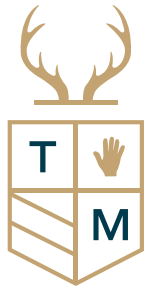


MAIN MENU



NIBBLES

Mixed olives and sun-dried tomatoes (GF) (VE) **£4.25**

Sun-dried tomato hummus, black olive tapenade, olive oil & balsamic vinegar with artisan bread (GFa) (VE) **£4.75**

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) **£7.75**

Japanese plate with miso ramen, sake-cured tuna, seafood gyoza, soy sauce, mango & wasabi mousse (GFa) **£11.50**

Heritage tomato & rocket salad, marinated polenta in sun-dried tomato pesto and toasted pine nuts (GF) (VE) **£7.50**

Soup of the day served with warm bread and butter (GFa) (VEa) **£6.95**

Grilled sardines marinated in lemon, garlic and chilli, served with chimichurri sauce (GF) **£8.95**

Beef carpaccio with a pink & green peppercorn crust, served with a pomegranate & rocket salad, in a parmesan basket with sweet chilli purée (GF) **£11.95**

Sun-dried tomato & feta-stuffed baby calamari, served with samphire, carrot salad and chilli sauce (GF) **£9.50**

SHARERS

Charcuterie board (GFa)

Prosciutto, pork pie, chorizo, beef carpaccio, olives, warm bread, mixed salad and pickles **£21.50**

Plant-based sharer (GFa) (VE)

Polenta bites, sun-dried tomato hummus, guacamole, black olive tapenade, mixed summer salad, pickles, vegetable crisps and warm bread **£17.50**

Greek summer plate (GFa)

Lamb koftas, chicken souvlaki skewers, Greek salad with oregano feta cheese and olive oil, grilled pita bread, tzatziki sauce, sautéed herb new potatoes **£18.95**

Fish plate (GFa)

Sake-cured tuna, pan-fried sea trout, Mediterranean seafood salad, mussels in mouclade sauce, warm bread and coleslaw **£22.95**

SALADS

Add one of the below to your chosen salad;

Sake-cured tuna **£4.95**

Rump steak **£4.50**

Marinated chicken skewers **£3.95**

Maple-glazed tofu **£2.50**

Mexican salad with guacamole, pink grapefruit jelly, frisée & baby leaf salad, carrot & courgette ribbons, sweetcorn, red onions, crispy tortilla and spiced chickpeas (GFa) (VE) **£12.50**

Japanese-style warm noodle salad with pak choi, wild carrots, courgette, spring onion, ginger, coriander and chilli (GF) **£12.50**

Broccoli & bean salad, quail eggs, frisée salad, radishes, nectarines, pine nuts and pistachio & mint dressing (GF) **£13.50**

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**

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.

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 (GFa) (VE)	£15.50

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 steak	£21.95
8oz lamb leg steak	£20.95
10oz sirloin	£26.95
8oz beef fillet	£32.95
12oz ribeye	£31.95
Grilled harissa courgette topped with pulled BBQ mushrooms and jackfruit	£16.95

Add peppercorn (GF), blue cheese (GF) (V) béarnaise sauce (GF) (V), chimichurri (GF) (V) + £2.50

MAINS

Home-made venison ravioli with chorizo & sage sauce and grated parmesan	£17.95
Pan-fried duck breast served with chamomile-infused rice, stir-fried vegetables in miso sauce, sweet & sour pineapple (GF)	£23.95
Pan-fried sea trout served with wild rice & green bean salad, grilled broccoli and a saffron tzatziki dressing (GF)	£19.95
Green arancini served with a pea & broad bean scotch egg, grilled halloumi and asparagus (GF) (V)	£16.95
Roasted pork belly porchetta stuffed with pork ragu and spinach, served with new potatoes, heritage tomatoes, shallot vinaigrette and tomato salsa (GF)	£19.95
Mussels cooked in mouclade sauce served with toasted sourdough and skinny fries (GFa)	£16.95
Nori monkfish tail served with poached cod cheeks, in a grapefruit & caper beurre blanc sauce, with pak choi and samphire (GF)	£23.95

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

Meat – New Close Farm, Over Haddon

Fish – R G Morris & Son, Buxton

Fruit & Vegetables - Winster Foods, Chesterfield

Wine – Hattersley Wines, Bakewell

Derbyshire three pie taster with game pie, smoked chicken & lemon tarragon and cottage pie served with proper gravy and bubble & squeak potato **£21.95**

Pan-fried chicken supreme with sun-dried tomatoes, mozzarella and goats' cheese wrapped in courgette, served with stove-cooked potatoes, green beans and home-made tomato sauce (GF) **£17.95**

Grilled spiced cauliflower, sautéed greens, cauliflower & lime purée, cauliflower pakoras, and roasted Cajun nuts (GF) (VE) **£15.95**

SIDES

Triple-cooked chips (GF) (VE)	£3.95
Skinny fries (GF) (VE)	£3.95
Mixed salad (GF) (VE)	£4.25
Sweet potato fries (GF) (VE)	£3.95
Stir-fried vegetables (GF) (VEa)	£4.25
Sautéed new potatoes (GF) (V)	£3.95
Sautéed summer greens (GF) (VE)	£4.25

DESSERTS

Mojito New York cheesecake served with lime & mint curd and rum & pineapple granita (V)	£8.95
Pina colada pavlova served with caramelised pineapple compote, Chantilly cream and coconut ice cream (GF) (V)	£8.95

Local cheese board with artisan biscuits, candied walnuts, grapes, celery sticks and quince chutney (GFa) (V) **£10.50**

Flourless chocolate brownie served with orange jelly, pistachio mousse, honeycomb and raspberry sorbet (GF) (V) **£8.95**

Eton mess summer berry profiteroles, lemon curd and white chocolate ganache, crushed meringue and orange sorbet (GF) (V) **£8.95**

Vegan blackberry and peach mille-feuille served with peach coulis and mango sorbet (VE) **£7.95**

3 scoops of ice cream or sorbet **£6.50**

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

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

Affogato (GF) (V) **£9.95**

Baileys, Frangelico or Amaretto

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**