

Nibbles

Mixed olives and sun-dried tomatoes (GF) (VE)	£4.95
Pão de queijo – Brazilian cheese bread with tomato salsa (GF)	£5.45
Sun-dried tomato & garlic chickpea hummus, black olive tapenade, toasted sourdough, olive oil and balsamic reduction (GFa) (VE)	£5.45
Halloumi fries served with sweet chilli sauce and mixed leaves (GF)(V)	£5.95

Starters

Goat’s cheese & cranberry mousse, ciabatta crostini with a herb dressing, pickled vegetables, dressed rocket salad and pine nuts (GFa) (V)	£8.95
Pheasant & blue cheese croquette, fennel & turnip velouté, fresh rocket, herb dressing (GF)	£10.95
Hoisin-glazed pork belly, pak choi Asian slaw, soy & sesame sauce (GF)	£10.50
Seasonal soup of the day, served with warm bread and butter (GFa) (VEa)	£7.95
Henderson’s-caramelised onion & cranberry scotch egg, carrot & horseradish purée, rocket salad (GF)	£11.50
Sweet & sour glazed prawns, grilled baby gem lettuce, with a Marie Rose dressing and marinated roasted peppers (GF)	£11.50
Sweet potato & chestnut arancini, celeriac purée and sweet potato crisps (GF)(VE)	£9.95

Sharing Plates

Meat sharer (GFa)	£24.95
Honey & chilli glazed sausages, pheasant & blue cheese croquette, Hoisin pork belly, grilled Cajun-spiced chicken, halloumi fries, seasonal salad, garlic mayo, toasted sourdough	
Plant-based sharer (GFa)(VE)	£19.95
Sweet potato & chestnut arancini, olive tapenade, guacamole, sun-dried tomato & garlic hummus, spiced battered mushrooms, chickpea & soy falafel, seasonal salad, toasted sourdough	

Steaks

All our steaks are served with triple-cooked chips and a grilled Portobello mushroom with smoked paprika rarebit and roasted vine tomatoes.	
8oz rump (GF)	£24.95
10oz sirloin (GF)	£29.95
8oz fillet (GF)	£34.95
<i>Add peppercorn (GF), blue cheese (GF) (V) or béarnaise sauce (GF) (V)</i>	
	£2.95

Burgers

All of our burgers are handmade and served with a toasted pretzel bun, triple-cooked chips, coleslaw & garlic mayonnaise	
The Longbow signature burger, with bbq beef brisket and double cheese. Handmade using only the best cuts of locally sourced beef from New Close Farm, Over Haddon (GFa)	£19.95
Bacon and cheese burger (GFa)	£19.95
Mushroom and halloumi burger with guacamole and sweet chilli (GFa)(VEa)	£18.95
Buttermilk chicken and guacamole burger (GFa)	£19.95

Salads

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)	£13.95
Spiced roasted butternut squash & new potato salad, pickled fennel, sweet chilli-marinated roast peppers, honey & thyme candied pecans (GF) (VE)	£13.50
Add one of the following to your chosen salad:	
Grilled rump steak (GF)	£5.95
Grilled chicken (GF)	£4.95
Honey & thyme goat’s cheese parcel (V)	£3.95
Sweet chilli & coriander prawns (GF)	£4.95
Chickpea & soy falafel (GF)(VE)	£3.95

Mains

Stir-fried noodles with Thai-style vegetables in a roasted peanut hoisin sauce, served with a choice of:	
Marinated sirloin steak	£21.95
Sweet & sour battered king prawns	£21.95
Maple & soy glazed tofu and grilled tenderstem broccoli (V)	£18.95
Derbyshire homemade pie of the week, served with creamy mashed potato or triple-cooked chips, crushed minty peas, sautéed kale and proper gravy	£20.95
Pan-fried salmon, haddock & root vegetable fishcake, sautéed kale and caper beurre blanc (GF)	£24.95
Bakewell bangers, creamy mashed potato, crispy onions, pancetta and gravy (GF)	£18.95
Smoked haddock salmon & prawn fish pie in a bechamel sauce with a crown of cheesy mashed potato, served with sautéed seasonal vegetables (GF)	£20.95
Pan-fried cod, new potato parsley & spring onion ballotine, leek & tarragon cream sauce, crispy leeks (GF)	£24.95
Spiced mixed bean cassalette with chickpea & soy falafel, grilled tenderstem broccoli and a fresh rocket salad (GF) (VE)	£17.95
Red lentil & beetroot risotto, maple & thyme roasted baby carrots, crispy halloumi and grilled courgettes, toasted pumpkin seeds (GF) (V)	£18.95
Beer-battered fresh haddock fillet, triple-cooked chips, minted mushy peas, roasted lemon and homemade tartare sauce (GF)	£19.95
Chicken Milanese, mozzarella, roasted tomato sauce, Parmentier potatoes (GF)	£19.95
Slow-cooked beef brisket, colcannon mashed potato, roasted carrots and grilled tenderstem broccoli, red wine jus (GF)	£22.95

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 | Ice cream - Bluebell Dairy, Derby
Eggs - The Peaks Farm Fresh Egg Co, Holmesfield

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

Sides

Triple-cooked chips (GF) (VE)	£4.55
Parmesan truffle skinny fries (GF)	£6.55
Mixed salad (GF) (VE)	£4.95
Sweet potato fries (GF) (VE)	£4.95
Mashed potato (GF) (V)	£4.95
Sautéed greens (GF) (VEa)	£4.95
Beer-battered onion rings (GF) (VE)	£4.95

Desserts

Cheese board with artisan biscuits, honeyed-walnuts, grapes, celery sticks and quince chutney (GFa)(V)	
4 cheeses	£11.95
6 cheeses	£16.50
Sticky toffee pudding served with butterscotch sauce and banana split ice cream (V)	£9.50
Traditional bread & butter pudding, served with crème anglaise and vanilla ice cream (GF)(V)	£9.50
Chocolate brownie, cranberry & cinnamon mousse, honeycomb crunch ice cream, orange coulis (GF) (V)	£9.50
Apple blueberry almond & coconut crumble, served with vegan vanilla ice cream (GF) (VE)	£9.50
Chocolate & Grand Marnier yule log, spiced mascarpone & blood orange mousse, orange coulis and honeycomb (V) <i>(£1 from each sale will go to Me & Dee Charity)</i>	£10.50

Affogato (GF)(V) with Baileys, Frangelico or Amaretto	£9.95
Choose from three scoops of local Bluebell Dairy ice cream or sorbet:	£6.95
Ice creams (GF)(V) <i>Honeycomb crunch, Vanilla, Banana split and Vegan vanilla</i>	
Sorbets (GF)(VE) <i>Raspberry or Orange</i>	

The Peacock Gourmand

A selection of miniature desserts with a choice of:	
Café - a cup of espresso (GFa)(V)	£11.95
Coupe - a glass of fizz (GFa)(V)	£15.95
Verre - a glass of dessert wine (GFa)(V)	£15.95