

THE BOARDWALK

BAR & DINING

STARTERS

Homemade soup & toasted Ciabatta	£5
Homemade duck, hoisin & spring onion crispy won tons with Asian salad & chilli dipping sauce	£6.5
Potted smoked mackerel with garlic & rosemary soldiers	£6
Chargrilled Lamb Kofta, with Greek feta salad, toasted flatbread & tzatziki	£7
Crispy fried whitebait, dressed baby leaf, tartar sauce & lemon wedge	£6
Pulled duck, spring onion, hoi-sin & crispy noodle salad	Small £6.5, Large £13
Thai beef salad – Marinated fillet of beef with chilli, spring onion, sesame seeds, cashews & bean sprouts	Small £7, Large £14
Boardwalk Caesar – Roasted chicken, mixed leaf, garlic & herb croutons, parmesan and fresh anchovies	Small £6.5, Large £13
Smoked salmon & prawn salad with lightly spiced paprika mayo & caper popcorn	Small £6.5, Large £13
Garlic & rosemary infused baked camembert, with ciabatta soldiers & house chutney	£12.5
IDEAL FOR SHARING Homemade nacho chips topped with jalapeños, authentic Mexican cheese and cheddar served with chilli, guacamole and sour cream dips with either Mexican spiced chicken or brisket of beef chilli	£10

MADE FOR SHARING

Garlic & rosemary glazed flatbread topped with...	£14
Seafood – Mussels, tiger prawns, smoked salmon, crayfish with a drizzle of sour cream & chive	
Steak – Sautéed steak, red onion marmalade, sautéed mushrooms & beer battered silver skins	
Mediterranean – Pan fried halloumi, mixed Mediterranean vegetables & basil pesto	
Duck – Pulled duck, hoisin sauce, spring onions, cucumber ribbons & sesame seeds	

PASTA

Our dishes are served with lightly seasoned fresh egg pappardelle pasta

Arrabiata – Pan fried chicken & baby chorizo in a chilli infused tomato & basil sauce	£14
Fungi – Garlic roasted wild mushrooms, buffalo mozzarella pearls, sweet roasted red peppers in a herb creamy sauce	£14
Seafood – Mussels, crayfish & smoked salmon tossed through a white wine cream	£15

SIDES

Sweet potato fries	£3	Parmesan & white truffle oil chips	£3.5
House chips	£2.5	Skinny fries	£2.5
Coleslaw	£2.5	Beer Battered onion rings	£2.5
Seasonal veg	£3.5	Panzanella salad (mixed leaf, olives, sun blushed tomatoes, feta, Garlic & rosemary croutons & balsamic reduction)	£4.5
Garlic & rosemary flatbread	£5	Cheesy garlic flatbread	£6
Parmesan & white truffle mac 'n' cheese	£4.5		

DRINKS

Espresso	£1.75	Americano	£2.35
Double Espresso	£2.45	Mocha	£2.55
Macchiato	£2.45	Breakfast Tea	£2.25
Latte	£2.65	Fruit Tea	£2.35
Cappuccino	£2.65	Teapigs varieties	£2.45
Flat White	£2.65	Hot chocolate with cream, marshmallows & chocolate sprinkles	£2.7

MAINS

BEER BATTERED FISH & HOUSE CHIPS, HOMEMADE TARTAR SAUCE & MUSHY PEAS	£12.5
THAI RED STYLE CHICKEN CURRY- SWEET & MILD CURRY WITH MIXED PEPPERS, FRESH LIME, GINGER & GARLIC SERVED WITH STEAMED WHITE RICE	£12.5
DUO OF GREEK LAMB - PAN SEARED LAMB CUTLET WITH PISTACHIO CRUMB AND LIGHTLY SPICED LAMB KOFTA, SERVED WITH APRICOT AND CORIANDER COUS COUS. OLIVE & SUN BLUSHED TOMATO & FETA SALAD WITH HOMEMADE HARISSA & TZATZIKI	£20
TUNA NICOISE - PAN SEARED TUNA STEAK, NEW POTATOES, FRENCH BEANS, TOMATOES, FRESH ANCHOVIES, SOFT BOILED EGG, MIXED OLIVES & HONEY & MUSTARD DRESSING	£15.5
TOM YUM - THAI STYLE BROTH, WITH ANGEL HAIR NOODLES, CHINESE VEGETABLES & DUCK WON TONS, WITH A CHOICE OF CHICKEN OR TIGER PRAWNS	£12.5
MARKET FISH - PAN FRIED FISH SERVED WITH SAUTÉED NEW POTATOES, CHORIZO, MUSSELS & SPINACH WITH A LIGHT TOMATO CHILLI SAUCE	£15
GRILLED HALOUMI & MEDITERRANEAN VEGETABLE KEBABS, APRICOT & CORIANDER COUS COUS & HARISSA & HUMMUS DIPPERS	£14
LEMON, GARLIC & THYME MARINATED CHICKEN BREAST ON A BED OF RISOTTO PRIMAVERA	£14
THREE CHEESE & SPRING ONION TART, SERVED WITH GARDEN SALAD & SWEET POTATO FRIES	£12.5
12 HOUR BRAISED BRISKET OF BEEF CHILLI IN A TORTILLA BASKET, SERVED WITH DIRTY RICE & SOUR CREAM	£12.5

GRILL

Our grills are served with seasoned house chips, chargrilled tomato, field mushroom, and dressed baby leaf. Our steaks are locally sourced premium cuts (Weights are average uncooked)

8oz RIBEYE STEAK	£20
8oz SIRLOIN STEAK	£21
12oz GAMMON STEAK WITH TWO FREE RANGE EGGS	£15
Add stilton, peppercorn, Diane or fiery chilli	£2

BURGER SELECTION

Our burgers are lightly seasoned served with baby leaf, homemade slaw, in a toasted brioche bun with hand cut chips or skinny fries.

MORE THAN JUST A BURGER

GREEK GOD – 8oz Lamb burger, feta cheese, roasted red sweet pepper, smoked chickpea & olive hummus & tzatziki	£15
NEW YORK DELI – Two 4oz Derbyshire steak burgers, smoked streaky bacon, pastrami, swiss cheese & American style mustard	£15
SOUTH OF THE BORDER – A Mexican style chicken burger topped with nachos, cheese, jalapenos, homemade chilli beef & sour cream	£15
THE GREAT WALL – Pulled duck, hoisin, spring onion, beansprouts, sesame seed & cucumber	£15
OLD ORLEANS – Homemade chicken & chorizo burger topped with Cajun spiced tiger prawns & sour cream	£15

SIMPLE	£11
The simple but classic handmade from 100% Derbyshire steak	
FISH	£10
Beer battered cod fillet with tartare sauce	
CHICKEN	£10.5
Chargrilled butterfly chicken breast	
THE MEAT FREE	£10.5
Pan fried Halloumi burger, with hummus & roasted red peppers	

All our dishes are cooked fresh to order, so there may be a slightly longer wait for your food. We do handle nuts in our kitchen, we cannot therefore guarantee our dishes are nut free. If you have any food or drink allergies or intolerances, please speak to a member of our staff before placing your order.

We are only human, if we make a mistake please take time to let us know as we can put it right. Trip Advisor can't.

WHITE WINE

	Bottle	175ml	250ml
2016 APALTAGUA GRAN VERANO SAUVIGNON BLANC, CENTRAL VALLEY, CHILE	£16.6	£4.3	£5.7
Fresh and zesty Sauvignon, with a combination of citrus fruit flavours, crisp acidity and a long finish. Food Match – Spicy Foods and Goats Cheese.			
2015 PINOT GRIGIO VILLA GARDUCCI, VENETO ITALY	£17.5	£4.5	£6.2
Light and fruity, with balanced acidity and peach & pear flavours making it a versatile food wine. Food Match – Light Salads and Soup.			
2016 TOREA OYSTERCATCHER SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	£24.45	£6.3	£8.2
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.			
2015 QUINTEIRO BLANCO, BODEGAS GALLEGAS, SPAIN	£15.50	£3.95	£5.35
Light bodied, with an interesting blend of tropical fruit flavours. Food Match – Pasta Dishes and Salads.			
2016 CHARDONNAY SAUVAGE DE LA BRIE, FRANCE	£17.75	£4.6	£5.95
Smooth and soft fruit flavours from this unoaked Chardonnay.			
2016 HOOPENBURG CHENIN BLANC SOUTH AFRICA	£17.25		
An intense concentration of fruit flavours with a light green and grassy finish.			
2015 PICPOUL DE PINET LUMIERE DE GARRIGUE, LANGUEDOC, FRANCE	£22.95		
Zesty and Fresh with hints of grapefruit and lemon. Perfect with all seafood.			
2015 STEEPLEJACK CHARDONNAY AUSTRALIA	£19.95		
An unoaked chardonnay that displays ripe stone fruit. Soft and flavoursome.			
2015 GAVI FRATELLI CASETTA, ITALY	£25.95		
Well balanced and elegant with a lingering finish.			

ROSÉ WINE

2015 APALTAGUA RESERVA ROSE, CHILE	£18.95	£4.95	£6.30
From the Carmenere grape. Full of raspberry with a refreshing aftertaste.			
2015 PINOT GRIGIO ROSÉ VILLA GARDUCCI, VENETO, ITALY	£17.25	£4.4	£5.8
Light salmon pink in colour with delicate fruity flavours including peach and raspberry Food Match – Light Salads and White Fish.			
2015 WILDWOOD ZINFANDEL ROSE USA	£19.95	£5.2	£6.8
A medium dry rose with fresh cherry and watermelon aromas and strawberry flavours.			

RED WINE

	Bottle	175ml	250ml
2014 APALTAGUA GV MERLOT, CHILE	£16.8	£4.35	£5.8
Fresh, fruity aromas with a touch of cherry. An elegant finish with soft rounded tannins.			
2013 HOOPENBURG PINOTAGE, SOUTH AFRICA	£17.45		
Full bodied and concentrated fruit flavours with a little smokiness.			
2014 CREEK STATION SHIRAZ AUSTRALIA	£19.75	£5.2	£6.8
Dark Cherry and anise aromas with a soft, full palate of plum and mulberry and a touch of spice.			
2015 DON APARO MALBEC, ARGENTINA	£19.95	£5.25	£6.95
Wonderful red wine with superb balance between black fruit and powerful tannins.			
2015 QUINTEIRO TEMPRANILLO, BODEGAS GALLEGAS, SPAIN	£15.5	£3.95	£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.			
2014 MINDIARTE RIOJA CRIANZA, RIOJA ALTA, SPAIN	£22.95		
An excellent Rioja with soft earthy red fruit flavours throughout and a long finish of cherry and red berries. Food Match – Lamb and Beef.			
2014 CH GRAND CHAMP BORDEAUX ROUGE FRANCE	£23.35		
Intense dark fruit on this medium-bodied blend from the famous Bordeaux vineyards. Food match – Beef and Lamb.			
2015 PASCUAL TOSO MALBEC, ARGENTINA	£23.95		
Made from specially selected vines of over 60 years old. Full bodied and rich. Food match – Beef			
2015 MONTEPULCIANO VILLA GARDUCCI ITALY	£17.95		
A light cherry flavoured wine produced in the classic Italian style. Food Match – Pasta and Tomato based dishes			
2014 COLECCION PINOT NOIR LIMITED RELEASE, CHILE	£25.95		
A limited release wine from this award winning winery near Santiago. Silky and packed with flavour.			

CHAMPAGNE & SPARKLING WINE

NV PROSECCO SANT'ORSOLA, VENETO, ITALY

BOTTLE £20.85 175ml GLASS £7.25

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 £33.5

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

ROLAND BAUCHET ROSE £43.5

Light peach and raspberry flavours with a wonderful mellow finish.

MOET ET CHANDON £65.5

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

PROSECCO TERRIDIRAI EXTRA DRY, TREVISO, ITALY

BOTTLE £22.85 175ml GLASS £7.95

A vintage prosecco made to a slightly sweeter style.
Perfect with or without food.

BOLLINGER GRAND ANNEE £75

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

Most wines are available in 125ml glasses.