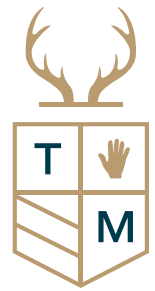


# MAIN MENU



## NIBBLES

Mixed olives and sun-dried tomatoes (GF) (VE) **£4.50**

Roasted pepper & sweet chilli 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

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

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

Smoked mackerel paté, pickled beetroot jelly, toasted sourdough and pickled celery (GFa) **£10.50**

Pan-fried scallops, Thai prawn rosti, sweet potato & lime coconut purée and coriander oil (GF) **£11.95**

Duck, ginger & plum ballotine, artichoke and kale velouté and crispy leeks (GF) **£10.95**

BBQ glazed pork belly, goat's cheese & butterbean purée and tortilla crisps (GF) **£9.50**

Chestnut & roasted pepper arancini, leek & broccoli purée and toasted cashew nuts (GF) (VE) **£8.95**

Roasted harissa aubergine, vegan cheese, blood orange tahini dressing, sweet potato medallion with sage cream cheese and maple-roasted chilli fig (GF) (VE) **£8.95**

## SHARERS

Plant-based mezze platter (GFa) (VE)

Roasted pepper & sweet chilli hummus, black olive tapenade, chestnut & roasted pepper arancini, roasted seasonal vegetable salad, pistachio & coriander dressing, vegetable falafel and toasted sourdough **£16.50**

Meat sharer (GFa)

BBQ glazed pork belly, duck ballotine, honey & chilli glazed sausages, toasted sourdough, panzanella salad and harissa mayo **£18.95**

## SALADS

Roasted seasonal vegetable & quinoa salad and pistachio & coriander dressing (GF) (VE) **£13.50**

Panzanella falafel salad (GF) (VE) **£13.50**

Add one of the below to your chosen salad;

Goat's cheese parcel **£3.95**

Rump steak **£4.75**

Pan-fried sea bream **£5.50**

Grilled chicken **£4.25**

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 tomatoes, portobello mushroom and micro herbs (GFa) (VE) **£9.95**

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

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

Pesto-marinated mozzarella on ciabatta with roasted peppers and heritage tomatoes (GFa) (VEa) **£10.95**

Add prosciutto **+£2.50**

## 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) (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 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) + £2.95

## MAINS

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

Derbyshire trio of pies served with creamy mashed potatoes and gravy (beef & stilton pie, leek and caramelised onion pork pie and shepherd's pie) £24.95

Pan-fried chicken, sweet potato fondant, wild mushroom & leek fricassée, tarragon sauce and crispy leeks (GF) £18.95

Pan-fried sea bream, Bombay potatoes, onion Bhaji, butternut squash & coconut curry sauce and sautéed kale (GF) £19.95

Braised beef blade, heritage potato dauphinoise, bourguignon sauce and grilled broccoli (GF) £20.95

Baked sweet potato, mushroom & leek tart, served with balsamic beetroot purée, grilled broccoli, pomegranate & rocket salad and sautéed kale (GF) (VE) £17.95

Pheasant crown wrapped in pancetta, truffle celeriac purée, grilled leeks, braised red cabbage and blackberry pheasant jus (GF) £24.95

Harissa roasted aubergine, chickpea & sweet potato tagine, spiced apricot, raisin & pomegranate quinoa salad and mint yoghurt (VE) (GF) £17.95

Pan-fried duck breast, butternut squash purée, spiced duck rice cake, sautéed Pak choi & kale and blackberry duck sauce (GF) £24.95

Pan-fried spiced lamb rump, cauliflower purée, roasted maple baby carrots, roasted spiced chickpea & quinoa, fresh pomegranate and red wine jus (GF) £24.95

## 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
Mashed potatoes (GF) (VE)	£4.25
Dauphinoise potatoes (GF) (V)	£4.50
Maple-grilled halloumi (GF) (V)	£5.50

## DESSERTS

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

Spiced plum & almond tart, strawberry coulis, clementine crème fraîche or vanilla ice cream (V) £8.95

Grapefruit & stem ginger posset, blackberry compote and a homemade biscuit (GFa)(VE) £8.95

Flourless chocolate brownie, freeze-dried raspberry mousse and citrus marmalade (GF)(V) £8.95

Apple, golden sultana & quince, coconut almond crumble with vegan vanilla ice cream (GF) (VE) £8.95

Mango & dark chocolate mousse and passionfruit & coconut coulis (GF) (VE) £8.95

3 scoops of ice cream or sorbet  
Ice creams (GF) (V): chocolate, vanilla, pistachio and vegan vanilla (VE) £6.95

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 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, (VEa) dishes can be adapted to suit a vegan diet, (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 - Winstler Foods, Chesterfield

Wine – Hattersley Wines, Bakewell