

Small Plates Original price/Member price

Mixed olives and sun-dried tomatoes (GF) (VE)	£5.25/£4.75
Sun-dried tomato & tahini hummus, toasted sourdough, olive oil & balsamic reduction (GF) (VE)	£5.95/£5.45
Halloumi fries served with sweet chilli sauce and a mixed leaf salad (GF) (V)	£6.95/£5.95
Mixed mushroom fricassée on toasted sourdough topped with blue cheese and toasted pine nuts, micro herbs (GFa) (V)	£9.95/£8.50
Heritage tomato carpaccio marinated in a herb dressing, served with mozzarella bocconcini, fresh basil and balsamic glaze (GF)	£9.95/£8.50
Seasonal soup of the day, served with warm bread and butter (GFa) (VEa)	£8.50/£7.50
Wasabi duck bonbons, served with sweet potato purée and grilled tenderstem broccoli (GF)	£11.50/£9.95
Sweet & sour glazed battered prawns with a mixed leaf salad (GF)	£11.50/£9.50
Spiced cauliflower pakoras, kiwi & maple whipped tofu, grilled spring onions and pickled vegetables (GF) (VE)	£9.95/£8.50
Beer-battered haddock, triple-cooked chips, minted mushy peas, roasted lemon and homemade tartare sauce (GF)	£14.50/£12.95
Lamb kofta on grilled pitta bread served with a Greek feta salad (GFa)	£12.50/£9.50
Mozzarella and garlic butter Pão de queijo (GF)	£6.95/£5.95
Citrus-cured salmon, served with pickled cucumber ribbons, dill emulsion and toasted sourdough (GFa)	£12.50/£10.50

Sides Original price/Member price

Triple-cooked chips (GF) (VE)	£5.50/£4.95
Parmesan truffle chips (GF)	£6.75/£5.55
Mixed salad (GF) (VE)	£5.50/£4.95
Sweet potato fries (GF) (VE)	£5.50/£4.95
Mashed potato (GF) (V)	£5.50/£4.95
Sautéed greens (GF) (VEa)	£5.50/£4.95
Beer-battered onion rings (GF) (VE)	£5.50/£4.95

From the grill Original price/Member price

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 steak (GF)	£24.95/£23.95
10oz sirloin (GF)	£29.95/£28.95
<i>Add peppercorn (GF), blue cheese (GF) (V)</i>	£3.50/£2.95

Burgers

All of our burgers are handmade and served in a toasted pretzel bun with 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)	£20.95/£19.95
Bacon and cheese burger (GFa)	£20.95/£19.95
Mushroom and halloumi burger with guacamole and sweet chilli (GFa) (VEa)	£18.95/£17.95
Buttermilk chicken and guacamole burger (GFa)	£19.95/£18.95

Sharing Plates and Salads Original price/Member price

Sharing Plates

Meat sharer (GFa)	£25.95/£23.95
Honey & chilli-glazed sausages, red onion & blueberry sausage roll, BBQ pork ribs, buttermilk & Cajun-spiced chicken, halloumi fries, seasonal salad, garlic mayonnaise, toasted sourdough	
Plant-based sharer (GFa) (VE)	£19.95/£17.95
Cauliflower pakoras, olive tapenade, guacamole, sun-dried tomato & tahini hummus, chickpea & soy falafel, seasonal salad, toasted sourdough	

Salads

The Longbow superfood salad	£13.95/£12.95
With grilled tenderstem broccoli, baked sweet potatoes, quinoa, mixed seeds, toasted cashews, mixed leaves, rainbow peppers, guacamole and roasted chickpeas (GF) (VE)	

Caesar salad	£13.95/£12.95
With fresh anchovies, Caesar dressing, crispy bacon, Parmesan & baby gem lettuce (GF)	

Add one of the following to your chosen salad:

Grilled rump steak (GF)	£6.95/£5.95
Buttermilk chicken (GF)	£5.95/£4.95
Pistachio & chimichurri prawns (GF)	£5.95/£4.95
Chickpea & soy falafel (GF) (VE)	£4.50/£3.50

Large Plates Original price/Member price

Stir-fried noodles with Thai-style vegetables in a roasted peanut hoisin sauce

Served with a choice of:

Marinated sirloin steak	£22.95/£20.95
Sweet & sour-glazed battered king prawns	£22.95/£20.95
Maple & soy-glazed tofu and grilled tenderstem broccoli (V)	£19.95/£18.95
Derbyshire homemade pie of the week, served with mashed potato or triple-cooked chips, crushed minty peas, sautéed kale and proper gravy	£21.95/£19.95
Pan-fried sea bass with a grapefruit beurre blanc, roasted new potatoes and grilled broccoli (GF)	£24.95/£22.95
Spiced mixed bean cassalette with chickpea & soy falafels, grilled tenderstem broccoli and rocket salad (GF) (VE)	£19.95/£17.95
BBQ pork ribs served with a coleslaw salad with grilled corn and skinny fries (GF)	£21.95/£19.95
Beer-battered haddock, triple-cooked chips, minted mushy peas, homemade tartare sauce (GF)	£20.50/£18.95
<i>Fish Friday Offer - includes a selected drink</i>	£17.95
Chicken Milanese, mozzarella, roasted tomato sauce, Parmentier potatoes (GF)	£20.50/£18.95
Hot smoked salmon & saffron risotto, poached egg and grilled prawns, crispy kale (GF)	£23.95/£21.95
Seafood linguine in a tomato sauce, topped with herb oil	£22.50/£20.95

Sandwiches Original price/Member price

Available Monday to Saturday between 12pm-5pm

All of our sandwiches are served with a mixed leaf salad and coleslaw

Rump steak and blue cheese sandwich, red onion & blueberry chutney, rocket salad (GFa)	£13.95/£11.95
Buttermilk chicken and mozzarella sandwich in ciabatta (GFa)	£12.95/£11.95
Sun-dried tomato & garlic hummus on a toasted sourdough open sandwich topped with sautéed seasonal vegetables (GFa) (VE)	£11.95/£10.95

Desserts Original price/Member price

Cheese board with artisan biscuits, honeyed-walnuts, grapes, celery and quince chutney (GFa) (V)

4 cheeses	£12.50/£11.95
6 cheeses	£16.75/£15.50

Sticky toffee pudding served with butterscotch sauce and vanilla ice cream (V)
£1 from each sale will go to Me & Dee Charity

Strawberry & white chocolate Eton mess, vanilla Chantilly cream, lemon sorbet (GF) (V)

Chocolate brownie served with a caramel mousse and coconut sorbet (GF)

Vegan kiwi & matcha mousse with flaked almonds, strawberry compote and an oat biscuit (GF) (VE)

Affogato (GF) (V) £9.95
With Baileys, Frangelico or Amaretto

Choose from three scoops of local Bluebell Dairy ice cream or sorbet: £7.50/£6.95

Ice creams (GF) (V) *Chocolate, vanilla, salted caramel, Vegan vanilla (VE)*

Sorbets (GF) (VE) *Raspberry, orange*

The Peacock Gourmand

A selection of miniature desserts with a choice of:

Café - a cup of espresso (GFa) (V)	£12.95
Coupe - a glass of fizz (GFa) (V)	£16.95
Verre - a glass of dessert wine (GFa) (V)	£16.95



Fancy our members prices?



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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 plant-based diet. (VEa) dishes that can be adapted to suit a plant-based diet. (GFa) dishes that can be adapted to suit a gluten-free diet. (GF) 'gluten free' - describes foods that contain gluten at a level of no more than 20 parts per million (ppm). Our processes for making gluten-free dishes have been accredited by Coeliac UK.