

To Start

Chef's Soup of The Day	5.00
Caesar Salad, Parmesan Taco, Crispy Chicken Skin, Anchovy Mayonnaise, Gem Lettuce, Bacon Crumb, Croutons (GF*)	6.50
Smoked Ham Hock Terrine, Pickled Cauliflower, Cheddar Cheese Bignet, Duck Egg Yolk Puree (GF*)	7.50
Seared Scallop, Light Minestrone Broth, Garganelli Pasta, Olive Oil, Marjoram (GF)	7.50
Cornish Crab, Elderflower Mayonnaise, Compressed Cucumber, Crab Bisque, Fresh Chervil, Elderflower Oil (GF)	7.00
Heritage Tomato Salad, Roquefort Mousse, Celery, Pumpernickel Cracker (V) (GF)	7.00

Signature Mains

Lavender Glazed Duck Breast, Fennel, Peaches, Confit Peaches, Fennel & Potato Puree, Duck Sauce (GF*)	23.00
Brined Guinea Fowl, Roasted Breast, Chorizo, Sweetcorn, Guinea Fowl Sausage, White bean & Tarragon, Crispy Potato Straw (GF)	22.00
Pan Fried Sea Bass, Pea & Lemon Risotto, Aged Feta Cheese, Tempura Seaweed (GF)	18.50
24 Hour Belly Pork, Pak Choi, Kimchi, Shitake Mushrooms, Roasted Apricots, Peanuts, Soy & Honey Glaze (GF) N	20.00
Roasted Cauliflower, Smoked Aubergine Puree, Thyme Gnocchi, Caper Dressing (V) (GF*)	15.00

To Finish

All Desserts 6.50

Please allow 15-20 minutes for preparation and cooking

White Chocolate & Carrot Fondant, Carrot Puree, Caramelised White Chocolate, Cream Cheese Ice Cream (N)(V)	
Strawberry Ice Cream Sandwich, Dressed Summer Berries, Fennel, Filo Pastry	
Honey Crème Brûlée, Honeycomb, Elderflower Vinegar Sorbet, Honey Gel, Tuille (V) (GF*)	
Tutti Frutti, Coconut Sponge, Mango Espuma, Passion fruit Sorbet, Homemade Nougat (V) (N) (GF*)	
Selection of Ice Creams, Juice & Bits (V) (GF*)	
Cheese Selection, Buxton Blue Stilton, Sage Derby Cheddar, Ribblesdale Smoked Goats Cheese, Somerset Brie, Chutney, Crackers, Grapes (N) (GF*)	£2.00 Supplement

All of our ingredients are from local suppliers of meat, vegetables and dairy products to support local businesses.

We also use our own Druids Field Highland Angus beef in some of our dishes.



Classics

Lemonade Battered Haddock Fillet, Mushy Peas, Triple Cooked Chips, Tartare Sauce, Fresh Lemon **7.50/12.00**

Higham Ploughman's
Scotch Egg, Derbyshire Ham, Hartington Stilton, Sage Derby, Picnic Pork Pie, Pickles & Breads **14.00**

10oz Dry Cured Gammon Steak, Triple Cooked Chips, Hens Egg, Fresh Pineapple, Garden Peas (GF) **12.50**

6oz Minced Steak Burger, Sourdough Bun, Smoked Bacon Marmalade, Cheddar, Coleslaw, Triple Cooked Chips (GF*) **14.00**

Homemade Quiche of the Day, Dressed Salad, New Potatoes **12.00**

Falafel Burger, Sour Dough Bun, Curry Mayonnaise, Gem Lettuce, Triple Cooked Chips (V) (Ve*) **13.00**

All Steaks are Dry Aged, with Triple Cooked Chips, Grilled Tomato & Field Mushroom

10oz Sirloin Steak	23.00
6oz Fillet Steak	26.00
8oz Rump Steak	19.00

A Choice of Sauces **All 3.50**
Au Poivre (GF), Hot Peri Peri (GF), Hartington Stilton (GF), Red Wine (GF), Diane (GF)

Side Dishes

All 3.50

Triple Cooked Chips (V)	
Broad Beans, Smoked Bacon, Mustard (GF)	
Chantenay Carrots, Orange Glaze (V) (GF)	
House Dressed Salad (V)(GF)	
Buttered Garlic Bread (V)	
Battered Onion Rings (V)	
Extra Bread Board (2 people) (V)	

Discretionary Service Charge of 5% is added to the bill.
Food Allergies & Intolerances. Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food and drink.
(GF) Gluten Free (GF*) Gluten Free Adaptable (N) Contains Nuts
(V) Vegetarian (VE*) Vegan Adaptable