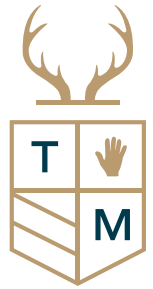


MAIN MENU



NIBBLES

- Mixed olives and sun-dried tomatoes (GF) (VE) **£4.95**
- Sun-dried tomato & chickpea hummus, olive oil & balsamic, toasted sourdough (GFa) (VE) **£5.45**
- Pão de queijo – Brazilian cheese bread with heritage tomato salsa (GF) **£5.45**

STARTERS

- Soup of the day served with rustic warm bread and butter (GFa) (VEa) **£7.95**
- Salmon gravlax, charred baby gem, horseradish & cream cheese mousse, warm bread (GFa) **£11.95**
- Duck rillette, beetroot & fennel jelly served with toasted sourdough and pickled vegetables (GFa) **£11.95**
- White crabmeat & lemon pâté, mixed leaf salad, ciabatta crostini (GFa) **£11.95**
- Pan-fried pigeon breast, celeriac & truffle purée, red wine jus, crispy shallots (GF) **£11.50**
- Twice-baked cheese soufflé, blue cheese sauce, rocket salad, herb oil (GF) (V) **£9.95**
- Wild mushroom & thyme arancini, roasted pepper velouté, micro herbs (GF) (VE) **£9.50**

SHARERS

- Meat sharer** (GFa) **£24.95**
Duck rillette, sweet chilli glazed sausages, Cajun-spiced grilled chicken, pork pie, mixed salad, toasted sourdough and garlic mayonnaise
- Vegan sharer** (GFa) (VE) **£18.95**
Sun-dried tomato & chickpea hummus, avocado & spinach mousse, wild mushroom & thyme arancini, spiced cauliflower & chickpea falafel, mixed salad and toasted sourdough

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

Ice cream - Bluebell Dairy, Derby

Eggs - The Peaks Farm Fresh Eggs & Co, Holmesfield

SALADS

- Goat's cheese parcel, heritage beetroot, rocket and balsamic glaze, toasted pine nuts and mango chutney (V) **£17.50**
- Spiced vegetable salad, puy lentils, avocado & herb mousse, spiced cashew nuts and broccoli tempura (GF) (VE) **£13.95**

Add one of the following to your chosen salad:

- Buttermilk-spiced chicken (GF) **£4.50**
- Grilled rump steak (GF) **£5.50**
- Pan-fried salmon (GF) **£5.50**
- Spiced cauliflower & chickpea falafel (GF) (VE) **£3.95**

SANDWICHES

Served Monday to Saturday between 12pm - 3pm

All of our sandwiches are served with mixed leaf salad and coleslaw

- Chicken, bacon & halloumi club sandwich with baby gem lettuce, tomatoes and garlic mayonnaise (GFa) **£12.95**
- Rump steak ciabatta, blueberry & red onion chutney, blue cheese sauce and rocket salad (GFa) **£13.95**
- Salmon gravlax open sandwich, dill & grapefruit cream cheese, pickled vegetables on sourdough bread (GFa) **£12.95**
- Spiced cauliflower falafel and sun-dried tomato hummus, pickled roasted peppers in ciabatta (GFa) (VE) **£10.95**

BURGERS

All of our burgers are handmade using only the best ingredients. Each is served in a pretzel bun with tomato jam, triple-cooked chips, garlic mayonnaise with carrot, cabbage & red onion slaw

- The Longbow signature burger, with BBQ beef brisket and double cheese. Handmade using only the best cuts of locally sourced beef from New Close Farm, Over Haddon (GFa) **£19.95**

- Burger with bacon and cheese (GFa) **£19.95**

- Buttermilk-spiced chicken burger with guacamole (GFa) **£18.95**

- Sweetcorn & beetroot burger with guacamole (GFa) (VE) **£17.50**

- Add crispy halloumi (V) **£2.50**

STEAKS

All of our steaks are sourced from locally-reared cattle from New Close Farm, Over Haddon and are served with a side of triple-cooked chips, mixed leaf salad, roasted tomato and mushroom with smoked paprika rarebit

8oz rump (GF)	£24.95
10oz sirloin (GF)	£29.95
12oz ribeye (GF)	£31.95
8oz fillet (GF)	£34.95
Add a sauce, choose from:	
Peppercorn (GF), béarnaise (GF) (V), blue cheese (GF) (V)	£2.95

MAINS

The Maynard's signature, venison ravioli served with creamy chorizo & sage sauce and herb oil	£19.95
Roasted spiced butternut squash & chestnut pithivier, served with maple carrot & ginger purée, braised red cabbage, fondant sweet potatoes and plant-based jus (VE)	£18.95
Pan-fried duck breast, hoisin duck pâté wrapped in a spinach pancake, sweet potato purée, tempura broccoli, cashew & hoisin sauce (GF)	£24.95
Slow-cooked pork ossobuco served with roasted pumpkin & saffron risotto, red wine jus, parsnip and Parmesan crisps, spiced herb salsa (GF)	£24.95
Mixed bean tomato cassalette, served with a spiced roasted cauliflower & broccoli quinoa salad (GF) (VE)	£17.95
Pan-fried salmon fillet served with a spiced rice cake, Cajun fish sauce, roasted fennel and celery, crispy kale (GF)	£24.95
Chicken supreme with dauphinoise potatoes, truffle & mushroom sauce, roasted carrots and smoked bacon crumbs (GF)	£19.95
Slow-cooked beef shin served with creamy potato purée, sautéed kale, roasted carrots, pickled cabbage and gravy (GF)	£23.95
Trio of Peak District miniature pies served with proper gravy and mashed potato <i>Slow-cooked local venison & Guinness, pork & apple, shepherd's pie</i>	£24.95

If you have an allergy or intolerance, please speak to a team member before you order food or drink.
(V) dishes are suitable for a vegetarian diet.
(VE) dishes are suitable for a plant-based diet.
(VEa) dishes can be adapted to suit a plant-based diet.
(GFa) dishes that can be adapted to suit a gluten-free diet.
(GF) 'gluten free' - describes foods that contain gluten at a level of no more than 20 parts per million (ppm).
Our processes for making gluten-free dishes have been accredited by Coeliac UK.

All prices are inclusive of VAT at 20%



accredited by

coeliacuk
live well gluten free

SIDES

Complement your dish by choosing from our selection of thoughtfully curated sides

Mashed potato (GF) (V)	£4.55
Triple-cooked chips (GF) (VE)	£4.55
Skinny fries (GF) (VE)	£4.55
Dauphinoise potatoes (GF) (V)	£4.55
Sweet potato fries (GF) (VE)	£4.95
Mixed leaf salad (GF) (VE)	£4.95
Tempura broccoli (GF) (VE)	£4.95

DESSERTS

Winter pavlova, berry compote, vanilla Chantilly cream, raspberry sorbet and caramel sauce (GF) (V)	£8.95
Chocolate brownie served with spiced plum mousse, mulled wine plum coulis, mango sorbet (GF) (V)	£9.95
Chocolate & passionfruit mousse, strawberry compote, vegan honeycomb crumb (GF) (VE)	£8.95
Pistachio crème brûlée, candied pistachio, mango coulis and matcha oat biscuit (GF) (V) (£1 from each sale will go to Edale Mountain Rescue)	£9.95
Steamed ginger pudding served with banoffee sauce and coconut ice cream (V)	£9.95
Cheese board with artisan biscuits, honeyed-walnuts, grapes, celery sticks and quince chutney (GFa) (V)	£11.95
Bluebell Dairy - Local handmade ice cream Choose three scoops of ice cream or sorbet Ice creams: Chocolate, vanilla, vegan vanilla or coconut (GF) (V) Sorbets: Raspberry or mango (GF) (VE)	£6.95
Affogato (GF) (V) Baileys, Frangelico or Amaretto	£9.95
The Maynard Gourmand A selection of miniature desserts served with a choice of:	
Café – a cup of espresso (GFa) (V)	£11.95
Coupe – a glass of fizz (GFa) (V)	£15.95
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.

