

TO START

HOMEMADE SOUP OF THE DAY £7.25
Homemade Bread (V, GFO)

SOY & HENDERSON'S CURED SEA TROUT £9.50
Quince Jam, Pickled Cucumber, Wasabi Gel (DF)

PAN-SEARED FILLET OF ATLANTIC HAKE £9.95
Cockle Butter, Pumpkin Purée, Fresh Dill (GF, DFO)

CHARGRILLED SPROUTING BROCCOLI £9.50
Romesco Sauce, Toasted Almonds, Chive Oil (V, GF, DF)

LOCALLY SOURCED PHEASANT BREAST £9.95
Cranberry Purée, Candied Chestnuts, Creamed Sprouts, Burnt Apple (GF, DF)

DERBYSHIRE VENISON SAUSAGE ROLL £9.50
Homemade Piccalilli, Beer Pickles

SLOW-ROASTED ROSCOFF ONION £9.50
Sheep Curd, Sesame Cracker, Red Amaranth (V, GF, DFO)

MAIN EVENT

SLOW-COOKED SHIN OF BRITISH BEEF £27
Bone Marrow Mashed Potatoes, Panache of Bacon & Onion, Stout and Treacle Reduction (GFO, DFO)

GRILLED FILLET OF PLAICE £26
Warm Tartare Sauce, Parmentier Potatoes, Buttered Spinach, Dill Oil (GF, DFO)

TRADITIONAL FISH & CHIPS £19.95
Tartare Sauce, Pea Purée (DFO)

PAN-SEARED DUCK BREAST £27
Pomme Fondant, Spiced Cherry Purée, Honey Granola, Winter Greens (GFO, DFO)

HONEY-ROASTED HERITAGE BEETROOT £19.95
Baked Camembert, Poached English Pears, Toasted Hazelnuts, Dressed Rocket Salad (V, GF, DFO)

PUMPKIN AND SAGE RISOTTO £20.50
Dovedale Blue Cheese, Madeira Reduction, Toasted Pumpkin Seeds (V, GF)

HANDMADE BEEF BURGER £19.95
Mustard Mayo, Emmental Cheese, Pancetta, French Fries, House Salad (DFO)

WILD GAMEKEEPER PIE £22
Creamy Mashed Potatoes, Winter Greens, Red Wine and Game Jus

DERBYSHIRE STEAK

Grass-Fed, 21-Day Dry Aged Prime Beef Sourced Locally from the Lush, Rolling Pastures of Derbyshire.

RIBEYE STEAK £30 SIRLOIN STEAK £29
RUMP STEAK £25 FILLET STEAK £42

Hand-Cut Chips, House Salad, Foraged Mushrooms & Slow Roasted Vine Tomato (GFO, DFO)
(Add Red Wine, Peppercorn or Blue Cheese Sauce for £3.50)

DESSERT

SPICED APPLE CRUMBLE TART £8.95
Clotted Cream, Apple Gel

BLACK FOREST MOUSSE £9.50
Black Cherry Purée, Dark Chocolate Soil, Cherry Sorbet (GFO)

STICKY TOFFEE PUDDING £8.95
Banana and Yoghurt Sorbet, Butterscotch Sauce

AFFOGATO AL CAFFÈ £6.95
Vanilla Bean Ice Cream (GF)

BRITISH CHEESEBOARD £14.95
House Chutney, Artisan Crackers (GF)

CHRISTMAS PUDDING £8.95
Brandy Crème Anglaise, Grated Nutmeg

SIDES

BEER-BATTERED ONION RINGS (DF) £4.95

HOUSE SALAD (GF, DF) £4.95

CHUNKY CHIPS OR FRENCH FRIES (DF) £4.95
(Upgrade to truffle fries for an extra £2)

PANACHE OF BUTTERED SEASONAL VEGETABLES (GF) £5.50

V – Vegetarian GF – Gluten-Free GFO – Gluten-Free Option
DF – Dairy-Free DFO – Dairy-Free Option

We use nuts, fish, egg, shellfish, milk and gluten products within our kitchen and 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.

Vegan options available upon request.

