



SAMPLE MENU

STARTERS

BREAD AND OLIVES £8.00

Extra Virgin Olive Oil, Balsamic (GFO, DFO, V)

SMOKED HAM HOCK TERRINE £8.95

Celeriac Remoulade, Piccalilli Purée, Toasted Sourdough (GFO)

WILD MUSHROOM £8.50

Toasted Sourdough, Confit Garlic, Parmesan, Chives (GFO)

SOUP OF THE DAY £8.00

Bakewell Bakery Focaccia, Herb Oil (GFO, V)

SMOKED SALMON £8.95

Sour Cream and Chive Butter, Homemade Soda Bread, Pickled Cucumber, Dill (GFO)

MAINS

AROMATIC GARDEN BURGER £19.95

Pesto, Red Onion Jam, Rocket, Mozzarella, Coleslaw, Skin on Fries (VGO)

ROASTED RED PEPPER AND FETA SALAD £15.95

Baby Gem Lettuce, Asparagus, Sun Blushed Tomatoes, Pumpkin Seeds (GF)
Add Ham Hock or Smoked Salmon £3

PAN SEARED SALMON £21.95

Crushed New Potatoes, Asparagus and Salsa Verde, Red Pepper Velouté (GF)

BULLS HEAD BEEF BURGER £20.95

Smoked Cheddar, Streaky Bacon, Mustard Mayo, Beef Tomato, Red Onion Jam, Lettuce, Pickle, Coleslaw

STEAK FRITES £19

Skin on Fries, Chimichurri, Mustard Mayo, Crispy Onions

SIDES

TRIPLE COOKED ROAST POTATOES £4.95

HONEY GLAZED CARROTS £4.95

SEASONAL VEGETABLES £4.95 (V) (GF)

ROASTS

All Roasts are served with Triple Cooked Duck Fat Roast Potatoes, Carrot and Swede Mash, Honey Glazed Carrot, Onion or Burnt Apple Purée, Buttered Greens, Braised Red Cabbage, Yorkshire Pudding, Gravy (GFO, VO)

ROAST DERBYSHIRE BEEF SIRLOIN £24

ROAST LOIN OF DERBYSHIRE PORK £21

24 HOUR BRAISED LAMB SHANK £23

BUTTERNUT SQUASH AND LENTIL WELLINGTON (V) £18

Add Cauliflower Cheese for Two £5.95

DESSERTS

STICKY TOFFEE PUDDING £8.75

Salted Butterscotch Sauce, Biscoff Crumb, Banana Ice Cream

HOMEMADE BAKED CHEESECAKE £8.75

Lemon, Raspberries

ORIGINAL BAKWELL PUDDING £8.95

Vanilla Bean Custard

HOMEMADE BRIOCHE TREACLE TART £8.95

Infused with Orange Zest, Raspberries, Vanilla Clotted Cream Ice Cream

CHEESE AND BISCUITS £9.95/£16.95

Smoked Cheddar, Wensleydale, Hartington Blue Dried Figs, Celery, Grapes, Onion Jam, Artisan Crackers

DF – DAIRY FREE V – VEGETARIAN VG – VEGAN GF – GLUTEN-FREE N – CONTAINS NUTS

We take food allergies and intolerances very seriously. While we strive to prepare dishes that are free from specific allergens upon request, please note that our food is prepared in a kitchen where all major allergens are present. As a result, we cannot guarantee that any dish is completely free from allergens. If you have a food allergy, intolerance or other dietary restriction, please inform a member of our team before placing your order.