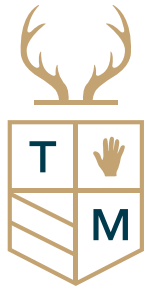


MAIN MENU



NIBBLES

Mixed olives and sundried tomatoes (GF) (VE)

£3.75

Sundried tomato hummus, black olive tapenade, olive oil & balsamic vinegar with artisan breads (GFa) (VE)

£4.50

Pão de queijo – Brazilian cheese bread with heritage tomato salsa (GF) (V)

£4.50

STARTERS

Twice-baked cheddar cheese soufflé, served with Hartington stilton sauce (GF) (V)

£7.95

Seasonal vegetable ratatouille terrine, cooked in apple cider, with quince chutney, black olive tapenade and focaccia crostini (GFa) (VE)

£6.95

Slow-cooked rabbit in a creamy wholegrain mustard & bacon sauce, shortcrust pastry with honey-roasted carrots & celery

£8.50

Duck rilette with spiced rhubarb jelly, black pudding crumb, pickled vegetables and focaccia crostini (GFa)

£8.95

Bouillabaisse style cream soup with chilli & coriander marinated king prawns, lime cream cheese mousse and toasted focaccia (GFa)

£7.50

Sundried tomato hummus, roasted heritage carrots and quinoa salad with balsamic reduction and crispy onions, with toasted sourdough (GFa) (VE)

£6.95

Balsamic-marinated heritage beetroot with panko-breaded brie, white & red chicory salad, apple purée, candied walnuts and blue cheese dressing (GF) (V)

£7.50

Braised pork & chorizo croquette, served with harissa mayonnaise and rocket salad (GF)

£7.95

SALADS

Rump steak, baked apple & blue cheese salad with new potatoes, spiced chickpeas, capsicum peppers and blue cheese dressing (GF)

£14.95

Sesame & hoisin marinated smoked salmon, served with warm Japanese style noodle salad, pak choi, wild carrots, courgette, spring onion, ginger, coriander and chilli (GF)

£14.95

Grilled artichoke & butternut squash salad, with baby spinach, pomegranate, pumpkin seeds, red onion and basil oil (GF) (VE)

£12.50

SHARERS

Meat sharer (GFa)

Rump steak salad, pork croquette, duck rilette, harissa mayonnaise, bourbon BBQ-glazed sausages, toasted sourdough and vegetable crisps

£17.95

Plant based sharer (GFa) (VE)

Sundried tomato hummus, vegetable ratatouille terrine, guacamole, black olive tapenade, artichoke salad, toasted sourdough and vegetable crisps

£14.95

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, tomato and lettuce (GFa)

£9.95

Hummus and seasonal vegetable open sandwich (GFa) (VE)

£7.95

Freshly battered fish finger sandwich with home-made tartar sauce and lettuce in bloomer bread (GFa)

£9.50

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 – Winster Foods, Chesterfield

Wine – Hattersley Wines, Bakewell

All prices are inclusive of VAT at 20%

MAINS

Pan-fried duck breast served with maple & wasabi red cabbage purée, crispy duck, & stir-fried pak choi and heritage carrots, in a sweet & sour sauce (GF) **£21.95**

New Close Farm 'Bakewell Bangers' served with spring onion mash, caramelised onion gravy, crispy pancetta and shallots (GFa) **£14.95**

Pan-fried sea bass served with anchovy fishcake, cauliflower & lime purée, grilled courgette, sugar snaps and a citrus fish sauce (GF) **£18.95**

Chicken suprême served with a jacket potato, spring onion & spinach tart, with a brunoise vegetable & chicken broth (GF) **£16.95**

Home-made venison ravioli with chorizo & sage sauce and grated parmesan **£16.50**

Slow-cooked lamb shank served with steamed Jasmine rice, stroganoff sauce and sautéed green beans (GF) **£21.95**

Braised sticky beef short rib served with blue cheese mash, roasted heritage carrots, sautéed kale and red wine jus (GF) **£24.95**

Wild mushroom & lentil aubergine rolls served with roasted butternut squash purée, kale, vegetable crisps and tahini, with a coriander & lemon sauce (GF) (VE) **£14.95**

Sweet potato, butternut squash & cumin curry, served with roasted purple potato, Cajun Jasmine rice-cake with pickled ginger and fresh coriander, with a choice of;

Slow-cooked lamb (GF) **£19.95**

Spiced pan-fried cod fillet (GF) **£18.95**

Home-made falafel (GF) (VE) **£14.95**

Spinach arancini served with roasted seasonal vegetables in a home-made tomato sauce (GF) (VE) **£14.95**

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**

Bacon & cheese burger (GFa) **£14.95**

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

Spiced chickpea, sweetcorn & coriander burger (GFa) (VE) **£14.50**

STEAKS

Served with triple-cooked chips and a grilled portobello mushroom with smoked paprika rarebit

8oz rump (GF) **£19.95**

10oz sirloin (GF) **£26.95**

12oz ribeye (GF) **£29.95**

8oz fillet (GF) **£31.95**

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

Add peppercorn (GF), blue cheese (V) (GF) or béarnaise sauce (V) (GF) + £2.25

SIDES

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

Skinny fries (GF) (VE) **£3.95**

Mixed salad (GF) (VE) **£3.95**

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

Sautéed greens (GF) (VE) **£3.95**

Mashed potatoes (GF) (V) **£3.95**

DESSERTS

Winter berry pavlova served with Chantilly cream, orange ice cream and cranberry coulis (GF) (V) **£8.50**

Local cheese board with artisan biscuits, honey-walnuts, grapes and quince chutney (GFa) (V) **£9.50**

Chocolate brownie, caramel & freeze-dried raspberry mousse, vanilla ice cream (GF) (V) **£8.50**

Filo pastry basket, filled with apple & raspberry compote, served with crème anglaise and mascarpone & cinnamon parfait (V) **£8.50**

Cappuccino torte, with a dark chocolate layered mousse, Baileys clotted cream & hazelnut nougatine (V) **£8.95**

Golden sultanas soaked in Gran Marnier, with quince & dried pineapple crumble and vegan vanilla ice cream (GF) (VE) **£7.95**

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

Café – espresso (GFa) (V) **£10.95**

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

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

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.

All prices are inclusive of VAT at 20%