TO START

HOMEMADE SOUP OF THE DAY £7.25 Homemade Bread (V, GFO)

SOY & HENDERSON'S CURED SEA TROUT £9.50 Quince Jam, Pickled Cucumber, Wasabi Gel (DF)

PAN-SEARED FILLET OF ATLANTIC HAKE £9.95 Cockle Butter, Pumpkin Purée, Fresh Dill (GF, DFO)

CHARGRILLED SPROUTING BROCCOLI £9.50 Romesco Sauce, Toasted Almonds, Chive Oil (V, GF, DF)

MAIN EVENT

ROASTED TURKEY WITH FESTIVE TRIMMINGS £21 Fondant Potatoes, Seasonal Vegetables, Turkey Gravy (GFO, DFO)

TRADITIONAL FISH & CHIPS £19.95 Tartare Sauce, Pea Purée, Lemon Wedge (DFO)

12 HR SLOW ROASTED SHIN OF BRITISH BEEF £27 Bone Marrow Mashed Potatoes, Panache of Bacon and Onion, Stout and Treacle Reduction (GFO, DFO)

GRILLED FILLET OF CORNISH PLAICE £26 Warm Tartare Sauce, Parmentier Potatoes, Buttered Spinach, Dill Oil (GF, DFO)

PAN-SEARED GRESSINGHAM DUCK BREAST £27 Pomme Fondant, Spiced Cherry Purée, Honey Granola, Winter Greens (GFO, DFO)

HONEY-ROASTED HERITAGE BEETROOT £19.95 Baked Camembert, Poached English Pears, Toasted Hazelnuts, Dressed Rocket Salad (V, GF, DFO)

CROWN PRINCE PUMPKIN & SAGE RISOTTO £20.50 Dovedale Blue Cheese, Madeira Reduction, Toasted Pumpkin Seeds (V, GF)

CHARGRILLED HOMEMADE BEEF BURGER £19.95 Mustard Mayo, Emmental Cheese, Pancetta, French Fries, House Salad (DFO)

SANDWICHES

CHES 12pm - 2:30pm

POSH FISH FINGER SANDWICH £9.95 Tartare Sauce, Dressed Leaves

RED LEICESTER & SPICED FIG CHUTNEY £9.95 Dressed Leaves

FESTIVE TURKEY, CRANBERRY & BRIE £10.95 Pigs in Blankets, Dressed Leaves LOCALLY SOURCED PHEASANT BREAST £9.95 Cranberry Purée, Candied Chestnuts, Creamed Sprouts, Burnt Apple (GF, DF)

DERBYSHIRE VENISON SAUSAGE ROLL £9.50 Homemade Piccalilli, Beer Pickles

SLOW ROASTED ROSCOFF ONION £9.50 Sheep Curd, Sesame Cracker, Red Amaranth (V, GF, DFO)

SUNDAY ROAST

Served with Yorkshire Pudding, Roast Potatoes and Seasonal Vegetables (GFO, DFO)

TRADITIONAL ROASTED BREAST OF CHICKEN £19.95

SLOW ROASTED DERBYSHIRE BEEF £22 Beef Gravy

ROASTED DERBYSHIRE LEG OF LAMB £23.95 Lamb Gravy

DESSERT

SPICED APPLE CRUMBLE TART £8.95 Clotted Cream, Apple Gel

BLACK FOREST MOUSSE £9.50 Black Cherry Purée, Dark Chocolate Soil, Cherry Sorbet (GFO)

STICKY TOFFEE PUDDING £8.95 Banana & Yoghurt Sorbet, Butterscotch Sauce

AFFOGATO AL CAFFÈ £6.95 Vanilla Bean Ice Cream (GF)

BRITISH CHEESEBOARD £14.95 House Chutney, Artisan Crackers (GF)

CHRISTMAS PUDDING £8.95 Brandy Crème Anglaise, Grated Nutmeg

SIDES

BEER-BATTERED ONION RINGS (DF) £4.95

HOUSE SALAD (GF, DF) £4.95

CHUNKY CHIPS OR FRENCH FRIES (DF) £4.95

(Upgrade to truffle fries for an extra £2)

PANACHE OF BUTTERED SEASONAL VEGETABLES (GF) £5.50

V – Vegetarian GF – Gluten-Free GFO – Gluten-Free Option DF – Dairy-Free DFO – Dairy-Free Option
We use nuts, fish, egg, shellfish, milk and gluten products within our kitchen and it is impossible to fully guarantee separation of these items in storage, preparation, or cooking. Please inform a member of staff of all allergies when placing your order. Vegan options available upon request.