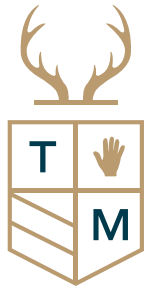


# MAIN MENU



## NIBBLES

Warm sourdough bread with olives and sun-blushed tomatoes (GFa) (VE) **£5.50**

Maple-glazed belly pork with toasted sesame seeds (GF) **£5.00**

Pesto & mozzarella arancini (GF) (V) **£6.50**

## STARTERS

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

Pan-seared king scallops with BBQ celeriac, celeriac purée, braised pork cheek and crispy shallots (GF) **£12.95**

Beetroot and gin-cured salmon with compressed cucumber, apple & fennel radish and lemon gel (GF) **£11.00**

Smoked Gressingham duck breast with textures of plum, maple-roasted granola and candied beetroot (GF) **£11.00**

Chicken liver parfait with blackberry gel, pickled blackberries, roasted cashews and toasted sourdough (GFa) **£9.50**

Textures of foraged woodland mushrooms; blue oyster and crispy lion's mane with butternut squash and kale (GF) (VE) **£11.00**

Twice-baked cheddar cheese soufflé with Hartington blue cheese sauce (V) **£9.50**

## SHARERS

### Meat sharer

Maple-glazed belly pork, chicken liver parfait, smoked duck breast, sourdough bread, romesco sauce and rocket & Parmesan salad (GFa) **£19.95**

### Plant-based meze sharer

Pesto arancini, roasted king oyster mushroom with satay sauce, crispy lion's mane mushrooms, garlic aioli and sourdough bread (GFa) (VE) **£17.95**

## SALADS

Caesar salad with romaine lettuce, garlic & herb croutons, shaved parmesan, anchovies and The Maynard Caesar dressing (GFa) **£14.00**

Golden beetroot & goat's cheese salad with compressed pear, vegetable crisps, textures of beetroot and goat's cheese gratin (GF) (V) **£14.00**

Add one of the following to your chosen salad

King prawns **£4.95**

Chicken breast **£4.50**

Rump steak **£4.95**

## SANDWICHES

Served Monday to Saturday between 12pm - 3pm

All served with mixed leaf salad

The Maynard club sandwich with maple-glazed smoked bacon, roasted chicken breast, Dijon mayonnaise, free-range soft-boiled egg, lettuce and tomato (GFa) **£11.95**

Pulled pork ciabatta with sage & shallot stuffing, apple sauce and dipping gravy (GFa) **£11.95**

Smoked salmon fillet with cucumber and dill cream cheese on granary bread (GFa) **£12.95**

Heritage tomato, mozzarella & pesto ciabatta, dressed in basil & garlic pesto (GFa) (V) **£10.95**

## BURGERS

All of 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 burger with halloumi (GFa) **£17.95**

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

Add halloumi (GF) (V) **+ £2.95**

## STEAKS

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

8oz rump (GF) **£23.95**

10oz sirloin (GF) **£27.95**

8oz fillet (GF) **£34.95**

Add peppercorn (GF), Hartington blue cheese (GF) (V) or béarnaise sauce (GF) (V) **+ £2.95**

## MAINS

Free-range confit pork belly with pork shoulder croquette, Jerusalem artichoke, cavalo nero and red wine sauce (GF) **£22.95**

Local estate roasted venison loin with pulled venison leg, root vegetable mash, gruyère cheese, vichy carrots and venison & redcurrant sauce (GF) **£31.95**

Monkfish tail with cauliflower & truffle velouté, puy lentils, seasonal squash, kale and roasted seeds (GF) **£25.95**

Free-range chicken supreme with a fricassee of spinach, pancetta & baby onions, pressed potato and chicken jus (GF) **£18.95**

Seasonal vegetable Wellington with wild mushrooms, beetroot & goat's cheese, romesco sauce, seasonal greens and Diane sauce (V) **£18.95**

Buckwheat risotto with textures of butternut squash, toasted seeds and candied beetroot (GF) (VE) **£17.95**

Crispy cauliflower and charred tender stem broccoli with braised king oyster mushrooms, satay sauce, Pak choi and roasted peanuts (GF) (VE) **£17.95**

Venison ravioli with chorizo & sage sauce, parmesan and red amaranth **£19.95**

Trio of Derbyshire pies: pulled beef & smoked applewood cheese, ham & leek and Shepherd's pie with mashed potatoes and rich gravy **£24.95**

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 - Winsters Foods, Chesterfield

Wine - Hattersley Wines, Bakewell

Dry goods - Holdsworths Foods, Tideswell

Dairy - Middleton's Dairies, Hope Valley

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.

## SIDES

Triple-cooked chips (GF) (VE) **£4.50**

Seasonal greens (GF) (VEa) **£5.00**

Rocket & Parmesan salad (GF) (V) **£4.50**

Root vegetable & gruyère mash (GF) (V) **£5.00**

Sautéed wild mushrooms with roasted hazelnuts (GF) (VEa) **£5.50**

## DESSERTS

Baileys crèmeux with hazelnut crumble, apple & ginger gel and a chocolate tuille (GF) (V) **£9.50**

Blackberry panna cotta with white chocolate soil, blackberry gel and pomegranate molasses (GF) **£8.95**

Toffee cake with burnt apple purée, caramelised baby apples and ginger Chantilly cream (V) **£8.95**

White chocolate & raspberry mousse with pistachio, raspberry confit and lemon balm (V) **£9.50**

Earl grey cake with lemon crumble, lemon gel and lavender Chantilly cream (GF) (VE) **£8.95**

Selection of locally sourced cheese with artisan crackers, quince chutney, candied-walnuts, grapes and celery (GFa) (V) **£12.50**

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

**Sorbets:** orange, raspberry and 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**

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 (GFa) (V) and savoury menus.

Speak to a member of our team for more information.