



Mixed Queen Olives 3.50

Homemade Shokupan, Whipped Henderson's Butter

TO START

POACHED FILLET OF LEMON SOLE, 9.50

Warm Tartar Sauce, Caper Berries, Caviar

CARAMELISED FIGS, 8.95

Charred Tunworth, Local Honey, Roasted Hazelnuts,
Basil Shoots

LOCALLY SHOT PARTRIDGE, 9.50

Slow Roasted Salsify, Pistachio, Partridge & Merlot
Reduction

MONKFISH TIKKA MASALA, 9.95

Crispy Shallots, Picked Chilli, Pressed Coriander Oil

CONFIT LEG OF RABBIT, 8.95

Belgian Endive, Roasted Turnip Puree, Rabbit &
Madeira Jus, Lamb's Lettuce

ROASTED PUMPKIN TERRINE, 8.95

Toasted Pumpkin Seeds, Pickled Mushrooms,
Cropwell Bishop Blue Cheese

MAIN EVENT

PAN SEARED SCOTTISH SALMON FILLET, 23.95

Fricassee Of Broad Beans & Bacon, Olive Oil Mashed Potatoes, Dill Beurre Blanc

HANDMADE BEEF BURGER, 19.50

Cranberry BBQ Sauce, Melted Brie, Toasted Pretzel Bun, French Fries, Garden Salad

TRADITIONAL FISH & CHIPS, 19.95

Homemade Tartare Sauce, Pea Puree

HONEY AND BEETROOT TART TATIN, 19.95

Beetroot Gastrique, Roasted Chestnuts, Dressed Rocket Salad, Balsamic Reduction

SLOW BRAISED DERBYSHIRE LAMB SHANK, 25.00

Buttered Mashed Potatoes, Winter Vegetables, Minted Lamb Sauce, Crispy Onions

PEARL BARLEY RISOTTO, 18.95

White Truffle, Slowly Baked Leeks, Aged Parmesan, Crispy Enoki Mushrooms

ROASTED HAUNCH OF VENISON, 26.00

Locally Picked Blackberries, Mini Wild Mushroom Pie, Ember Baked Celeriac, Port & Game Reduction

GRILL

Derbyshire Prime Beef! Grass Fed, 21 Day Dry Aged, Carefully Raised & Nurtured In Derbyshire.

"Full Flavour Guaranteed".

RUMP 25.00

RIBEYE 29.00

SIRLOIN 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 3.95

Chunky Chips or French Fries 3.95

Beer battered Onion rings 3.95

House Salad 3.95

SWEET TOOTH

HANDMADE CHRISTMAS PUDDING, 9.50

Brandy Crème Anglaise, Freshly Grated Nutmeg

OLD FASHIONED GINGERBREAD, 9.50

Caramel Sauce, Vanilla Bean Ice Cream

DARK CHOCOLATE DELICE, 9.50

Festive Spiced Mandarin Orange, Orange Sorbet,

Spiced Cranberry Gel

HOMEMADE TREACLE TART, 8.50

Sour Apple Sorbet, Sweet & Salted Pecans

CHAMOMILE PANNACOTTA, 8.50

Honey & Oat Granola, Flambéed Banana, Dark Rum

CLASSIC ESPRESSO AFFOGATO, 6.95

Vanilla Bean Ice Cream

(Booze it up 3.50)

SELECTION OF BRITISH CHEESES, 14.95

Artisan Crackers, Homemade Chutney & Celery

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.