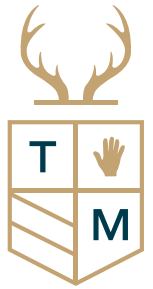


MAIN MENU



NIBBLES

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

Sun-dried tomato hummus, baba ganoush, olive oil & balsamic vinegar, served with artisan breads (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) **£8.95**

Spinach & buckwheat pancake served with wild mushrooms and parmesan & carrot crumb (GF) (V) **£8.50**

Baba ganoush with chickpea & mixed seed granola served with mixed leaves and pickled vegetables (GF) (VE) **£7.95**

Indian starter plate with lamb samosas, chicken satay, tarka dhal, spiced okra and crispy spiced onions **£11.50**

Soup of the day served with warm bread and butter (GFa) (VEa) **£7.50**

Hot smoked salmon mousseline with celeriac remoulade and pickled cucumber (GF) **£9.95**

Pheasant & chicken terrine with prosciutto and spiced blackcurrant chutney served with seeded bread (GFa) **£9.25**

SHARERS

Plant-based sharer (GFa) (VE)

Sun-dried tomato hummus, guacamole, baba ganoush, tarka dhal, roasted vegetable quinoa salad and pita bread **£17.95**

Meat sharer (GFa)

Lamb kofta, chicken satay, pheasant & chicken terrine, wild rice & roasted vegetable salad yoghurt sauce and pita bread **£19.50**

SALADS

Add one of the below to your chosen salad;

Rump steak **£4.50**

Satay chicken skewers **£3.95**

Maple glazed tofu **£2.95**

Wild rice, okra & broccoli salad, with yoghurt sauce (GF) (VEa) **£13.50**

Roast vegetable & quinoa salad with mixed seeds (GF) (VE) **£12.95**

SANDWICHES

Served Monday to Saturday between 12pm - 3pm

All served with mixed leaf salad

Sun-dried tomato hummus and roast vegetable on pita bread (GFa) (VE) **£8.95**

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

Bacon, brie & cranberry ciabatta (GFa) (Va) **£10.95**

Rump steak ciabatta with red onion & blueberry chutney and blue cheese (GFa) **£12.95**

BURGERS

All 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) **£16.95**

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

Spiced chickpea, sweetcorn & coriander burger (GFa) (VE) **£16.50**

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 – Winsters Foods, Chesterfield

Wine – Hattersley Wines, Bakewell

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 steak (GF)	£21.95
10oz sirloin (GF)	£26.95
12oz ribeye (GF)	£31.95
8oz fillet (GF)	£32.95
Grilled harissa courgette topped with pulled BBQ mushrooms and jackfruit	£16.95
Add peppercorn (GF), blue cheese (GF) (V) or béarnaise sauce (GF) (V)	+ £2.50

MAINS

Home-made venison ravioli with chorizo & sage sauce and grated parmesan	£17.95
Pheasant crown wrapped in pancetta, truffle celeriac purée, grilled leeks, braised red cabbage and blackberry pheasant jus (GF)	£22.95
Chicken supreme, dauphinoise potato, spinach & bacon cream sauce with wild mushrooms (GF)	£17.95
Pork belly porchetta with pork ragu & spinach served with mashed potato, caramelised carrots and gravy (GF)	£19.95
Lamb shank tagine with almonds, quinoa and pomegranate, served with rocket salad (GF)	£23.95
A trio of Derbyshire pies; venison pie, apple, ham & bacon lardon fidget pie, Shepherd's pie. All served with creamy mashed potato and gravy	£22.95
Spiced cauliflower and roasted vegetables served with cauliflower & lime purée, cauliflower pakoras and crispy onions (GF) (VE)	£16.95
Beetroot, sweet potato & lentil Wellington with sugar snaps, broccoli and mushroom sauce (VE)	£17.50
Cod fillet, cod cheeks, grapefruit & caper beurre blanc sauce, sugar snaps and samphire (GF)	£21.95

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
Mixed greens (GF) (VEa)	£4.25
Dauphinoise potatoes (GF) (V)	£3.95

DESSERTS

Peach & ginger cheesecake, ginger syrup and raspberry sorbet (GF) (V)	£8.95
Cheese board, artisan biscuits, walnuts, grapes, celery and quince chutney (GFa) (V)	£11.50
Chocolate brownie, banoffee sauce and orange sorbet (GF) (V)	£8.95
Apple, cinnamon & golden syrup sponge pudding served with vanilla ice cream (V)	£8.95
Mango & raspberry vegan mousse served with home-made granola (GF) (VE)	£8.95
Pavlova with mulled plums and Chantilly cream served with strawberry ice cream (GF) (V)	£8.95
3 scoops of ice cream or sorbet	£6.95
Ice creams (GF) (V); Chocolate, Vanilla, Strawberry and Vegan vanilla (VE)	
Sorbets (GF) (VE): raspberry, orange, mango	
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

Did you know we also offer Afternoon Tea!

Served Monday to Saturday between 12pm - 5pm
Please book 24 hours in advance

Offering both our Classic (GF) (V) and savoury menu, take the time to enjoy with friends and family... why not have a glass of fizz too?

Speak to one of our team for more information.

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

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.