



Mixed Queen Olives GF 3.50 Charred Padron Peppers 5.50 Focaccia & Hendersons Relish Butter 1.95

TO START

CRAB RAREBIT, 9.50
Lime Mayo, Burnt Leek
HOMEMADE WILD NETTLE GNOCCHI, 8.95
Spring Pea, Crispy Wild Garlic
CHICKEN CAESAR CROQUETTE, 9.95
Aged Parmesan, Baby Gem Lettuce,
Caesar Dressing

BBQ CORNISH MACKEREL GFa, 9.50
Forced Yorkshire Rhubarb, Rhubarb Tapioca,
Red Amaranth
CRISPY LAMB BELLY GF, 9.95
Torched Padron Pepper,
Lamb Fat Chimichurri
HONEY ROAST CAULIFLOWER, 8.95
Pickled Fennel, Crispy Chickpeas, Watercress

MAIN EVENT

PAN SEARED SEABASS GF, 25.00
Thai Red Curry, Toasted Peanuts, Chargrilled Lime, Pak Choi
HANDMADE BEEF BURGER, 19.95
Stout Braised Onions, Mushroom Ketchup, Portobello Mushroom, Emmental Cheese, French Fries,
House Salad
TRADITIONAL FISH & CHIPS, 19.95
Homemade Tartare Sauce, Pea Puree
HERITAGE BEETROOT TART TATIN, 18.95
Dovedale Blue Cheese Mousse, Pickled Carrot, Crispy Onions
DERBYSHIRE LAMB RUMP GF, 26.00
Natural Yoghurt, Pomme Anna, Parsley Emulsion, Spring Greens
SALT BAKED CELARIAC GF, 19.95
Wild Garlic Salsa Verde. Bosworth Ash, Toasted Pinenuts, Crispy Cavolo Nero
HONEY ROASTED DUCK BREAST GFa, 26.00
Squash Fondant, Seasonal Asparagus, Toasted Sunflower Seeds, Red Wine Jus

GRILL

Derbyshire Prime Beef Grass Fed, 21 Day Dry Aged,
Carefully Raised & Nurtured in Derbyshire GFa

RUMP 25.00
SIRLOIN 29.00
RIBEYE 30.00
FILLET 42.00

Hand Cut Chips, House Salad, Foraged Mushrooms & Slow Roasted Vine Tomato
(Add Red Wine or Peppercorn Sauce £3.50)

SIDES

Panache of Buttered Seasonal Vegetables GF 4.95
Chunky Chips or French Fries 4.95
Beer Battered Onion Rings 4.95
House Salad 4.95
Truffle Fries 6.95

PLEASE NOTE: We use nuts, fish, egg, shellfish, milk & gluten products within our kitchen & 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.