

**This is an example menu which reflects the dishes you can usually expect.
It is however subject to change as all ingredients are dependent on fresh supplies from our local suppliers.**

Starters

Chef's Seasonal Soup – 8

Warm ciabatta – whipped salted butter

Wild Mushrooms on Sourdough (V) – 9

Sautéed wild mushrooms – garlic cream – truffle – aged Parmesan – rocket

Salt and Pepper Chicken 9

Breaded chicken breast strips with salt and pepper seasoning

Baked Local Camembert (V) – 13

Honey and fig glaze – toasted ciabatta – pickled grapes

Pan Fried King Prawns – 15

Garlic Butter – chilli – lemon – garlic ciabatta

Crispy Chilli Squid – 10

Freshly prepared squid – house chilli jam

Cantonese-Style Crispy Chilli Brisket – 14

Crisp fried beef brisket – sweet chilli soy glaze – orange zest – Chinese cabbage – red chilli – coriander – spicy cashews

Mains

Steak of the Day – see specials board

Chips – field mushroom – rocket – cherry tomato and pickled shallot salad – onion rings – garlic butter

Peppercorn sauce 4 – chilli butter tender stem broccoli 4 – roasted beef tomato 1

Haddock & Chips – 20

Robinsons Brewery beer batter – chips – curry sauce – tartare sauce – mushy or garden peas – lemon

Add pickled egg 1

Chicken Parmigiana – 20

Crisp breaded chicken breast – slow-cooked tomato sugo – melted mozzarella – aged Parmesan – fries – dressed rocket – Calabrese chilli oil

Chicken & Mushroom Pie – 19

Gravy – buttered black cabbage – roasted carrot – served with mash or chips

Steak & Ale Pie – 19

Rich ale gravy – buttered black cabbage – roasted carrot – served with mash or chips

Sweet Chilli Salmon Fillet – 19

Served Singapore Noodles

Cheese & Onion Pie (V) – 17

Gravy – buttered black cabbage – roasted carrot – served with mash or chips

Butcher's Sausages – 19

Buttered black cabbage – roasted carrot – beer-braised sticky onions – creamed potato – pan jus – crispy onions

Honey-Roast Ham – Free-Range Eggs & Chips – 19

Mustard glaze – garden peas – pineapple chutney – roasted beef tomato

Beef Chilli or Three Bean Veggie Chilli -18

Served with Rice, flat bread, sour cream and jalapeno chillis

Vegan Sweet Potato and vegetable Curry – 17

Served with Rice and flat bread

Scampi and Chips – 17.00

Served with either Garden or Mushy Peas and Homemade Tartar Sauce

Sunday Roast Dinners (Sundays Only)

Served with Yorkshire Pudding and a selection of fresh seasonal vegetables

Beef Topside – 19.50

Honey and Mustard Roast Ham – 19.50

Leg of Lamb – 19.50

Beetroot Wellington – 17.50

Cauliflower Cheese for 2 – 6

Pigs in Blankets - 5

All dishes are cooked fresh to order – during busy periods please allow extra time for your food.

Please inform a member of the team of any food allergies or intolerances before ordering.

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A discretionary service charge may be added to tables of six or more.

Burgers

Beef Burger – 21

Two 4oz beef patties – pepper mayonnaise – crisp lettuce – roasted beef tomato – crispy onions – slow-fried onion – Monterey Jack – maple-glazed bacon – brioche bun – fries – house slaw

Buttermilk Chicken Burger – 19

Crisp buttermilk chicken breast – hot honey glaze – melted cheese – lettuce – brioche bun – fries – house slaw

Aromatic Garden Burger (VG) – 18

Plant-based aromatic patty – vegan cheese – roasted piquillo peppers – cumin yoghurt – sweet chilli – rocket – pickled shallots – toasted ciabatta bun – fries

Lamb Kofta Burger – 20

Fresh locally sourced lamb mince kofta, brioche roll, tzatziki, rocket and fries

Sandwiches – Served during Lunch Tuesday to Saturday until 2.30pm – Not Served on Sundays

Gluten free bread available

All sandwiches served with **seasoned fries** and a **rocket & pickled shallot salad garnish**.

Add soup of the day +3.50 | Upgrade to Parmesan fries +2

Freshly prepared — please allow extra time during busy periods.

Fish Finger Bap – 17

Brioche, Breaded fresh haddock fillets, dill tartare, rocket, pickle, fresh lemon, ketchup

Braised Brisket Ciabatta – 17

Toasted ciabatta, slow-braised Derbyshire brisket, horseradish mayo, crispy fried onions, rich pan jus

Crispy Chicken Caesar Wrap – 16

Sour Dough Wrap, buttermilk chicken, maple smoked bacon, Caesar mayo, ripe tomato, Parmesan shavings, fresh rocket

Tuna & Three Cheese Melt – 16

Toasted ciabatta, tuna, red onion, mozzarella, mature cheddar, Red Leicester

Three Cheese & Tomato Melt (V) – 15

Toasted ciabatta, mozzarella, mature cheddar, Red Leicester, fresh tomato

Ribeye – 23

Toasted ciabatta, grilled ribeye steak, sautéed peppers and onions, beer-battered onion rings, pan jus

Sides & Extras

Chips – 5

Fries – 5

Creamed potato – 5

Seasonal vegetables – 5

House salad – 5

Mixed leaves – red onion – tomato – cucumber – carrot – pepper – house dressing

Beer-battered onion rings – 5

Garlic ciabatta – 4

Garlic ciabatta with cheese – 6

Peppercorn sauce – 4

Pan jus – 4

Curry sauce – 3

Roasted beef tomato – 1

Pickled egg – 1

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