

Nibbles

Mixed olives and sun-dried tomatoes (GF) (VE)	£4.50
Beetroot 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

Pan-fried Thai sea bass with stir-fried seasonal vegetables and miso & sesame dressing (GF)	£10.95
Beetroot & vegan cheese mousse with tenderstem broccoli, beetroot purée, crispy spiced chickpeas and fresh coriander (GF) (VE)	£8.50
Apple-glazed pork ballotine with celeriac velouté, fondant baby carrots and herb crust (GF)	£9.95
Seasonal soup of the day, served with warm bread and butter (GFa) (VEa)	£7.50
Wild mushroom & truffle pâté served with toasted sourdough, mixed leaf salad and pickled vegetables (GFa) (VE)	£8.95
Homemade haggis scotch egg with horseradish swede purée and whisky sauce (GF)	£10.95
Japanese plate with miso ramen, crab & ginger spring roll, sweet chilli prawn, salmon nigiri and wasabi mousse (GFa)	£13.50
Pan-fried scallops, with roasted pepper & sweetcorn velouté, crispy king prawn and herb oil (GF)	£12.95

Sharing Plates

Meat sharer (GFa)

Cajun-spiced chicken, grilled rump steak, honey & chilli sausage, apple-glazed pork ballotine, toasted sourdough, harissa mayonnaise and salad £23.95

Vegan sharer (VE) (GFa)

Mixed olives and sun-dried tomatoes, hummus, black olive tapenade, guacamole, spiced chickpea falafel, toasted sourdough and superfood salad £18.95

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)	£27.95
16oz chateaubriand to share (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 & harissa mayonnaise

Beef burger with BBQ beef brisket and cheese (GFa)	£18.95
Bacon & cheese burger with baby gem lettuce, tomatoes and gherkins (GFa)	£17.95
Grilled chicken, halloumi & sweet chilli burger (GFa)	£17.95
Spiced mixed bean & courgette burger (GFa) (VE)	£16.95

Salads

Add one of the following to your chosen salad:

Grilled rump steak (GF)	£4.75
Grilled chicken (GF)	£4.50
Spiced chickpea falafel (GF) (VE)	£3.95

Thai vegetable & rice noodle salad with miso & sesame dressing and pickled onions (GF) (VE) £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

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 prawns	£20.50
Spiced chickpea falafel (V)	£17.95
Derbyshire homemade pie of the week served with mashed potatoes or triple-cooked chips, crushed minted peas, sautéed kale and proper gravy	£20.95
Tandoori monkfish with Bombay potatoes, curry sauce, roasted baby carrots and kale (GF)	£24.95
Pappardelle with truffled wild mushrooms, parmesan and herb crumbs (V)	£17.95
<i>Add grilled chicken</i>	£4.50
Spiced sweet potato risotto with chargrilled courgette, tenderstem broccoli, crispy kale and herb oil (GF) (VE)	£16.50
Pan-fried duck breast, with chamomile-infused rice, stir-fried vegetables in miso sauce and sweet & sour pineapple (GF)	£23.95
Pheasant crown with blackberry & blue cheese mousse wrapped in pancetta, dauphinoise potatoes, carrot ketchup, grilled tenderstem broccoli and blackberry jus (GF)	£24.95
Pan-fried cod, with bouillabaisse sauce, king prawn fishcake, sautéed sugar snaps and radish (GF)	£23.95
Beer-battered cod with triple-cooked chips, minted-mushy peas, roasted lemon and homemade tartar sauce (GF)	£19.95
Pan-fried chicken supreme wrapped in pancetta with treacle BBQ glaze, potato purée, grilled asparagus, maple-roasted carrots and lemon, thyme & mushroom sauce (GF)	£18.95

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 sorbet (V)	£9.95
<i>(£1 from each sale will go to the Me and Dee Charity)</i>	
Chocolate brownie with caramelised banana mousse, orange sorbet and strawberry coulis (GF) (V)	£8.95
Blood orange panna cotta with Cointreau-poached rhubarb, orange gel and candied-pistachio crumb (GF) (V)	£8.95
White chocolate and freeze-dried raspberry tiramisu (V)	£8.95
Pineapple, sultana, stem ginger & almond crumble served with vegan vanilla ice cream (GF) (VE)	£8.95
Affogato (GF) (V)	£9.95
<i>with Baileys, Frangelico or Amaretto</i>	
Choose from three scoops of ice cream or sorbet:	£6.95
Ice creams (GF) (V)	
<i>Chocolate, vanilla, salted caramel and vegan vanilla (VE)</i>	
Sorbets (GF) (VE)	
<i>Raspberry or orange</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