

APPETISERS

House Bread & Butter (v)
freshly baked bread with herb butter
3.50

Smokey Almonds (ve)
garlic, paprika & smoked salt
2.50

Marinated Olives (ve)
with sun-dried tomatoes & artichokes
3.50

SNACKS & SHARERS

Meat Platter 9.95
salami, chorizo, parma ham, cured
bresaola, chorizo jam & local
sourdough bread

Huntsman Pork Pie 3.50
Derbyshire pork, chicken &
stuffing filling

BBQ Pulled Beef Nachos 11.50
cheddar cheese, jalapeños, salsa,
guacamole & soured cream

Cheese Platter (v) 9.95
somerset brie, webster stilton,
smoked cheddar, sage derby, damsel
crackers & onion chutney

Butcher's Platter 14.95
bbq pulled beef, buffalo chicken
wings, honey-soy glazed pork
belly, huntsman pork pie &
yorkshire puddings

House Nachos (v) 9.50
cheddar cheese, jalapeños, salsa,
guacamole & soured cream

Loaded Fries 4.95
bbq beef, cheddar cheese, cheese sauce

CHARCOAL GRILL

All of our grilled items are served with watercress and parmesan salad

Fillet Steak (170g) 18.95
best served medium / medium rare

Lamb Barnsley Chop (300g) 12.95
best served pink

Lemon Sole (350g) 14.95
served whole with scorched lemon

Dry-aged Ribeye (300g) 19.50
best served medium and upwards

Herb-Fed Chicken (600g) 9.95
half a bird gently seasoned

Salmon (250g) 12.95
skin on pan finish

Dry-aged Sirloin (300g) 17.95
best served medium / rare

Pork Chop (300g)
Prime Derbyshire Pig,
simply seasoned
11.95

Cod (300g) 12.50
with garlic and lemon pan seasoning

Rump (225g) / (450g) 12.95 / 21.95
best served rare

Braised Celeriac (v) (300g) 7.95
gently braised and chargrilled

Steak Sauces - Hollandaise, Bearnaise, Peppercorn, Blue Cheese, Devilled Tartare 1.95 each

Guide 100g = 3.50z

SIDES

Skin on Fries 3.50
Sweet Potato Fries 3.95
All Butter Mash Potato 3.50
Mash Potato & Gravy 3.95
Smoked Cheese Mash Potato 4.25
Buttered New Potatoes 3.50
Halloumi Chips 5.25

Grill Garnish 3.50
mushroom, tomato & confit garlic
Buttered English Greens 3.75
Broccoli & Almonds 3.50
Braised Red Cabbage 3.50
Macaroni Cheese 3.75
Pigs in Blankets 4.50

Maple Parsnips & Cured Bacon 4.25
Roasted Field Mushrooms 3.50
Creamed Wild Mushrooms 4.50
Charcoal Grilled Sweetcorn 3.50
Cauliflower Cheese 3.75
Creamed Cabbage & Bacon 3.50
Allotment Salad 3.50

SET MENU - Monday to Saturday

2 courses £12.95, 3 courses £14.95 until 4.45pm and after 3 courses £22.50

Yorkshire Pudding & Sticky Beef
Classic Whitebait
Creamed Wild Mushrooms
Buffalo Chicken Wings

Glazed Pork Chop
Steak & Ale Pie
Parma Ham Wrapped Cod
Salt Crust Celeriac

Sticky Toffee Pudding
Warm Chocolate Brownie
Bramley Apple Crumble
Creme Brulee Tart

All of our dishes may contain ingredients or traces of, to which you may be intolerant or allergic. Although every effort is taken to minimise this risk,

due to the nature of our kitchen we are unable to guarantee that anything will be completely 'free from'. Please be aware there may be traces of small bones in any of our fish dishes & buckshot in our game. A 10% discretionary service charge will be added to all parties of 6 or more. If you have any concerns or questions regarding dietary requirements please ask your server.

STARTERS

Yorkshire Pudding & Sticky Beef 5.95
served with unlimited onion gravy

Treacle Cured Salmon 6.50
sourdough toast and mixed herb butter

Creamed Wild Mushrooms (v) 5.95
ciabatta toast, parsley shoots & wild mushroom powder

Beef Fillet Carpaccio (gf) 6.95
watercress, parmesan & house dressing

Buffalo Chicken Wings (gf) 5.50
with blue cheese dipping sauce

Honey & Soy Glazed Pork Belly 6.50
with house pickled slaw

Classic Whitebait (gf) 5.50
with lemon mayonnaise

Pan Fried Scallops (gf) 8.95
braised belly pork & chorizo jam

Beetroot Carpaccio (ve) (gf) 5.75
with ginger-carrot chutney & apple fennel salad

Caesar Salad (v) 5.25
croutons, baby gem, parmesan, caesar dressing & chives

MAINS

Salt Crust Baked Celeriac (v) 12.95
olive oil mash, braised red cabbage, shallots & port reduction

Roast Beetroot & Goat's Cheese Salad (v) (gf) 11.95
with fennel, apple & honey mustard dressing

Fillet Steak & Sticky Beef Cheek (gf) 25.95
wilted spinach, red port reduction & a choice of potatoes

Warm Pan Fried Salmon Salad (gf) 14.95
new potatoes, green beans, sun blushed tomatoes, olives &
artichokes

Parma Ham Wrapped Cod (gf) 13.95
crushed garden peas with pancetta, shallots & pea infused
white wine sauce with a choice of potatoes

Caesar Salad (v) 8.95
croutons, lettuce, parmesan, caesar dressing & chives

Teriyaki Half Chicken (gf) 13.75
charred sweetcorn siracha salsa & a choice of potatoes

Add Herb-Fed Chicken Breast 2.00

Derbyshire Steak & Ale Pie 11.95
with tenderstem broccoli, all butter mash potato & red wine
onion gravy

Shredded Duck Salad 9.50
with carrot-ginger chutney, orange segments, toasted
walnuts, frisee and watercress

Wild Topped Ribeye (gf) 24.95
wild mushrooms, truffle oil-jus, scorched onions, with a
choice of potatoes

Cumberland Sausages 11.95
with tenderstem broccoli, all butter mash potato & red wine
onion gravy

HoD Fried Chicken 9.95
brined for 24hrs served with house pickled slaw &
siracha dipping sauce

24hr Slow Cooked Beef Cheek (gf) 18.95
inka scorched tenderstem broccoli, beef tartare, mushroom
ketchup & a choice of potatoes

Apple Glazed Pork Chop (gf) 13.50
creamy devilled slaw & a choice of potatoes

SALADS

BURGERS

All served with skin on fries and our pickled slaw

Bacon Cheeseburger 12.95
house burger sauce, lettuce, onion chutney & beef tomato

Vegetarian Burger (v) 11.50
grilled halloumi, flatcap mushroom, celeriac, burger sauce,
lettuce, caramelised onion chutney, cheese & beef tomato

Fish Burger 11.95
salmon & cod patty, lettuce, marie rose & beef tomato

BBQ Pulled Beef Burger 13.95
12hrs slow roasted pulled beef brisket, short rib
beef patty, melted cheese, bbq sauce, lettuce & beef tomato

Fried Chicken Fillet Burger 12.50
spicy sriracha mayo, cheddar, lettuce & beef tomato