



MAIN MENU



COUNTRY PUB & RESTAURANT

TO START

SOUP OF THE DAY  **£8.50**
Bread roll & butter

TRUFFLE BAKED
CAMEMBERT   **£10**
Truffle oil, balsamic red onion chutney
& toasted focaccia

CHICKEN LIVER & ORANGE
PARFAIT  **£11**
Cumberland sauce & toasted sourdough

VENISON & BLACK PUDDING
SCOTCH EGG **£12**
Celeriac remoulade & baby leaf salad

PRAWN & CRAB BRUSCHETTA  **£12**
Confit cherry tomatoes
& citrus aioli

SWEET POTATO & SPINACH
PAKORAS   **£9**
Kachumber salad & curried ketchup

MERGUEZ SAUSAGE  **£10**
Roasted pepper, onion & tomato salad
with a cucumber & mint yogurt

BEETROOT HUMMUS   **£10**
Feta, roasted chickpeas, crudities
& a warm flat bread

KIDS MENU

COD GOUJONS, FRIES & PEAS **£9**

SAUSAGE, MASH, PEAS & GRAVY **£9**

MINI BEEF BURGER & FRIES **£10**

ROAST CHICKEN, MASH,
SEASONAL VEG & GRAVY **£10**

CHEESY PASTA & HERB
CIABATTA  **£8.50**

TUESDAY
PIZZA &
DRINK OFFER

Any pizza and a
125ml glass of wine*
or a pint of beer*
for £18

*Applies to our selected wine and beers

MAINS

PORK BELLY  **£22**
Dauphinoise potato, creamed savoy & pancetta,
caramelised apple with a wholegrain mustard sauce

DUCK BREAST  **£25**
Toulouse sausage & mixed bean cassoulet

POTATO GNOCCHI   **£19**
Aubergine, courgette & spinach
in a tomato & herb sauce

CHICKEN SCHNITZEL **£22**
Parmesan & herb crumb, seasoned fries
& apple slaw

SEABASS FILLETS  **£25**
Garlic & herb potato cake, peas, bacon & onions,
beurre blanc sauce

BEER BATTERED FISH & CHIPS **£19**
Garden peas, homemade tartare sauce
& charred lemon

SALMON FILLET  **£23**
Buttered new potatoes, tenderstem broccoli,
parsley velouté

BRAISED LAMB SHANK  **£26**
Moroccan spiced, with apricots & pistachios,
herb couscous & a flat bread

Home Made Pies **£17 each**

BEEF & PANCETTA RAGU

CREAMY CHICKEN, LEEK & WHOLEGRAIN MUSTARD

BUTTERNUT SQUASH, SPINACH & GOATS CHEESE 

All encased in puff pastry & served with mashed potatoes, seasonal vegetables & rich gravy.

STEAKS

28 Day aged locally sourced Derbyshire steaks, cooked to your preference
& served with roasted tomato, grilled mushroom & French fries. 

8oz SIRLOIN STEAK **£29**

Firm & juicy, we recommend medium rare

10oz RIBEYE STEAK **£33**

Has a little bit of fat, we recommend medium

7oz FILLET STEAK **£38**

The most tender cut of steak, we recommend rare

10oz GAMMON STEAK **£19**

Served with fried egg, roasted tomato, grilled mushroom & French fries

16oz CHATEAUBRIAND FOR TWO TO SHARE **£69**

Delicate & tender thick cut beef fillet with Lyonnaise potatoes, tenderstem broccoli,
peas, bacon & onions (maximum temperature medium)

Steak Sauces **£3.50 each**

PEPPERCORN

GARLIC & HERB BUTTER

CREAMY WILD MUSHROOM

PORT & STILTON

 Vegetarian  Vegan  Gluten Free  Dairy Free  Nuts  Gluten Free available (please ask)  Vegan available (please ask)

It is important that you notify us of any allergies or intolerances. All weights are approximate prior to cooking, and all dishes are
prepped in an environment that is not free from nuts, seeds, lactose or other allergens.

A 10% discretionary service charge it added to tables of five or more. 100% of all our gratuities are distributed amongst all the staff.

MONDAY
PIE NIGHT

Add a 125ml glass
of wine* or a pint of
beer* to your pie
for £19

*Applies to our selected wine and beers

SIDES & NIBBLES

Bread & Oils    **£2.50pp**

Pot of Olives    **£3pp**

Garlic Bread   **£4**
Add mozzarella for **£1.50**

Chips/Fries   **£4**

Onion Rings  **£5**

Peas, Bacon & Onions  **£5**

Broccoli & Parmesan   **£5**

Sweet Potato Fries   **£5**

Mini Honey Chorizos  **£6**

Bang Bang Cauliflower  **£6**

Mac ‘n’ Cheese Bites  **£6.50**

Truffled Parmesan Fries **£6.50**

Salt & Pepper Squid **£8**

Whitby Scampi **£8**