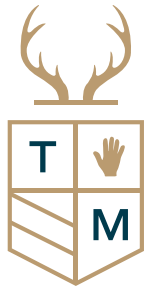


# MAIN MENU



## NIBBLES

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

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) **£4.50**

## STARTERS

Grilled sardines marinated in lemon, garlic, chilli and fresh herbs, served with chimichurri sauce (GF) **£8.50**

Aubergine salad with roasted chickpeas, cherry tomatoes and coriander, served with crispy shallots, green dressing and toasted sourdough bread (VE) (GFa) **£6.75**

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) **£7.50**

Sun-dried tomato hummus served with homemade falafel, quinoa and pomegranate & rocket salad with toasted sourdough bread (VE) (GFa) **£6.95**

Classic Italian gazpacho served with heritage tomatoes & celery Bloody Mary granita with fresh basil (V) (GF) **£6.50**

Salmon pastrami served with dill cheese mousse, fish roe and home-pickled vegetables (GF) **£9.50**

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

Pan-fried pigeon breast served with nectarine, blue cheese dressing and watercress with roasted red onions and toasted walnuts (GF) **£7.95**

Beef carpaccio in a pink & green peppercorn crust, served with parmesan shavings, cherry tomatoes, pomegranate, rocket salad and chilli oil (GF) **£11.50**

## SALADS

Tuna niçoise salad with boiled egg, green beans, mixed leaves, new potatoes, olives and a green dressing (V) (GF) **£19.50**

Greek salad served with breaded halloumi, shallots, mixed leaves with balsamic & crème fraîche dressing, light tzatziki sauce, heritage tomatoes, cucumber, olives and pine nuts (V) **£14.50**

Vegan quinoa and avocado salad with guacamole, watermelon & grapefruit jelly, mixed leaves, radishes, cucumber, pumpkin seeds and green dressing (VE) (GF) **£12.95**

## SHARERS

### Charcuterie board

With smoked duck breast, salmon pastrami, beef carpaccio, pickled vegetables, honey roasted ham, dill cheese mousse, mixed leaf salad, mango & passionfruit chutney and toasted sourdough (GFa) **£19.95**

### Vegan sharer

Aubergine salad, with guacamole, olives, sun-dried tomatoes, black olive tapenade, hummus, toasted sourdough, falafel, quinoa and pomegranate (VE) **£15.50**

## SANDWICHES

*Served Monday to Saturday between 12pm - 3pm*

**All served with mixed leaf salad**

Rump steak ciabatta with red onion & blueberry chutney and blue cheese (GFa) **£10.95**

Club sandwich on fresh bloomer bread with grilled chicken, bacon, garlic mayonnaise, tomatoes and lettuce (GFa) **£9.95**

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

Freshly battered fish sandwich with homemade tartar sauce and lettuce in fresh bloomer bread (GFa) **£9.50**

## MAINS

Mussels cooked in Thai sauce, served with toasted sourdough and skinny fries (GFa) **£14.95**

Roasted pork belly porchetta stuffed with pork ragu and spinach, served with new potatoes, parsley, heritage tomatoes, shallot vinaigrette, tomato salsa and green oil (GF) **£18.95**

Venison ravioli served with chorizo & sage sauce and grated parmesan cheese **£16.50**

Pan-fried sea bass served with an anchovy fish cake, cauliflower & lime purée, grilled courgettes and sugar snaps with a citrusy fish sauce (GFa) **£18.95**

Pan-fried chicken supreme served with cumin Bombay potatoes, fresh coriander, mushroom & bacon lardon in a creamy sauce **£17.95**

French trimmed rack of lamb served with smoked garlic, sweet potato purée, grilled fennel, tenderstem broccoli and a chimichurri sauce (GF) **£28.95**

Roasted rabbit roulade wrapped in Italian cured ham, pan-fried fillet of rabbit, sautéed mushrooms, sugar snaps, carrots, asparagus and pancetta with a wholegrain mustard sauce (GF) **£22.95**

Vegan spinach arancini served with roasted summer vegetables in a homemade tomato sauce (VE) (GF) **£13.95**

Pan-fried duck breast with grilled asparagus, artichoke, celeriac and dark chocolate puree, served with a sweet & sour sauce and a wasabi duck spring roll **£22.95**

Couscous risotto with sun-dried tomatoes, apricots, coriander, grilled harissa aubergine and a yoghurt sauce (V) **£13.95**

## BURGERS

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

Beef brisket and cheese burger (GFa) **£16.95**

Mexican-spiced chicken burger with guacamole and jalapeños (GFa) **£16.95**

Chickpea, sweetcorn & coriander burger with heritage tomato salad (VE) (GFa) **£14.50**

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

*Meat – New Close Farm, Over Haddon & Northern Catering, Sheffield*

*Fish – R G Morris & Son, Buxton*

*Fruit & Vegetables - Winsters Foods, Chesterfield*

*Wine – Hattersley Wines, Bakewell*

## STEAKS

All served with triple cooked chips and a confit tomato

8oz rump (GF) **£19.95**

10oz sirloin (GF) **£26.50**

12oz ribeye (GF) **£29.95**

8oz fillet (GF) **£31.95**

Cajun-spiced cauliflower tempura (V) (GF) **£14.50**

**Add on peppercorn, blue cheese, chimichurri or bearnaise sauce (GF) + £2.25**

## SIDES

Triple cooked chips (VE) (GF) **£3.95**

Sautéed greens (VE) (GF) **£3.95**

Sautéed new potatoes with heritage tomatoes (V) **£3.95**

Mixed salad (VE) (GF) **£3.95**

Skinny fries (VE) (GF) **£3.95**

Mushroom fricassée with sugar snaps (VE) (GF) **£3.95**

Sweet potato fries (VE) (GF) **£3.95**

Cumin Bombay potatoes (V) (GF) **£3.95**

## DESSERTS

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

Piña colada pavlova served with rum-poached peach coulis, coconut ice cream, Chantilly cream and caramelised pineapple (V) (GF) **£8.50**

Chocolate brownie served with Japanese whisky & miso banana parfait, smoked strawberry coulis, and orange ice cream (V) (GF) **£8.95**

Homemade lemon curd eclairs served with white chocolate & freeze-dried raspberry fudge and pistachio ice cream (V) **£8.95**

Almond, strawberry & basil panna cotta served with poached strawberries (VE) (GF) **£7.50**

Vanilla cheesecake served with mango & mint sauce (V) **£7.95**

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

Café – espresso (V)(GFa) **£10.50**

Coupe – a glass of fizz (V)(GFa) **£13.75**

Verre – a glass of dessert wine (GFa) **£14.75**

3 Scoops of either ice cream or sorbet **£5.95**

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

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