

FRESHLY BAKED SOURDOUGH, SMOKY CRANBERRY BUTTER £2.95 (V)

MIXED ITALIAN OLIVES £4.50 (GF, DF, V)

HOUSE BLEND FESTIVE SPICED MIXED NUTS £4.95 (DF, V)

OUR HOMEMADE BRESAOLA £5.50 (GF, DF)

STARTERS

SLOW SMOKED DERBYSHIRE BEEF CHEEK CROQUETTE £9.50 (DF)

English mustard mayonnaise, lightly pickled shallots

HOMEMADE BLACK PUDDING £9.50 Burnt Braeburn apple purée, brown butter sauce

PAN SEARED CHALK STREAM TROUT £10.50 (GF) Cockles, salty fingers, caper berries

HONEY GLAZED HISPI TARTE TATIN £8.95 (V)
Smoked yoghurt, chestnut pesto
SLOW ROASTED JERUSALEM ARTICHOKES £9.50
(V.DF, GF)

Confit onion, sauté kalette, shallot and port dressing

HOME CURED JUNIPER SALMON £10.50 (GFO) Soda bread baked in house, creamy fromage blanc

CREAMY PARSNIP VELOUTÉ £7.50 (V) Chive oil, freshly baked sourdough

GRILL

DERBYSHIRE PRIME BEEF GRASS FED
21 DAY, DRY AGED
Carefully Raised & Nurtured in Derbyshire (all 80z)
(GFO, DFO)

RUMP | £25.00 SIRLOIN | £29.00 RIBEYE | £30.00 FILLET | £40.00

MAINS

TRADITIONAL SLOW ROASTED TURKEY BREAST £22.00 (GFO, DFO)

Festive trimmings, buttery fondant potato, roasted winter vegetables,

aromatic turkey gravy. (Lunch only)

TRADITIONAL FISH AND CHIPS £19.95 (DFO)
Pea purée, tartare sauce, burnt lemon wedge.

PAN SEARED HAUNCH OF VENISON £26.00 (GF) Ember baked celeriac, chestnut purée, seasonal greens, Blackberry and Merlot reduction. (Dinner only)

PAN ROASTED FILLET OF CORNISH HAKE £24.95 (DFO, GF)

Fricassée of mixed beans and smoky pancetta, Buttered sea herbs, gremolata.

EMBER BAKED WINTER SQUASH £21.00 (GF, DFO) Roasted with local honey and za'atar, whipped feta, Crispy spiced chickpeas, soy and tahini dressing

DERBYSHIRE BEEF BURGER £19.95

Topped with camembert, spiced cranberry BBQ sauce, Red cabbage slaw, crispy bacon, served with French fries, lightly dressed garden leaves

WILD MUSHROOM AND BLACK TRUFFLE PEARL

BARLEY RISOTTO £21.00 (V)

Toasted hazelnuts, sherry reduction, crispy parmesan tuille

HOMEMADE LOCALLY SHOT GAME PIE £23.00

Creamy mashed potatoes, honey roasted winter vegetables, cavolo nero, port and game reduction.

DF – Dairy Free V – Vegetarian VG – Vegan GF – Gluten-Free N – Contains Nuts

We take food allergies and intolerances very seriously. While we strive to prepare dishes that are free from specific allergens upon request, please note that our food is prepared in a kitchen where all major allergens are present. As a result, we cannot guarantee that any dish is completely free from allergens. If you have a food allergy, intolerance or other dietary restriction, please inform a member of our team before placing your order.