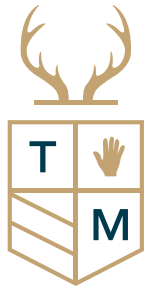


MAIN MENU



NIBBLES

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

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

Pão de queijo – Brazilian cheese bread with a heritage tomato salsa (GF) (V) **£4.95**

STARTERS

Twice-baked cheddar cheese soufflé, served with Hartington stilton sauce (GF) (V) **£9.25**

Hot smoked salmon mousseline with a spring-vegetable salad, and pickled cucumber (GF) **£9.95**

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

Mango & goat's cheese mousse, marinated heritage beetroot, cashew nut granola bar, rocket salad, and sweet chilli purée (GF) (V) **£8.95**

Braised ox cheek, served with fresh horseradish and celeriac purée, fig glaze, and micro herbs (GF) **£9.50**

Pan-fried scallops, served with roast pepper & sweetcorn velouté, crispy king prawn and herb oil (GF) **£12.95**

Sautéed king oyster mushrooms, sun-dried polenta medallions, coriander béarnaise, and vegetable crisps (GF) (VE) **£8.50**

Duck rilette, served with French onion tart, quince jelly, and pickled vegetables (GF) **£9.50**

SHARERS

Plant-based mezze platter (GFa) (VE)

Hummus, black olive tapenade, mixed olives, sweetcorn fritters, polenta medallions, heritage potato salad, and toasted sourdough **£18.95**
Add maple-grilled halloumi **+ £2.50**

Meat sharer (GFa)

Duck rilette, halloumi salad, grilled chicken, sweet chilli glazed sausages, coriander béarnaise, and toasted sourdough **£20.50**

SALADS

Add one of the below to your chosen salad;

Grilled chicken (GF) **£4.25**

Grilled rump steak (GF) **£4.75**

Pan-fried cod (GF) **£5.95**

Cauliflower pakoras and maple-glazed tofu (GF) (VE) **£3.95**

Mediterranean warm heritage potato salad with red onion vinaigrette (GF) (VE) **£12.50**

(Sweet potato, new potato, purple potato, sun-dried tomatoes, olives, grilled spring onions & peppers, and toasted cashew nuts)

Chard grill baby gem, halloumi, and green beans salad (GF) (V) **£13.95**

(Baby gem, peppers, radishes, halloumi, poached egg, French mustard dressing, green beans, and warm wild rice)

SANDWICHES

Served Monday to Saturday between 12pm - 3pm

All served with mixed leaf salad

Open sandwich with vegan hummus and sweetcorn fritters, and pickled vegetables (GFa) (VE) **£9.95**

Chicken & bacon club sandwich with garlic mayonnaise, tomato, and lettuce (GFa) **£11.95**

Bacon, brie, and cranberry ciabatta sandwich (GFa) (Va) **£11.95**

Rump steak in a ciabatta sandwich with red onion & fig chutney, and blue cheese sauce (GFa) **£12.95**

BURGERS

All of our burgers are handmade and served in a toasted pretzel bun, with triple-cooked chips, coleslaw, and harissa mayonnaise

BBQ beef brisket & cheeseburger (GFa) **£18.95**

Bacon & cheeseburger (GFa) **£17.95**

Spiced buttermilk chicken and grilled halloumi burger (GFa) **£17.95**

Spinach & lentil burger (GFa) (VE) **£16.95**

Add maple-grilled halloumi **+ £2.50**

STEAKS

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

8oz rump steak (GF)	£22.95
10oz sirloin (GF)	£27.95
12oz ribeye (GF)	£32.95
8oz fillet (GF)	£33.95

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

MAINS

Homemade venison ravioli with chorizo & sage sauce and grated parmesan £18.25

Derbyshire trio of pies, served with creamy mashed potatoes and gravy £23.50

(beef & blue cheese pie, leek, apple & bacon lardons pie, and shepherd's pie)

Carrot & lentil risotto, sautéed king oyster mushrooms, rocket salad and balsamic reduction (GF) (VE) £17.95
Add maple-grilled goat's cheese + £2.50

Sweet & sour glazed chicken supreme, sweet chilli marinated peppers, jasmine rice cake, Chinese cabbage, and a chicken, ginger & lemongrass spring roll (GFa) £19.95

Pistachio dukkah spiced lamb, served with goat's cheese & heritage potato terrine, fig sauce, and broccoli purée (GF) £24.95

Cod marinated in Thai green sauce with sweetcorn fritters, a Thai green sauce, and a sweet potato fondant (GF) £23.95

Venison loin, with a Provence herbs crust, served with beetroot & balsamic purée, blackberry jus, and new potato ballotine wrapped pancetta (GF) £34.95

Braised pork belly, served with stove-cooked potatoes, wholegrain mustard & red cabbage purée, grilled asparagus, and red wine jus (GF) £20.50

Pan-fried halibut, served with a bouillabaisse-style sauce, king prawn fish cake, sautéed sugar snaps, and radishes (GF) £24.50

Baked sweet potato, pomegranate & spinach tart, served with truffled cauliflower purée, and tabbouleh salad (GF) (VE) £17.95

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.

SIDES

Triple-cooked chips (GF) (VE)	£4.25
Skinny fries (GF) (VE)	£4.25
Mixed leaf salad (GF) (VE)	£4.50
Mixed greens (GF) (VEa)	£4.50
Goat's cheese & heritage potato terrine (GF) (V)	£4.25
Mashed potato (GF) (VE)	£4.25
Maple-grilled halloumi (GF) (V)	£5.50

DESSERTS

Cheese board, with artisan biscuits, walnuts, grapes, celery, and a quince chutney (GFa) (V) £11.50

Flourless chocolate brownie, served with raspberry & lime parfait, raspberry coulis, and caramel crumbs (GF) (V) £8.95

Mango & raspberry vegan mousse, served with homemade granola (GF) (VE) £8.95

Classic tiramisu, served with freeze dried raspberries and white chocolate chard (V) £8.95

Apple & blueberries almond crumble, served with vegan vanilla ice cream (GF) (VE) £8.95

3 scoops of ice cream or sorbet £6.95

Ice creams (GF) (V); Chocolate, Vanilla, Salted caramel and Vegan vanilla (VE)

Sorbets (GF) (VE): raspberry or 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 – Winstar Foods, Chesterfield

Wine – Hattersley Wines, Bakewell