



SUNDAY MENU

SMALL PLATES

Marinated Tomato & Mozzarella Salad £7 (V)

Basil pesto, toasted pine nuts, baby leaf

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 Goats Cheese £9 (GFA)

Spiced chorizo, baby rocket, flatbread

Mushrooms & Stilton on Toast £8 (GFA)

Garlic and parsley cream, chives

Soup of the Day £7 (V, VEA, GFA)

Toasted sourdough, whipped butter

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 & 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 (V, GF)

Cauliflower Cheese with Truffle & Crispy Parmesan £4.50 (V)

Chunky Chips £5 (V, VE, GF)

Seasonal Green Vegetables £5 (V, VEA, GF)

DESSERTS

Sticky Date & Sultana 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

Strawberry & Lime Parfait £8.50 (GF, V)

Meringue, English strawberries, mint

Artisan Cheese Selection £12 (V)

Red onion chutney, grapes, celery, whipped house butter

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.