

## Olives

Bowl of garlic & basil olives £5.95 GF

## Starters

Homemade soup of the day, homemade bread, herb butter £7.50 GFO

Cider braised pork cheek, pancetta & garlic polenta, cider & pearl onion jus £11.50 GFO

Cornish crab, crispy cod cheek and pea risotto, lemon crème fraiche £10.50 / £16.50 GF

Duck, chicken & herb stuffing terrine, homemade chutney, toasted beer bread £11.50 GFO

Yorkshire asparagus, poached hens egg, citrus Hollandaise, mixed seed cracker £11.50 GF

## Mains

Salted cod loin, chorizo crumb, cavolo nero, borlotti bean cassoulet £24 GF

Lamb rump, shepherds pie tart, celeriac puree, purple sprouting broccoli, pearl onion & green  
Pepper demi glaze £24

Confit duck leg, potato gratin, crispy shallots, maple glazed carrot, jus £24 GF

Pan fried gnocchi, wild mushroom, stem broccoli, miso & tarragon butter sauce, walnuts, herb  
dressing £18.50 V

Blue cheese & shallot savoury frangipane tart, braised hispi cabbage, smoked creamed potatoes,  
sage cream sauce £19 V

Proper steak & ale pie, seasonal vegetables, Henderson's gravy, twice-cooked chips or mash £18  
(take home one of our pies for £9)

East Coast haddock, local beer batter, twice-cooked chips, mushy peas, homemade  
tartare sauce £17 GFO

Homemade Derbyshire beef burger, Monterey Jack cheese, date ketchup, beef tomato, lettuce,  
American mustard mayo, brioche bun, slaw, onion rings & skinny fries £19.50 GFO

Sweet potato, sweet chilli & halloumi veggie burger, tomato relish, beef tomato, lettuce,  
brioche bun, slaw, onion rings & skinny fries £18.50 GFO V

8oz Derbyshire ribeye, roasted tomato, portobello mushroom, twice-cooked chips, pickled onion  
rings, watercress. With a choice of peppercorn, bearnaise, or blue cheese sauce £29.50 GFO

## Sides

Chips—twice cooked, skinny or sweet potato £5.50

Dressed salad £4.95    Buttered new potatoes £4.95    Seasonal vegetables £4.95

GF = Gluten Free

GFO = Gluten Free Option

V = Vegetarian

## Puddings

Clementine Bakewell Tart, roasted white chocolate, crème Anglaise £8.95

Classic lemon tart, basil & lemon syrup, clotted cream £8.95

Espresso Martini mousse £8.95 GF

Sticky toffee pudding, toffee sauce, cinder toffee ice cream £8.95

Homemade ice cream—£2.50 per scoop GF

## Pudding wine

Pineau des Charentes—white or rose 50ml £8.50

## Cheese

With water biscuits, grapes, celery & Chequers homemade chutney

3 cheese £11.95 4 cheeses £13.50 GFO

### **Peakland Blue**

Similar to a Stilton, but with a slightly creamier texture

### **Sage Derby**

A semi hard cheese with a mild sage flavour

### **Somerset Brie**

A soft, creamy, smooth & mild cheese

### **Hartington Bomber**

Fabulously strong extra mature Cheddar

## Port

Ruby port, Messias 50ml £7.20

Tawny port, Messias 50ml £7.20

LBV port Messias 50ml £8.50

## Coffee

Supplied by Cafeology of Sheffield, accompanied by homemade fudge.

Cafetiere £3.00 Americano £3.30 Espresso £3.30 Double Espresso £3.65

Cappucino £3.30 Latte £3.30 Liqueur coffee £6.50