

## STARTER

**BREAD AND OLIVES (GFO, DFO, VG) £8**

Extra virgin olive oil & balsamic

**SMOKED HAM HOCK TERRINE (GFO, DF) £8.50**

Celeriac remoulade, spiced apricot puree, sourdough croutes

**SOUP OF THE DAY (GFO) £7**

Toasted bread, butter

**WILD MUSHROOM (GFO) £8.50**

Toasted sourdough, confit garlic, parmesan crumb

**PRAWN COCKTAIL (GFO, DF) £8.50**

Avocado, gem lettuce, marie rose sauce, brown bread & butter

**BAKED CAMEMBERT (V, GFO) £13.95**

Red onion marmalade, toasted bread

## 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)

**ROAST RUMP OF DERBYSHIRE BEEF £22**

**ROAST LOIN OF DERBYSHIRE PORK £20**

**CUMBERLAND SAUSAGE £19.95**

**ROAST CHICKEN SUPREME £19**

**VEGETARIAN SAUSAGE (V) £17.50**

*Add Cauliflower cheese for two £4.95*

**BULLS HEAD BEEF BURGER (GFO) £19.95**

Monterey Jack Cheddar, smoked streaky bacon, burger sauce, beef tomato, gem lettuce, pickle, skin-on fries, house salad

**SOUTHERN FRIED CHICKEN BURGER £19.95**

Truffle & confit garlic mayonnaise, cos lettuce, skin-on-fries, house salad

**AROMATIC GARDEN BURGER (VGO) £19**

Goats Cheese, basil pesto, red onion marmalade, skin-on-fries, house salad

**I.P.A BEER BATTERED FISH & CHIPS £19.50**

Crushed peas, tartare sauce, charred lemon

**HERB CRUSTED SALMON (GF) £21.95**

Crushed new potatoes, fennel ragu, tenderstem broccoli, salsa verde

## DESSERTS

**STICKY GINGER PUDDING £8**

Salted toffee sauce, rum soaked raisins, clotted cream ice cream

**DARK CHOCOLATE & BANANA (GF) £8**

Coffee crumb, candied pecan, caramel ice cream

**FORCED RHUBARB & APPLE CRUMBLE (GF, VGO) £8**

Brown sugar crumb, vanilla ice cream, custard or cream

**ORIGINAL RECIPE BAKEWELL PUDDING £8**

Served with custard

**AFFOGATO (GFO) £8**

Vanilla ice cream, double espresso