

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 10.00
salami, chorizo, parma ham,
bresaola, sourdough & chorizo jam

Ham Hock Nuggets 4.25
with piccalilli mayonnaise

BBQ Pulled Pork Nachos 11.00
cheddar cheese, jalapeños, salsa,
guacamole & soured cream

Cheese Platter 10.00
somerset brie, webster stilton,
smoked cheddar, sage derby, damsel
crackers & onion chutney

Black Pudding Nuggets 4.25
with HD Brown Sauce

British Whitebait (gf) 5.50
with lemon mayonnaise

House Nachos (v) 9.00
cheddar cheese, jalapeños, salsa,
guacamole & soured cream

CHARCOAL GRILL

All of our grilled items are served with watercress and parmesan salad, choose from any of our sides to create your perfect dish.

Fillet Steak (200g) 19.00
best served medium / medium rare

Lamb Barnsley Chop (300g) 13.00
best served pink

Lemon Sole (350g) 15.00
served whole with scorched lemon

Bone in Ribeye (375g) 19.50
best served medium and upwards

Herb-Fed Chicken (600g) 10.00
half a bird gently seasoned

Salmon (250g) 13.00
sourced from scottish waters

Dry-aged Sirloin (300g) 18.00
best served medium / rare

Pork Chop (350g)
Prime Derbyshire Pig,
simply seasoned
12.00

Cod (300g) 12.50
skin on pan finish

Rump (250g)/(500g) 13.00 / 22.00
best served rare

Braised Celeriac (v) (300g) 8.00
gently braised and chargrilled

Steak Sauces - Hollandaise, Bearnaise, Peppercorn, Blue Cheese, Devilled Tartare 2.75 each
Guide 100g = 3.50z

SIDES

Hand Cut Chips 3.50
Sweet Potato Fries 4.00
All Butter Mash Potato 3.50
Mash Potato & Gravy 4.00
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 & Hazelnuts 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
Black Pudding Nuggets 4.25
Cauliflower Cheese 3.75
Creamed Cabbage & Bacon 3.50
Allotment Salad 3.50

SANDWICHES - Monday to Saturday until 4.45pm

served with house crisps & mixed salad, choice of white or granary

Salmon, Chive & Cream Cheese 7.00
Parma Ham, Watercress & Smoked Applewood 7.25

Bacon Brie & Cranberry 6.50
Ham Hock, Picallili & Sage Derby Cheddar 7.00

Chicken, Bacon, Mayo & Lettuce 7.25
Goats Cheese, Onion, Beetroot & Honey Mustard 6.50

SUNDAY ROASTS

3 course £22.50, 2 course £17.50 - Served all day Sunday

STARTERS

Yorkshire Pudding & Sticky Beef 6.00
served with unlimited onion gravy

Treacle Cured Salmon 6.50
sourdough toast and mixed herb butter

Creamed Wild Mushrooms (v) 6.00
ciabatta toast, parsley shoots & wild mushroom powder

Beef Fillet Carpaccio (gf) 6.75
watercress, parmesan & house dressing

Ham Hock Terrine (gfo) 5.75
with house of darwin picallili & watercress salad

Pork Belly 6.50
black pudding nugget & HD brown sauce

British Whitebait (gf) 5.50
with lemon mayonnaise

Pan Fried Scallops (gf) 9.00
braised belly pork & chorizo jam

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

Caesar Salad (v) 5.25 / 9.00
croutons, baby gem, parmesan, caesar dressing & chives

MAINS

Pan Roasted Cod (gf) fresh herbs with minted pea & new potato stew 14.00

Fillet Steak & Sticky Beef Cheek (gf) wilted spinach, wild mushroom dauphinoise & red port 26.00

Chicken Supreme (gf) chive mash, cream bacon cabbage & port reduction 13.50

Confit Duck Leg (gf) fondant potato, braised red cabbage & red wine jus 13.50

Pan Fried Salmon (gf) crushed new potatoes, samphire & mussel-dill veloute 15.50

Slow Cooked Beef Blade sautéed new potatoes, glazed carrots, sautéed bacon, onion & mushroom garnish 14.00

Wild Topped Ribeye (gf) wild mushrooms, truffle oil-jus, scorched onions & mash potato 26.00

Cumberland Sausages with creamy buttered mash, caramelised onions & red wine gravy 13.00

Roast Beetroot & Goat's Cheese Salad (v) (gf) with fennel, apple & honey mustard dressing 12.00

VEGAN MAINS

Specifically crafted dishes for a vegan diet

Salt Crust Baked Celeriac (ve) 12.50
olive oil mash potato, braised red cabbage, scorched shallots & port reduction

Maple & Mustard Glazed Root Vegetables (ve) 12.00
crushed olive oil new potatoes & lemon dressed tender stem broccoli

Apple & Beetroot Risotto (ve) 6.50 / 12.00
with truffle oil and toasted almonds

BURGERS

All served with hand cut chips and our pickled slaw

Bacon Cheeseburger 13.00
house burger sauce, baby gem, caramelised onion chutney & beef tomato

Veggie Burger (v) 11.50
halloumi, mushroom, celeriac, burger sauce, baby gem, caramelised onion chutney, cheese & beef tomato

Fish Burger 12.00
salmon & cod patty, baby gem, marie rose & beef tomato

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
British Whitebait
Creamed Wild Mushrooms
Ham Hock Terrine

Confit Duck Leg
Beef Blade
Pan Roasted Cod
Salt Crust Celeriac

Sticky Toffee Pudding
Chocolate Mousse
Apple Crumble
White Chocolate Creme Brulee

(v) Vegetarian (gf) Gluten Free (ve) Vegan (n) Contains Nuts (gfo) Gluten Free Option

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.