SUNDAY MENU

NIBBLES

Hummus, Coriander, Chilli & Garlic Flatbread (VE) £7.95

House Marinated Olives (VE) **£5.95**

Homemade Sausage Roll & Brown Sauce £7.50

House Sourdough, Focaccia & Flavoured
Butter (V)
£6.95

SIDE DISHES £6.50 each

Cauliflower Cheese (v) Buttered New Potatoes (MWG) (V) Truffle & Parmesan Fries (+ £2.50 Supplement) (MWG) (V) Hand Cut Chips (MWG) (V) Seasonal Vegetables (MWG) (V) House Dressed Salad (MWG) (V)

OUR PIE SELECTION

Served with Triple Cooked Chips, Seasonal Vegetables & Gravy

Beef & Ale Pie £20.95 Slowly Braised Derbyshire Beef, with Onion & Carrot, in a Crisp Pastry Case 794 kCal

Homity Pie (v) £18.95

Diced Potato, Onion & a touch of Spinach, in a Cheddar Cheese Sauce, in a Crisp Pastry

Case 774 kCal

STARTERS

Chicken Liver Parfait (GF) £11.75

Red Onion Marmalade & Brioche 230 kcal

Whipped Brie (V*) £11.00

Pancetta, Rose mary & Maple Syrup 215 kcal

 $Soup \ of \ the \ Day \ (V) \ (GF*) \ \textbf{£8.95}$ Served with warm homemade bread 490 kcal

Crispy Whitebait £7.95 Lemon mayonnaise 209 kcal

Moss Valley Porchetta (MWG) **£12.00**Caramelised Apple, Burnt Apple Purée 213 kcal

MAINS

Roasts of the Day

All Served with Roast Potatoes, Seasonal Vegetables, Jus,

Stuffing and Homemade Yorkshire Pudding.

Choose from

Chatsworth Farm Roast Beef 990 kCal £22.00

Pork Belly 979 kCal £21.00

Roast Lamb £24.00

Vegetable Wellington (V) £18.00 Roast Potatoes, Seasonal Vegetables, Homemade Yorkshire Puddings 683 kCal

Derbyshire Farm Cheeseburger £18.95
Bacon, Smoked Cheese, Tomato, Lettuce, Burger Sauce &
Chef's Homemade Chips 921 kCal

Wild Mushroom Risotto (V) £21.00 Truffle Oil & parmesan 679 kCal

Beer Battered Fish & Chips (MWG) £21.00 Pea Puree, Tartare Sauce, Grilled Lemon 869 kCal

(V) Vegetarian (VE) Vegan (V*) Can be adapted for Vegetarians (GF*) Gluten Free Adaptable (MWG) Made without Gluten*

*Made Without Gluten: The product was intentionally made without gluten but is prepared in the same kitchen as gluten-containing foods.

These items may be suitable for those with mild gluten sensitivities. We are unable to guarantee the products are entirely gluten-free.

If you have any questions about our ingredients, or have other dietary requirements, please ask any member of staff who will be happy to help. Some products in our range contain nuts and other allergens. As a result, traces of these could be found in other products served here.