

Nibbles

Mixed olives and sun-dried tomatoes (GF) (VE)	£4.50
Sun-dried tomato hummus, black olive tapenade, toasted sourdough, olive oil and balsamic reduction (GFa) (VE)	£4.95
Pão de queijo – Brazilian cheese bread with tomato salsa (GF) (V)	£4.95

Starters

Wild mushrooms and blue stilton in Derbyshire oat cake with vegetable crisps (V)	£8.50
Glazed pork belly with Gochujang sauce, ginger & lime pork croquette, kimchee ketchup (GF)	£9.95
Grilled mackerel with balsamic heritage beetroot & cheese mousse, sweetcorn fritter and beetroot crisps (GF)	£10.50
Seasonal soup of the day, served with warm bread and butter (GFa) (VEa)	£7.50
Wild mushroom & truffle arancini with sweet potato velouté and root vegetable crisps (GF) (VE)	£8.95
Onion bhaji inspired scotch egg, with homemade mango chutney (GF)	£9.95
Spiced lamb ballotine with date glaze, celeriac purée and herb oil (GF)	£10.95

Sharing Plates

Meat sharer

Honey & chilli-glazed sausages, pork croquette, glazed pork belly, lamb ballotine, caramelised peach & bocconcini salad, toasted sourdough and garlic mayonnaise (GFa)	£23.95
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Vegan sharer

Mixed olives, sun-dried tomatoes, hummus, black olive tapenade, guacamole, wild mushroom & truffle arancini, superfood salad and toasted sourdough (VE) (GFa)	£18.95
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Steaks

All of our steaks are served with triple-cooked chips and a grilled portobello mushroom with smoked paprika rarebit and roasted vine tomato

8oz rump (GF)	£22.95
10oz sirloin (GF)	£29.95
34oz tomahawk served with peppercorn sauce (GF)	£60.00
8oz fillet (GF)	£33.95
<i>Add peppercorn (GF), blue cheese (GF) or béarnaise sauce (GF)</i>	£2.95

Burgers

All of our burgers are handmade and served with a toasted pretzel bun, triple-cooked chips, coleslaw & aioli.

Beef brisket & cheese burger (GFa)	£18.95
Lebanese-spiced lamb burger with maple-glazed goat's cheese (GFa)	£18.95
Bacon & cheese burger (GFa)	£17.95
Spiced buttermilk chicken and guacamole burger (GFa)	£17.95
BBQ jackfruit & mushroom soy burger (GFa) (VE)	£16.95

Salads

Add one of the following to your chosen salad:

Duck bon bons (GF)	£4.75
Crispy chicken (GF)	£4.50
Spiced chickpea falafel (GF) (V)	£3.95
Caramelised peach & marinated mozzarella bocconcini salad with peppers, red onions, cherry tomatoes, carrot ribbons and blue cheese dressing (GF) (V)	£13.50

Superfood salad with grilled tenderstem broccoli, baked sweet potatoes, quinoa, mixed seeds, toasted cashews, mixed leaves, rainbow peppers, guacamole and roasted spiced chickpeas (GF) (VE)	£13.50
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Mains

Stir-fried noodles with Thai-style vegetables in a roasted peanut hoisin sauce, served with a choice of:

Marinated sirloin steak	£20.50
Chilli & coriander marinated king prawn	£20.50
Maple-glazed tofu (V)	£17.95
Derbyshire homemade pie of the week served with mashed potatoes or chips, crushed minty peas, sautéed kale and proper gravy	£20.95

Pan-fried seabass with seasonal roasted vegetable salad, spiced cashew nuts and red onion & choron sauce (GF)

£24.95

Vanilla cauliflower purée with grilled celeriac, brandy mushroom fricassée and persillade (GF) (VE)

£16.50

New Close Farm sausages and mash with proper gravy, crispy bacon and spring onions (GF)

£18.50

Poached smoked haddock with saffron risotto, sautéed samphire and poached egg (GF)

£21.95

Slow-cooked ossobuco with truffled potato purée, sautéed kale and bourguignon sauce (GF)

£21.95

Slow-cooked lamb shank in a rogan josh curry, with steamed rice, cucumber & mint raita and pickled onions (GF)

£24.95

Beer-battered cod with triple-cooked chips, minted-mushy peas, roasted lemon and homemade tartare sauce (GF)

£19.95

Chicken Milanese a la parmigiana with Parmentier potatoes and heritage tomatoes and fresh basil & tomato sauce (GF)

£18.95

Confit duck leg with a duck bon bon, celeriac purée, red cabbage & butternut squash bubble & squeak, blueberry jus and sautéed kale (GF)

£24.50

All of our produce is fresh and sourced sustainably from local suppliers:
Meat – New Close Farm, Over Haddon **Fish** - RG Morris & Son, Buxton
Fruit & Vegetables - Winster Foods, Chesterfield **Coffee** – Roastology, Sheffield
Wine - Hattersley Wines, Bakewell **Dry goods** - Holdsworth Foods, Tideswell
Dairy - Middleton's Dairies, Hope Valley

****If you have an allergy or intolerance****
 Please speak to a team member before you order food or drink.
 (V) dishes are suitable for vegetarian
 (VE) dishes are suitable for vegans
 (VEa) dishes that can be adapted to be suitable for vegans
 (GF) relates to food that has no gluten-containing ingredients
 (GFa) are dishes that can be adapted to suit a gluten-free diet

Sides

Triple-cooked chips (GF) (VE)	£4.25
Skinny fries (GF) (VE)	£4.25
Mixed salad (GF) (VE)	£4.50
Sweet potato fries (GF) (VE)	£4.25
Mashed potatoes (GF)	£4.25
Sautéed greens (GF) (VEa)	£4.50

Desserts

Cheese board with artisan biscuits, walnuts, grapes, celery and quince chutney (GFa) (V)	£11.50
Homemade Bakewell tart served with crème anglaise and raspberry ice cream (V)	£9.95
<i>£1 from each sale will go to the Me & Dee charity</i>	
Chocolate brownie with caramelised banana mousse, orange sorbet and strawberry coulis (GF) (V)	£8.95
Pear & fig cinnamon-spiced filo parcel served with vegan vanilla ice cream and blueberry coulis (VE)	£8.95
Winter pavlova with vanilla Chantilly cream, winter berry compote and blood orange sorbet (GF)(V)	£8.95
Sticky toffee pudding with butterscotch sauce and vanilla ice cream (V)	£8.95
Peach, apple & almond crumble served with vegan vanilla ice cream (GF)(VE)	£8.95
White chocolate & passion fruit crème brûlée served with shortbread biscuit and berry coulis (V)	£8.95
Three scoops of ice cream or sorbet	£6.95
<i>Ice creams (GF) (V) Chocolate, Vanilla, Salted caramel and Vegan vanilla</i>	
<i>Sorbets (GF) (VE) Raspberry, Orange and Blood orange</i>	
Affogato (GF) (V)	£9.95
<i>Choose from: Baileys, Frangelico or Amaretto</i>	
Peacock Gourmand	
Selection of miniature desserts with a choice of:	
Café - espresso (GFa) (V)	£11.95
Coupe - a glass of fizz (GFa) (V)	£14.95
Verre - A glass of dessert wine (GFa) (V)	£15.95