

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 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 (200g) 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
sourced from scottish waters

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

Pork Chop (350g)
Prime Derbyshire Pig,
simply seasoned
11.95

Cod (300g) 12.50
skin on pan finish

Rump (250g)/(500g) 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

ROAST TRIMMINGS

Enjoy any of our grilled items with our Sunday roast trimmings for an extra £5

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

(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.

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) 6.75
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 / 8.95
croutons, baby gem, parmesan, caesar dressing & chives

SUNDAY MAINS

All of our Sunday Roasts are served with unlimited gravy & yorkshire puddings, just ask your server for more

Roast Derbyshire Beef (gfo) 14.95
roast potatoes, mash potato, sage & onion stuffing, carrots,
buttered English greens, Yorkshire pudding & gravy

Pie of the Day 12.50
with tenderstem broccoli, all butter mash potato & red wine
onion gravy

Derbyshire Pork Chop (gfo) 12.50
roast potatoes, mash potato, sage & onion stuffing, carrots,
buttered English greens, Yorkshire pudding & gravy

House of Darwin's Nut Roast (v) (n) 12.50
roast potatoes, mash potato, sage & onion stuffing, carrots,
buttered English greens, Yorkshire pudding & veggie gravy

Herb-Fed Roast Chicken (gfo) 12.50
roast potatoes, mash potato, sage & onion stuffing, carrots,
buttered English greens, Yorkshire pudding & gravy

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

Lamb Barnsley Chop (gfo) 13.50
roast potatoes, mash potato, sage & onion stuffing, carrots,
buttered English greens, Yorkshire pudding & gravy

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

BURGERS

All served with skin on fries and our pickled slaw

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

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

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

Fried Chicken Fillet Burger 12.50
spicy siracha mayo, cheddar, baby gem lettuce and beef
tomato

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

SET MENU - Served all day Sunday

3 course £22.50, 2 course £17.50

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

All
Sunday Mains

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