

Olives

Bowl of garlic & basil olives £5.95 GF

Starters

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

BBQ beef brisket arancini, chipotle sauce, pickled beets, jalapeño slaw £11.50 GF

Cured salmon, red grape sorbet, cucumber textures, black sesame, horseradish yoghurt £10.50 GF

Chequers black pudding mac 'n' cheese, crispy bacon bits, wild garlic pesto £11.50

Twice baked blue cheese soufflé, peppercorn cracker, burnt orange caramel, watercress £11.50 v

Mains

Sea trout, Jersey Royals, fine beans, sea herbs, smoked cheese crumb, buttermilk sauce, chive oil £24
GF

Lamb rump, bone marrow & caper croquette, saffron cauliflower, spinach, miso jus £24 GF

Confit pork belly, sweet & sour rhubarb, pak choi, potato fondant, pistachio, hoi sin £24 GF

Tomato tortellini, broad beans, heirloom tomatoes, tomato powder, ricotta cream, micro herbs
£18.50 v

Deep filled hominy pie, radish, apple & walnut salad, tomato relish £17.50 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, beef tomato, lettuce, bacon & beer jam,
brioche bun, slaw, pickled onion rings & skinny fries £19.50 GFO

Spiced Portobello mushroom burger, pickled red cabbage, beef tomato, lettuce, sriracha mayo,
brioche bun, slaw, pickled onion rings & skinny fries £18.50 V/VGO/GFO

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 VGO = Vegan option

Puddings

Rhubarb & ginger Bakewell tart, rhubarb textures, crème Anglaise £8.95
Coconut cheesecake, coconut macaron, poached pineapple & Malibu syrup
£8.95

Dark chocolate torte, cherry jam, gin syrup, Garibaldi biscuit £8.95 GFO
Croissant bread & butter pudding, summer berries, cinnamon sugar Tonka
bean 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