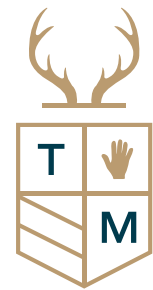


MAIN MENU



NIBBLES

- Mixed olives and sun-dried tomatoes (GF) (VE) **£4.50**
- Roasted fennel & cumin hummus, black olive tapenade and olive oil & balsamic vinegar served with artisan breads (GFa) (VE) **£4.95**
- Sweet potato Pão de queijo – Brazilian cheese bread with a heritage tomato salsa (GF) (V) **£4.95**

STARTERS

- Grilled mackerel with pistachio crust, mango & passionfruit chutney, fennel & celery slaw dressed with herb oil and micro coriander (GF) **£9.75**
- Grilled sardines marinated in lemon, chilli & herbs with pineapple chimichurri and grilled lemon (GF) **£9.75**
- Twice-baked cheddar cheese soufflé served with Hartington stilton sauce (GF)(V) **£8.95**
- Soup of the day, served with warm bread & butter (GFa) (VEa) **£7.50**
- Japanese Plate with soy & miso ramen, salmon nigiri, cucumber, mango, wasabi cream cheese sushi and a seafood spring roll (GFa) **£11.95**
- Beef carpaccio with sesame seeds served with grilled spring onions, radish, micro herbs and tahini & lime dressing (GF) **£11.95**
- Spiced cauliflower panna cotta with baby spinach & wild garlic jelly, a homemade mixed seed, oat & maple biscuit and crispy kale (GF)(VE) **£8.95**
- Pan-fried blueberry & chilli-glazed tofu, guacamole, crispy coriander polenta croutons and micro herbs (GF)(VE) **£8.95**

SHARERS

Greek sharer

- Lamb koftas, lemon & thyme marinated grilled chicken, oregano sautéed new potatoes, Greek feta salad, pita bread and tzatziki (GFa) **£18.95**

Plant based sharer

- Mixed olives, sun-dried tomatoes, roasted fennel & cumin chickpea hummus, black olive tapenade, spiced cauliflower panna cotta, pan-fried blueberry tofu and toasted bread (GFa)(VE) **£15.95**

SALADS

- Feta & wild rice salad with sugar snaps and tzatziki with lime (GF)(V) **£13.50**
- Poke bowl with carrot, red cabbage, fennel, radish, mango, avocado, lime, edamame, grilled broccoli, sushi rice, mango & passionfruit chutney, pickled ginger and soy sauce (GF)(VE) **£13.50**
- Mediterranean salad with heritage tomatoes, mozzarella di bufala, mixed leaves, peppers, cucumber, radish and pesto (GF)(V) **£13.50**
- Add one of the below to your chosen salad;
- Grilled chicken (GF) **£4.25**
- Grilled rump steak (GF) **£4.75**
- Cured salmon (GF) **£5.50**
- Pan-fried blueberry-glazed tofu (GF) (VE) **£3.95**
- Grilled halloumi (GF)(V) **£3.95**

SANDWICHES

Served Monday to Saturday between 12pm - 3pm

All served with mixed leaf salad

- Open sourdough sandwich with avocado, sun-dried tomato, portobello mushroom and micro herbs (GFa) (VE) **£9.95**
- Chicken & bacon club sandwich with garlic mayonnaise, tomato and lettuce (GFa) **£11.95**
- Pesto-marinated mozzarella on ciabatta with roasted peppers and heritage tomatoes (GFa) (VEa) **£10.95**
Add prosciutto + £2.50
- Rump steak on ciabatta sandwich with red onion & fig chutney and blue cheese sauce (GFa) **£12.95**

BURGERS

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

- BBQ beef brisket & cheese burger (GFa) **£18.95**
- Bacon & cheese burger (GFa) **£17.95**
- Spiced Cajun-grilled chicken and maple-grilled halloumi burger (GFa) **£17.95**
- Spinach & lentil burger (GFa) (VEa) **£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 roasted tomato

8oz rump (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)	+ £2.95

MAINS

Homemade venison ravioli with chorizo & sage sauce and grated parmesan **£18.95**

Derbyshire trio of pies served with creamy mashed potatoes and gravy *BBQ beef brisket, leek & spiced honey-glazed ham and caramelised onion & quince shepherd's pie* **£24.95**

Truffle, wild mushroom & jackfruit arancini, artichoke & watercress sauce, grilled broccoli and spiced cauliflower (GF)(VE) **£17.95**

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

Venison chops with grilled asparagus and tenderstem broccoli, baba ghanoush, grapefruit & chilli salsa, dukkah spiced crumb and fresh coriander (GF) **£24.95**

Moules in mouclade sauce served with warm bread and skinny fries (GFa) **£18.50**

Pan-fried seabass fillet served with lime & coriander sweetcorn velouté, sugar snaps, courgette fritter and herb oil (GF) **£19.95**

Baked sweet potato, pomegranate & baby spinach tart served with heritage tomato tabouleh salad, sweet chilli purée and vegetable crisps (GF)(VE) **£17.95**

Pan-fried duck with wasabi, sweet potato purée, grilled broccoli, pak choi, blackberry sauce and crispy leeks (GF) **£24.95**

Pan-fried salmon served with saffron risotto arancini, Thai green sauce, grilled padron peppers and crispy vegetables (GF) **£23.50**

SIDES

Triple-cooked chips (GF) (VE)	£4.25
Skinny fries (GF) (VE)	£4.25
Mixed leaf salad (GF) (VE)	£4.50
Sautéed greens (GF) (VEa)	£4.50
Heritage tomato tabouleh salad (GF) (VE)	£4.25
Mashed potatoes (GF) (V)	£4.25
Maple-grilled halloumi (GF) (V)	£5.50

DESSERTS

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

Flourless chocolate brownie served with mango & lime parfait, strawberry coulis and caramel crumb (GF) (V) **£9.95**

Raspberry mousse with a coconut & almond crumb, coconut & poppy seed parfait and berry coulis (GF)(VE) **£8.50**

Pistachio tiramisu (V) **£8.95**

Pavlova with passionfruit, Chantilly cream, walnut & fig jam and mango sorbet (GF) (V) **£8.95**

Vegan lemon & ginger stem posset, strawberry compote and a homemade biscuit (GFa)(VE) **£8.95**

3 scoops of ice cream or sorbet **£6.95**

Ice creams (GF) (V): Chocolate, Vanilla, Pistachio or 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?

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.

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

Dry goods - Holdsworths Foods, Tideswell

Dairy - Middleton's Dairies, Hope Valley