheese, chimichurri or bearnaise sauce (GF) + £1.95

SIDES

Triple cooked chips (GF) (VE) **£3.50**

Sautéed greens (GF) (VE) **£3.50**

Mashed potatoes (GF) (V) **£3.50**

Mixed salad (GF) (VE) **£3.50**

Skinny fries (GF) (VE) **£3.50**

Mushroom fricassée with pak choi (GF) (VE) **£3.50**

Sweet potato fries (GF) (VE) **£3.50**

Dauphinoise potatoes (GF) (V) **£3.50**

DESSERTS

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

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

Chocolate brownie served with Japanese whisky & miso banana parfait, cherry sauce, honeycomb crumbs and orange sorbet (GF) (V) **£8.25**

Homemade pavlova, honey-roasted figs served with pistachio Chantilly cream, blueberry and balsamic coulis served with pistachio ice cream (GF) (V) **£7.95**

Mascarpone and strawberry mousse with Amaretti biscotti crumb and honey comb (V) **£6.95**

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**

3 Scoops of either ice cream or sorbet **£5.25**

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

Sorbets: raspberry, orange or mango (VE) (GF)