

# THE BOARDWALK

BAR & DINING

## STARTERS

Homemade soup & toasted Ciabatta	£5
Chicken & Pork pate with red onion chutney, dressed baby leaf & toasted ciabatta	£6
Moules marinière with warm ciabatta	£8
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 & fresh anchovies	Small £6.5, Large £13
Smoked salmon & prawn salad with lightly spiced paprika mayo & caper popcorn	Small £6.5, Large £13
Piri- Piri spiced crispy chicken wings with sour cream & chive dipper	£6.5
<b>IDEAL FOR SHARING</b> Homemade nacho chips topped with jalapeños, authentic Mexican cheese & cheddar served with chilli, guacamole & sour cream dips with either Mexican spiced chicken or brisket of beef chilli	£10
<b>IDEAL FOR SHARING</b> Garlic & rosemary infused baked camembert, with ciabatta soldiers & house chutney	£12.5

## MADE FOR SHARING

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

## PASTA

Our dishes are served with lightly seasoned fresh egg pappardelle pasta

<b>Roasted chicken</b> - Roasted chicken breast & Mediterranean vegetables in a rich tomato & basil sauce	£14
<b>Fungi</b> - Garlic roasted wild mushrooms, buffalo mozzarella pearls, sweet roasted red peppers in a creamy herb sauce	£14
<b>Seafood</b> - 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
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

## 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

<b>BEER BATTERED FISH &amp; HOUSE CHIPS, HOMEMADE TARTAR SAUCE &amp; MUSHY PEAS</b>	£12.5
<b>THAI RED STYLE CHICKEN CURRY- SWEET &amp; MILD CURRY WITH MIXED PEPPERS, FRESH LIME, GINGER &amp; GARLIC SERVED WITH STEAMED WHITE RICE</b>	£12.5
<b>TUNA NICOISE - PAN SEARED TUNA STEAK, NEW POTATOES, FRENCH BEANS, TOMATOES, FRESH ANCHOVIES, SOFT BOILED EGG, MIXED OLIVES &amp; HONEY &amp; MUSTARD DRESSING</b>	£15.5
<b>MARKET FISH - PAN FRIED FISH SERVED WITH SAUTÉED NEW POTATOES; CHORIZO, MUSSELS &amp; SPINACH WITH A LIGHT TOMATO CHILLI SAUCE</b>	£15
<b>GRILLED HALOUMI &amp; MEDITERRANEAN VEGETABLE KEBABS, APRICOT &amp; CORIANDER COUS COUS &amp; HARISSA &amp; HUMMUS DIPPERS</b>	£14
<b>12 HOUR BRAISED BRISKET OF BEEF CHILLI IN A TORTILLA BASKET, SERVED WITH DIRTY RICE &amp; SOUR CREAM</b>	£12.5
<b>HONEY &amp; SOY GLAZED PORK LOIN CHOP - CONFIT DUCK LEG BON BONS, STEAMED COCONUT RICE, CHARRED PAK CHOI &amp; A SPICED PLUM SAUCE</b>	£16.5
<b>BAKED COD LOIN, WRAPPED IN SMOKED BACON WITH CRUSHED SPRING ONION NEW POTATOES, ASPARAGUS &amp; HOLLANDAISE SAUCE</b>	£15
<b>BRIE, CARAMELISED RED ONION &amp; CHERRY TOMATO TART SERVED WITH HOUSE DRESSED SALAD &amp; SWEET POTATO FRIES</b>	£12.5

## GRILL

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

<b>8oz RIBEYE STEAK</b>	£20
<b>8oz SIRLOIN STEAK</b>	£21
<b>12oz GAMMON STEAK WITH TWO FREE RANGE EGGS</b>	£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

<b>GREEK GOD</b> - 8oz Lamb burger, feta cheese, roasted red sweet pepper, smoked chickpea & olive hummus & tzatziki	£15
<b>NEW YORK DELI</b> - Two 4oz Derbyshire steak burgers, smoked streaky bacon, pastrami, swiss cheese & American style mustard	£15
<b>SOUTH OF THE BORDER</b> - A Mexican style chicken burger topped with nachos, cheese, jalapenos, homemade chilli beef & sour cream	£15
<b>OLD ORLEANS</b> - Homemade chicken & chorizo burger topped with Cajun spiced tiger prawns & sour cream	£15

<b>SIMPLE</b>	£11
The simple but classic, handmade from 100% Derbyshire steak	
<b>FISH</b>	£10
Beer battered cod fillet with tartar sauce	
<b>CHICKEN</b>	£10.5
Chargrilled butterfly chicken breast	
<b>THE MEAT FREE</b>	£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 & zesty Sauvignon, with a combination of citrus fruit flavours, crisp acidity & a long finish. Food Match – Spicy Foods & Goats Cheese.

**2015 PINOT GRIGIO VILLA GARDUCCI, VENETO ITALY** £17.5 £4.5 £6.2

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

**2016 TOREA OYSTERCATCHER SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND** £24.45 £6.3 £8.2

Deliciously clear & clean with a nose of elderflower & crushed herbs. Ripe Fruit balanced with fresh acidity Food Match – Goats Cheese, Salad & 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 & Salads.

**2016 CHARDONNAY SAUVAGE DE LA BRIE, FRANCE** £17.75 £4.6 £5.95

Smooth & 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 & grassy finish.

**2015 PICPOUL DE PINET LUMIERE DE GARRIGUE, LANGUEDOC, FRANCE** £22.95

Zesty & Fresh with hints of grapefruit & lemon. Perfect with all seafood.

**2015 STEEPLEJACK CHARDONNAY AUSTRALIA** £19.95

An unoaked chardonnay that displays ripe stone fruit. Soft & flavoursome.

**2015 GAVI FRATELLI CASETTA, ITALY** £25.95

Well balanced & 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 ROSÈ VILLA GARDUCCI, VENETO, ITALY** £17.25 £4.4 £5.8

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

**2015 WILDWOOD ZINFANDEL ROSE USA** £19.95 £5.2 £6.8

A medium dry rose with fresh cherry & watermelon aromas & 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 & concentrated fruit flavours with a little smokiness.

**2014 CREEK STATION SHIRAZ AUSTRALIA** £19.75 £5.2 £6.8

Dark Cherry & anise aromas with a soft, full palate of plum & mulberry & a touch of spice.

**2015 DON APARO MALBEC, ARGENTINA** £19.95 £5.25 £6.95

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

**2015 QUINTEIRO TEMPRANILLO, BODEGAS GALLEGAS, SPAIN** £15.5 £3.95 £5.35

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

**2014 MINDIARTE RIOJA CRIANZA, RIOJA ALTA, SPAIN** £22.95

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

**2015 PASCUAL TOSO MALBEC, ARGENTINA** £23.95

Made from specially selected vines of over 60 years old. Full bodied & 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 & Tomato based dishes

**2014 COLECCION PINOT NOIR LIMITED RELEASE, CHILE** £25.95

A limited release wine from this award winning winery near Santiago. Silky & packed with flavour.

## CHAMPAGNE & SPARKLING WINE

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

**BOTTLE £20.85 175ml GLASS £7.25**

Light, fresh & 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 & toasty flavours.

**ROLAND BAUCHET ROSE £43.5**

Light peach & raspberry flavours with a wonderful mellow finish.

**MOET ET CHANDON £65.5**

Crisp & clean with citrus aromas & 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 & a light mousse.

Most wines are available in 125ml glasses.