



SUNDAY MENU

SMALL PLATES

Soup of the Day £7 V, VE, GFA

Toasted sourdough, whipped house butter

Salmon & Smoked Haddock Fishcake £9

Tartare sauce, lemon, baby cress

Roasted Red Pepper Hummus £8 VE, V, GFA

Extra virgin olive oil, toasted seeds, flatbread

Whipped Chicken Liver Parfait £8.50 GFA

Red onion marmalade, candied walnut, toasted sourdough

Mushrooms & Stilton on Toast £8 GFA

Garlic and parsley cream, chives

MAINS

Derbyshire Roast Beef £19 GFA

Yorkshire pudding, red wine gravy

Roasted Pork £18 GFA

Sage, onion & pork stuffing, Yorkshire pudding, red wine gravy

Garlic & Thyme Chicken Breast £18 GFA

Sage, onion & pork stuffing, Yorkshire pudding, red wine gravy

Red Lentil and Butternut Squash Wellington £17 VEA, V

All roasts served with garlic & thyme roast potatoes along with root & seasonal vegetables.

Beer Battered Haddock £18 GF

Chunky chips, crushed peas, tartare sauce, lemon

Chicken Caesar Salad £14

Baby gem, grilled chicken breast, aged parmesan, house caesar dressing, croutons

SIDES

Creamed Potato £4.50

Cauliflower Cheese with Truffle & Crispy Parmesan £4.50

Chunky Chips £5 V, VE, GF

Seasonal Green Vegetables £5 V, VEA, GF

DESSERTS

Sticky Date & Pecan Pudding £8 V

Butterscotch sauce, vanilla bean ice cream

Dark Chocolate Brownie £8 GF, V

Salted caramel ice cream, chocolate soil

Chocolate & Orange Torte £8 V, VE

Ginger nut, orange sorbet

Artisan Cheese Selection £12 V

Red onion chutney, grapes, celery, whipped house butter

Vanilla Bean Pannacotta £8.50

Poached rhubarb, white chocolate

GF - Gluten free GFA - Gluten free Adaptable V - Vegetarian VE - Vegan VEA - Vegan Adaptable

While we make every effort to separate allergens, we cannot guarantee that trace elements will not be present in our dishes.