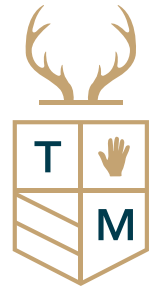


# MAIN MENU



## NIBBLES

Mixed olives and sundried tomatoes (GF) (VE) **£3.95**

Sundried tomato hummus, 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) **£4.95**

## STARTERS

Twice-baked cheddar cheese soufflé, served with Hartington stilton sauce (GF) (V) **£8.50**

Sun-dried tomato hummus served with chickpea tagine chutney, coriander oil and pitta bread (GFa) (VE) **£7.50**

Soup of the day served with toasted sourdough and butter (GFa) (VEa) **£6.95**

Sautéed oyster mushrooms served with wild mushrooms polenta medallions and plant-based béarnaise sauce (GF) (VE) **£7.50**

Japanese plate with miso ramen, crab & ginger spring roll, sweet chilli prawn, salmon nigiri and wasabi mousse (GFa) **£10.95**

Haggis, tatties & neeps with haggis oatcake, swede mash, nutmeg mashed potato and ale reduction (GF) **£8.95**

Pink & green pepper-crust ox tongue served with blue cheese rarebit velouté and baby leaf (GF) **£8.95**

## SHARERS

### Charcuterie board (GFa)

Prosciutto, ox tongue, pork pie, chorizo, olives, pickles and warm bread **£19.50**

### Plant based sharer (GFa) (VE)

Sun-dried tomato hummus, polenta medallions, guacamole, black olive tapenade, artichoke salad, toasted sourdough and vegetable crisps **£16.50**

## SALADS

Warm rump steak salad with carrot ribbons, baby gem, chilli, ginger, spring onions, courgette ribbons and Cajun nuts (GF) **£16.50**

Sesame & hoisin marinated smoked salmon, served with warm Japanese style noodle salad, pak choi, wild carrots, courgette, spring onion, ginger, coriander and chilli (GF) **£4.95** **£16.50**

Mexican salad with guacamole, pink grapefruit jelly, frisée salad, baby leaf, carrot & courgette ribbons, sweetcorn, red onions, crispy tortilla and spiced chickpeas (GFa) (VE) **£8.50** **£13.50**

*Add sweet chilli prawns (GFa)* **+ £4.00**

## SANDWICHES

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

All served with mixed leaf and coleslaw salad

Chickpea chutney, hummus and red onions, in pitta bread (GFa) (VE) **£8.95**

*Add Moroccan grilled halloumi (GFa) (V)* **+ £1.00**

Chicken & bacon club sandwich with garlic mayonnaise, tomato & lettuce (GFa) **£10.95**

Smoked salmon, wasabi cream cheese, tomato salsa and baby gem in a pretzel bun (GFa) **£10.95**

Rump steak ciabatta with red onion & blueberry chutney and blue cheese (GFa) **£11.50**

## BURGERS

All of our burgers are handmade and served with a toasted pretzel bun, triple-cooked chips, coleslaw & aioli

Beef brisket & cheese burger (GFa) **£17.95**

Bacon & cheese burger (GFa) **£15.95**

Mexican-spiced chicken burger, with guacamole and Jalapeños (GFa) **£17.95**

Spiced chickpea, sweetcorn & coriander burger (VE) (GFa) **£15.50**

*All prices are inclusive of VAT at 20%*

*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.*

## STEAKS

All of our steaks are served with triple-cooked chips and a grilled portobello mushroom with smoked paprika rarebit and roasted tomato

8oz Rump (GF) **£20.95**

10oz Sirloin (GF) **£26.95**

12oz Ribeye (GF) **£30.95**

8oz Fillet (GF) **£32.95**

Chickpea, courgette and jackfruit steak (GF) (VE) **£16.95**

**Add peppercorn (GF), blue cheese (V)(GF) béarnaise sauce (V)(GF) or smoked BBQ glaze (GF) + £2.25**

## MAINS

Home-made venison ravioli with chorizo & sage sauce and grated parmesan **£17.95**

Braised pork belly served with minced pork and potato crisp, slow cooked red cabbage, pea purée, cider jus and black pudding crumb (GFa) **£18.95**

Pan-fried cod served with grilled leeks and courgette ribbons, asparagus and cod cheeks cooked in beurre blanc (GF) **£21.95**

Lamb chop roll served with fondant potato, swede mash, lamb faggot, minty pea puree, lamb jus (GF) **£26.95**

Pan-fried lambs' liver served with mashed potato, crispy bacon & shallots and onion gravy (GF) **£15.95**

Coq au vin – whole poussin with bacon lardons, baby onions, carrots, parsnips, garlic and thyme, in a red wine jus with a spring onion & new potato tart (GF) **£19.95**

Pan-fried duck breast served with chamomile infused rice, stir-fried vegetables in miso sauce, sweet & sour pineapple (GF) **£22.95**

Homemade three pie taster with steak & ale, ham hock and Shepherd's pies served with proper gravy and bubble & squeak potato **£19.95**

Wild mushroom & lentil aubergine rolls served with roasted butternut squash purée, kale, vegetable crisps and tahini, with a coriander & lemon sauce (GF) (VE) **£15.95**

Green arancini served with pea & broad bean scotch egg, grilled halloumi and asparagus (GF) (V) **£16.95**

## 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**

Stir-fried vegetables (GF) (VE) **£3.95**

Mashed potato (GF) (V) **£3.95**

Kale & asparagus (GF) (VE) **£3.95**

## DESSERTS

Galub Jamun – milk-based soft dough in a cardamon & rose syrup served with mango sorbet (V) **£7.95**

Cappuccino chocolate mousse served with clotted cream and Tia Maria cream with hazelnut nougatine cubes (V) **£8.95**

Local cheese board with artisan biscuits, honey-walnuts, grapes and quince chutney (GFa) (V) **£9.95**

Flourless chocolate brownie served with grapefruit white chocolate sauce, orange ice cream and honeycomb (GF) **£8.95**

Rhubarb & candied ginger crumble served with vegan vanilla ice cream (GF) (VE) **£8.50**

Vegan coconut & orange panna cotta served with caramelised orange (GF) (VE) **£7.95**

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

Café – espresso (GFa) (V) **£11.95**

Coupe – a glass of fizz (GFa) (V) **£14.95**

Verre – a glass of dessert wine (GFa) (V) **£15.95**

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*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*