

EVENING MENU

TO START

Soup of the day served with warm house bread & butter * £5.5	Pan fried king scallops, with pea puree & saffron gel * £9.5
Pan fried honey glazed pork belly, apple gel, crispy sage soured apple & a prosciutto crisp * £7.5	Pan fried pigeon breast, blackberry jus, roasted butternut squash & rainbow chard * £9.5
Tostadas – toasted tortillas with Mexican spiced chicken breast, pan fried chorizo, tomato salsa, guacamole & sour cream £7	Orsotto – oyster mushroom pearl barley risotto topped with parmesan shavings & truffle oil £6.5
GREAT TO SHARE Oven baked garlic Camembert to share, warm house breads, red onion jam & dressed salad * £12.5	

TO FOLLOW

PAN ROASTED CHICKEN SUPREME WITH CHORIZO & GARLIC OIL PATATAS BRAYAS & PURPLE SPROUTING BROCCOLI, WITH A POT OF ARRABIATTA SAUCE *	£15	8oz RIBEYE STEAK, ROASTED VINE TOMATOES, PAN FRIED WILD MUSHROOM, BATTERED PICKLED SILVER SKIN ONIONS, CHUNKY HOUSE CHIPS & A ROCKET & PARMESAN SALAD * (recommended medium rare to medium)	£22
10HR BRAISED OX CHEEK BOURGUIGNON, CRISPY SMOKED BACON, SWEET SILVER SKIN ONIONS, RICH VEAL & RED WINE SAUCE, SEASONAL VEGETABLES & CREAMY BUTTERED MASH *	£16	14oz ON COTE DE BOEUF, CHERRY TOMATO CHUTNEY, BEEF DRIPPING BRAISED MUSHROOMS, POTATO DAUPHINOISE *	£27
TIGER PRAWN, SPINACH, SUNDRIED TOMATO, GARLIC & CHILLI LINGUINI IN A LOBSTER BISQUE SAUCE	£19	TEXTURES OF MUSHROOM- CHESTNUT MUSHROOM & GOATS CHEESE STUFFED CANNELLONI, BUTTON MUSHROOM & CHEDDAR FRITTER, FIELD MUSHROOM WELLINGTON & ROASTED RED PEPPER COULIS	£14.5
WHOLE MACKEREL STUFFED WITH COURGETTE, AUBERGINE, PEPPER, LEEK & TENDER STEM BROCCOLI IN A RICH TOMATO & BASIL SAUCE, WITH SAUTÉED NEW POTATOES *	£17	TRIO OF BUTCHER'S FLAVOURED SAUSAGES WITH CREAMY BUTTERED MASH, RED ONION SCRATCHINGS & RICH VEAL GRAVY	£12
FISH & CHIPS - LIGHT & CRISPY BEER BATTERED SKIN ON COD FILLET, MUSHY PEAS, CHIPS, TARTAR SAUCE & A WEDGE OF LEMON *	£12.5	PIE OF THE DAY- TODAY'S CHOICE OF PIE IN SHORTCRUST PASTRY SERVED WITH SEASONAL VEG, CREAMY BUTTERED MASH & RICH VEAL GRAVY	£12.5
8oz DERBYSHIRE BEEF BURGER TOPPED WITH BEER BRAISED PULLED OX CHEEK, ENGLISH MUSTARD MAYO, & RED ONION SCRATCHINGS IN A TOASTED RUSTIC BRIOCHE BUN, WITH YOUR CHOICE OF CHIPS *	£15		

TO FINISH

Smooth peanut butter & milk chocolate cheesecake on a buttery oat biscuit base with a salted caramel shard £6	Seasonal berry & apple crumble topped with toasted oats & ginger with vanilla custard £6
Creamy lemon posset, with crunchy granola & freeze-dried berries * £6	White chocolate & raspberry bread & butter pudding with vanilla ice cream £6
Chocolate orange – dark chocolate orange ganache with an orange centre & clementine sorbet * £6	Affogato vanilla ice – cream with espresso * £6

* please ask about our gluten free options

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

IF YOU LIKE SAUVIGNON

CARTA VIEJA SAUVIGNON BLANC CHILE £16.6 £4.1 £5.8

NIKA TIKI MARLBOROUGH SAUVIGNON BLANC NEW ZEALAND £24 £6.3 £8.2

These work really well with salads, fish & spicy foods

IF YOU LIKE PINOT GRIGIO

RESERVE SAINT MARC GRENACHE BLANC FRANCE £19.5

COLLI VINCENTE PINOT GRIGIO GARGANEGA ITALY £17.5 £4.5 £6.2

A great all rounder, works with most foods

IF YOU LIKE CHARDONNAY

HARDYS 202 MAIN ROAD CHARDONNAY AUSTRALIA £17.75 £4.4 £6.25

PATRIARCHE VIN DE FRANCE CHARDONNAY FRANCE £19.95

These work well with spicier, rich dishes & creamy sauces

IF YOU LIKE SOMETHING A BIT DIFFERENT

DOMAINE DE VEDILHAN VIOGNIER VDP D'OC FRANCE £19.95

SAUVION "LES BOSQUETS" VOUVRAY FRANCE £23.5

RED WINE

IF YOU LIKE MERLOT

PARCEL BY PARCEL MERLOT CARMENERE CHILE £17.95 £4.4 £6.3

SILENI CELLAR SELECTION MERLOT NEW ZEALAND £23.45

EL CIPRES MALBEC ARGENTINA £22.5 £5.5 £7.85

These are great with beef, lamb & tomato based dishes

IF YOU LIKE RIOJA

VINA ALARDE TEMPRANILLO RIOJA SPAIN £16.25 £4 £5.7

MARQUES DE LA CONCORDIA RESERVA RIOJA SPAIN £24.5

These work well with beef & lamb, also great with spicier dishes

IF YOU LIKE SHIRAZ

BORSAO GARNACHA SPAIN £15.9 £3.9 £5.5

ONE CHAIN VINEYARD "THE WRONG UN" SHIRAZ CABERNET, AUSTRALIA £19.95 £4.9 £6.95

CABARET FRANK OLD VINE CABERNET FRANC USA £20.95

These are great with beef & full flavoured dishes

ROSÉ WINE

CARTA VIEJA MERLOT ROSE CHILE £18.95

MATRA HILL PINOT GRIGIO BLUSH HUNGARY £17.25 £4.3 £6

ROSÉ WINE

Bottle 175ml 250ml

BURLESQUE WHITE ZINFANDEL ROSE USA £19.95 £4.95 £7

CHAMPAGNE

ROMEO PRESECCO SPUMANTE ITALY £20.85

JULIET ROSE SPUMANTE ITALY £20.85

PRINCESS BUTTERFLY MOSCATO SPUMANTE AUSTRALIA £21.95

BOLLINGER SPECIAL CUVÉE NV FRANCE £75

CHAMPAGNE BERNARD REMY CARTE BLANCHE FRANCE £34

DRAUGHT

San Miguel 5%	Amstel 4.1%
Becks Vier 4%	Thatchers Gold 4.8%
Guinness 4.2%	Shipyard American Pale Ale 4.5%

BOTTLED BEERS

Corona 4.5%	Budweiser 4.8%
Peroni 5.1%	Stella Artois 4.8%
Becks Blue Alcohol Free	Goose IPA 5.9%
Sierra Nevada 5.6%	Brewdog Punk IPA 5.6%
13 Guns 5.5%	Rekorderlig 4% Strawberry & Lime, Passionfruit, Mango & Raspberry

SOFT DRINKS

Bottled Coca Cola	Bottled Diet Coca Cola
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JUICE DRINKS

Orange & Passionfruit	Apple & Mango
Apple & raspberry	Rose Lemonade
Elderflower Presse	Apple Presse

Fever Tree Tonics & Mixers – please see Fever Tree menu

SPIRITS

VODKA – Ciroc, Ketel One, Grey Goose, Absolute Vanilla, Absolute Citron

GIN – Please see our gin menu for the extensive range

RUM – Havana Club, Ron Bacardi, Kraken, Goslings, Sailor Jerry's, Captain Morgan Dark

WHISKY / BOURBON – Jack Daniels, Jamesons', Buffalo Trace, Monkey Shoulder, Bushmills, Famous Grouse, Bells, Bowmore

Most wines are available in 125ml glasses.