

# THE BOARDWALK

BAR & DINING

## STARTERS

- Homemade soup with gluten free bread **£4.5**
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- Caprese-Mixed Heritage tomatoes, baby pearl mozzarella, micro basil with extra virgin olive oil and a balsamic reduction  
**Small £5.5, Large £10.5**
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- The Boardwalk Caesar – roast chicken, baby leaf, parmesan, fresh marinated anchovies & Caesar dressing  
**Small £6, Large £12**
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- Smoked salmon & prawn salad with a lightly paprika spiced mayo, dressed baby leaf, caper popcorn & sour cream dipper  
**Small £6.5, Large £12.5**
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- Chicken & mushroom pate with gluten free bread, dressed leaf and house chutney **£6**

## SHARERS

- A selection of British & continental meats, olives, sun dried tomatoes and gluten free bread **£15**
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- Garlic & Rosemary baked Camembert, gluten free bread for dunking & house chutney **£12**
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- Wings, wings, wings, 4x hickory smoked BBQ wings, x4 fiery chilli wings, x4 Jerk seasoned served with buttered corn, homemade slaw **£16**

## GRILL

All our grills are served with seasoned hand cut house chips, chargrilled beef tomato & field mushroom & dressed leaf. Steaks are locally sourced premium cuts from Derbyshire. (Weights are uncooked).

- 8OZ SIRLOIN STEAK** **£20**
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- 8OZ RIBEYE STEAK** **£20**
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- 12OZ GAMMON STEAK WITH TWO FREE RANGE EGGS** **£14**
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- 8OZ FILLET STEAK** **£25**
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- Add stilton or peppercorn sauce **£1.5**

## DRINKS

Espresso	<b>£1.7</b>	Americano	<b>£2.3</b>
Double Espresso	<b>£2.4</b>	Mocha	<b>£2.5</b>
Macchiato	<b>£2.4</b>	Breakfast Tea	<b>£2.2</b>
Latte	<b>£2.6</b>	Fruit Tea	<b>£2.3</b>
Cappuccino	<b>£2.6</b>	Teapigs varieties	<b>£2.4</b>
Flat White	<b>£2.6</b>	Hot chocolate	<b>£2.4</b>

## MAINS

- OLIVE, SUN BLUSHED TOMATO & BASIL PESTO RISOTTO WITH SHAVED PARMESAN** **£12**
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- POSH FISH PIE – SMOKED HADDOCK, SMOKED SALMON, CREAMY MASH, WHOLE BLACK TIGER PRAWNS, SEASONAL VEG** **£14**
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- CHARGRILLED CHICKEN & BABY CHORIZO KEBABS WITH SKINNY FRIES AND HOMEMADE SLAW** **£14**
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- THE BOARDWALK TUNA NICOISE SALAD, HERITAGE TOMATOES, MIXED OLIVES, MARINATED ANCHOVIES, BOILED EGG, FRENCH BEANS, TOPPED WITH A SEARED TUNA STEAK (PINK)** **£15**
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- THAI STYLE RED CHICKEN CURRY - SWEET & MILD CURRY WITH PEPPERS, FRESH LIME, GINGER & GARLIC, AVAILABLE AS GLUTEN FREE OPTION** **£12**
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- PAN FRIED FISH OF THE DAY, GARLIC & ROSEMARY CRUSHED NEW POTATOES AND TENDER STEM BROCCOLI WITH A WHITE WINE AND SHELLFISH CREAM** **£15**

## BURGER SELECTION

All our burgers are lightly seasoned, served with baby leaf, red onion, beef tomato, homemade slaw and either hand cut house chips or skinny fries

## MORE THAN JUST A BURGER

- NAPOLI** - Parmesan crusted chicken burger, steak meatballs, homemade tomato & basil sauce & gooey mozzarella **£13**
- GREEK GOD** - 8oz Lamb burger, feta cheese, roasted sweet red pepper, smoked chickpea & olive hummus & tzatziki **£14**
- NEW YORK DELI** - Two 4oz Derbyshire steak burgers, smoked streaky bacon, pastrami, swish cheese, fried dill pickles & American style mustard **£15**

<b>SIMPLE</b>	<b>£10.5</b>	<b>BEEF UP YOUR BURGER, ADD ANY OF THE FOLLOWING</b>	
The simple but classic handmade from 100% Derbyshire steak		<b>Cheddar cheese</b>	<b>75p</b>
<b>CHICKEN</b>	<b>£9.5</b>	<b>Streaky bacon</b>	<b>£1</b>
Chargrilled butterfly chicken breast		Or extra:	
<b>THE MEAT FREE</b>	<b>£9.5</b>	<b>Chargrilled chicken breast</b>	<b>£3</b>
Pan fried Halloumi burger, with hummus and roasted red peppers		<b>8oz Derbyshire steak burger</b>	<b>£3</b>
		<b>8oz Lamb burger</b>	<b>£3</b>

## WHITE WINE

Bottle 175ml 250ml

**2015 APALTAGUA GRAN VERANO SAUVIGNON BLANC, CENTRAL VALLEY, CHILE** £16.25 £4.1 £5.6

Fresh and zesty Sauvignon, with a combination of citrus fruit flavours, crisp acidity and a long finish. Food Match- Spicy Foods and Goats Cheese.

**2014 PINOT GRIGIO VILLA GARDUCCI, VENETO ITALY** £17.25 £4.3 £6.05

Light and fruity, with balanced acidity and peach & pear flavours making it a versatile food wine. Food Match- Light Salads and Soup.

**2014 TOREA OYSTERCATCHER SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND** £23.9 £6 £8.1

Deliciously clear and clean with a nose of elderflower and crushed herbs. Ripe Fruit balanced with fresh acidity. Food Match- Goats Cheese, Salad and Fish.

**QUINTEIRO BLANCO, BODEGAS GALLEGAS** £15.25 £3.85 £5.35

Light bodied, with an interesting blend of tropical fruit flavours. Food Match- Pasta Dishes and Salads.

**CHARDONNAY SAUVAGE DE LA BRIE** £17.25 £4.35 £6.05

Smooth and soft fruit flavours from this unoaked Chardonnay.

**HOOPENBURG CHENIN BLANC** £17.25 £4.35 £6.05

An intense concentration of fruit flavours with a light green and grassy finish.

**INTEGER CHARDONNAY 2013 STELLENBOSCH, SOUTH AFRICA** £21.25 £5.35 £7.4

Complex yet fresh Chardonnay with apricot and citrus notes. Soft, rounded texture with a little oak ageing.

**SANCERRE DOMAINE NAUDET** £30

Fruit driven with lots of freshness. Full of gooseberry and passionfruit flavours.

**PETIT CHABLIS MAILGNY** £32

Smooth, well balanced and fruity Chablis with no oak ageing.

## ROSÉ WINE

**APALTAGUA GV CARMENERE ROSE** £15.2 £3.85 £5.35

Full of fruity flavours with a touch of spice.

**2014 PINOT GRIGIO ROSÈ VILLA GARDUCCI, VENETO, ITALY** £17.25 £4.3 £6.05

Light salmon pink in colour with delicate fruity flavours including peach and raspberry. Food Match- Light Salads and White Fish.

**2014 EGUREN REINARES ROSADO, CASTILLA, SPAIN** £15.2 £3.85 £5.35

A deep pink coloured rosé, which matches equally well with both red meat and seafood dishes. Food Match- Lamb and Pork.

## RED WINE

Bottle 175ml 250ml

**APALTAGUA GV MERLOT** £16.25 £4.1 £5.6

Fresh, fruity aromas with a touch of cherry. An elegant finish with soft rounded tannins.

**HOOPENBURG PINOTAGE** £17.25 £4.3 £6.05

Full bodied and concentrated fruit flavours with a little smokiness.

**2014 STEEPLE JACK SHIRAZ, CURRENCY CREEK, AUSTRALIA** £19.5 £4.95 £6.6

A smooth and earthy Shiraz, which shows red fruit flavours, coupled with a hint of cocoa in the finish. Food Match- Spicy Foods and Game.

**DON APARO MALBEC** £19.95 £4.95 £6.95

Wonderful red wine with superb balance between black fruit and powerful tannins.

**QUINTEIRO TEMPRANILLO, BODEGAS GALLEGAS, SPAIN** £15.25 £3.85 £5.35

Soft and smooth Spanish red from the famous grape of Rioja, which goes well with cold meat or lamb dishes. Food Match- Chicken and Pork.

**2013 MINDIARTE RIOJA CRIANZA, RIOJA ALTA, SPAIN** £22.9 £6.05 £8.1

An excellent Rioja with soft earthy red fruit flavours throughout and a long finish of cherry and red berries. Food Match- Lamb and Beef.

**INTEGER SYRAH/MOUVEDRE/CARIGNAN 2011 STELLENBOSCH, SOUTH AFRICA** £21.85 £5.25 £7.5

A blend of grapes based on the famous blends from the rhone valley. Unique style new world red. Excellent balance with subtle spices and fruit flavours.

**FLEURIE DOMAINE BOURONIERE** £24.95

A light bodied red with a floral nose. Supple and silky with a succulent finish.

**CABERNET SAUVIGNON HUAGEN** £17.25

Full of red fruit flavours with a touch of sweetness and a fresh and balanced finish.

**CHATEAUNEUF DE PAPE V. CHEMIN** £39.95

A fine example of a great and traditional wine. Dark fruit flavours and a slight peppery finish.

## CHAMPAGNE & SPARKLING WINE

**NV PROSECCO SANT'ORSOLA, VENETO, ITALY £19.95**

Light, fresh and full of lively bubbles!

A wonderful aperitif, with a nice hint of sweetness.

Food Match- Light Dessert or as an Aperitif

**ROLAND BAUCHET BRUT £32.5**

A well balanced Champagne with a wonderful combination of fruit and toasty flavours.

**ROLAND BAUCHET ROSE £42.5**

Light peach and raspberry flavours with a wonderful mellow finish.

**MOET ET CHANDON £65**

Crisp and clean with citrus aromas and hints of biscuity flavours.

**BOLLINGER £75**

Full bodied Champagne with great depth of flavour and a light mousse.

Most wines are available in 125ml glasses.