

SUNDAY MENU

STARTERS

SOUP OF THE DAY £7 (GFO)
Rosemary focaccia with whipped butter

PRAWN & SMOKED SALMON
COCKTAIL £8.50 (GFO, DF)
Avocado, malted bread & butter

SMOKED HAM HOCK
TERRINE £8.50 (GFO, DF)
Celeriac remoulade, spiced apricot purée
and sourdough croutes

WHIPPED RICOTTA £8.50 (GFO, V)
Heritage beetroot, sage pesto & grilled
focaccia

SHARING CAMEMBERT £13.95 (GFO)
Onion & chive crumb with red onion
chutney

MIXED PITTED OLIVES £7 (GFO, DFO, VG)
Toasted focaccia, olive oil & balsamic

MAINS

All roasts served with duck fat roast potatoes, carrot & swede mash, honey roasted parsnip, carrot puree,
buttered greens, braised red cabbage, Yorkshire pudding & gravy (GFO/VO)

THE BULLS HEAD BEEF BURGER £19.95 (GFO, DFO)
Smoked bacon, Monterey Jack Cheese,
burger sauce, onion rings, skin on fries & coleslaw

AROMATIC GARDEN BURGER £19.00 (DFO, VGO)
Goat's cheese, red onion chutney, onion rings, skin
on fries & coleslaw

SOUTHERN FRIED CHICKEN BURGER £19.95
Truffle & confit garlic mayonnaise, cos lettuce,
onion rings, skin on fries & coleslaw

HERB CRUSTED SALMON £19.95 (GF)
Red pepper ragout, sautéed potatoes & salsa verde

BEER BATTERED FISH & CHIPS £19.50
Chunky chips, crushed peas, tartare sauce &
burnt lemon

ROASTS

ROAST RUMP OF DERBYSHIRE BEEF £22

ROAST LOIN OF DERBYSHIRE PORK £20

CUMBERLAND SAUSAGE £19.95

SLOW ROASTED BRONZE TURKEY
BREAST £19

VEGETARIAN SAUSAGE £17.50 (V)

Add Cauliflower cheese for two £4.95

DESSERTS

STICKY GINGER PUDDING £8
Salted toffee sauce & rum soaked raisins with vanilla ice cream,
custard or cream

AFFOGATO £7.50 (GF)
Vanilla bean ice cream & double espresso

ORIGINAL BAKEWELL PUDDING £8
Winter berry compote with vanilla ice cream, custard or cream

DARK CHOCOLATE MOUSSE £8 (GF)
Coffee, banana, caramel ice cream

SPICED APPLE CRUMBLE £8 (GFO, VGO)
Brown sugar crumb with vanilla ice cream, custard or cream

CHRISTMAS PUDDING £8 (GF)
Brandy sauce, red currant compote

*PLEASE NOTE OUR MENU EVOLVES WITH THE SEASONS TO BRING YOU THE BEST INGREDIENTS POSSIBLE.
SELECTIONS AND PRICES MAY CHANGE AS WE SOURCE THE FINEST SEASONAL PRODUCTS.

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.

