



SUNDAY FAYRE

3 COURSES £20 | 2 COURSES £17 | MAIN COURSE £14

STARTERS

Treacle Cured Sea Trout // *cured caper gel, mushroom puree & micro leaf salad*

Curried Parsnip Soup (v) // *curry oil, turmeric, gal gal, ginger, cumin & coriander*

Creamed Wild Mushrooms // *ciabatta toast, parsley shoots & wild mushroom crumb*

Ham Hock Terrine (gf) // *micro leaf salad & house piccalilli*

MAINS

Roast Derbyshire Beef // *served pink, roast potatoes, mash potato, cauliflower cheese, Yorkshire pudding, stuffing & gravy*

Roast Free-Range Chicken // *roast potatoes, mash potato, cauliflower cheese, Yorkshire pudding, stuffing & gravy*

Roast Leg of Pork // *roast potatoes, mash potato, cauliflower cheese, Yorkshire pudding, stuffing & gravy*

Bacon Medallion // *roast potatoes, mash potato, cauliflower cheese, Yorkshire pudding, stuffing & gravy*

Butternut Squash & Blue Cheese Risotto (v) // *with dolcelatte cheese & parmesan*

Pan Fried Salmon // *chive mash, cabbage & mussels veloute*

AFTER DINNER

Sticky Toffee Pudding (n) // *toffee sauce, vanilla ice cream & chocolate-hazelnut soil*

Lemon Posset // *boozy cherries & homemade shortbread*

Chocolate Mousse (n) // *chantilly cream & chocolate-hazelnut soil*

White Chocolate Crème Brulee // *with homemade shortbread*

Cheese Board // *brie, smoked applewood, dolcelatte stilton, onion chutney & warm bread*

A 10% discretionary service charge will be added to all parties of 6 or more. All gratuities go to our team, if you've had a great time please let them know. Alternatively, if you have constructive feedback, we are only human, so please speak to our team so we can fix it for you, TripAdvisor can't. Some of our dishes may contain ingredients to which you may be intolerant. Although every care is taken in our food preparation, due to the nature of our kitchen we cannot guarantee any dishes will be entirely free from potential allergens. Please speak to a member of our team if you have any concerns

Vegetarian (v) Gluten Free (gf) Contains nuts (n)