

To Start

Chef's Soup of The Day	5.00
Cod Loin, Fermented Fries, Scorched Gem Lettuce, Cod Dashi, Squid Ink Powder, Parsley Oil (N) (GF*)	7.50
Goats Cheese Mousse, Brick Pastry, Pickled Beetroot, Beetroot & Raspberry Gel, Walnuts, Roquet Gel (N)(V)(*GF)	7.50
Confit Chicken & Wild Garlic Dumplings, Wild Garlic Dressing	6.00
Sticky Teriyaki Pigs Cheek, Compressed Watermelon, Apple & Ginger Puree, Scratching Crumble (GF)	6.50

Signature Mains

Beef Short Rib, Kohlrabi Gratin, Pickled Carrots, Pistachio Crumb, Black Garlic, Yeast Extract (GF)(N)	21.00
Loin of Lamb, Lamb Belly Fritter, Courgette & Basil Puree, Onion Gnocchi, Tomato Gel, White Wine Jus	23.00
Hay Baked Chicken Breast, Celeriac Fondant & Puree, Garlic Leaf, Cider & Butter Reduction, Celery Oil (GF)	17.00
Rhubarb Cured Mackerel, Scallops, Artichoke Puree, Crisps, Rhubarb, Sprouting Broccoli (GF)	19.00
Spiralised Potato Ring, Smoked Potato Fondants, Potato Mousse, Truffle, Chard Onion, Onion Powder (VE)(GF)	17.00

To Finish

All Desserts 6.50

Please allow 15-20 minutes for preparation and cooking

Aerated Chocolate, Yuzu Gel, Miso Salt, Coconut, Lemon Grass, Passion Fruit Ripple Ice Cream (GF)(V)	
Cake & Ice Cream, Artichoke Cake, Artichoke Ice Cream, Nibs, Curd Icing, (V)	
Rhubarb Curd Tart, Hay Ice Cream (V)	
Matcha & Grapefruit Millefeuille (V)	
Trio of Ice Creams, Juice & Bits (GF*)	
Cheese Selection, Homemade Chutney & Crackers (V) (GF*)	
Three Cheeses £6.50 Five Cheeses £9.00	

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, Mini Pork Pie, Pickles & Breads 14.00

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

8oz Minced Flank Beef Burger, Brioche Bun, Barbecued Pulled Beef Brisket, Melted Cheese, Salad, Coleslaw, Triple Cooked Chips (GF*) 14.00

Chef's Pasta of the Day £POA

Falafel Burger, Sour Dough Bun, Tomato Relish, Gem Lettuce, Jacket Potato (VE) 14.00

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

10oz Rib Eye Steak	27.00
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)	
Seasonal Vegetables (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