PILSLEY INN

STARTERS

Asparagus, Poached Egg, Bacon, Hollandaise Sauce - (V) £10 352 kcal

Soup of the Day, Bread & Butter - (V) £8.50 381 kcal

Hot Smoked Salmon, Horseradish Crème Fraiche, Crispy Capers, Brown Bread- £10.50 213 kcal

Classic Prawn Cocktail, Marie Rose Sauce, Baby Gem Lettuce, Brown Bread- £10.50 308kcal

Calamari, Miso Mayonnaise - £10.50 209 kcal

MAINS

Roast Chatsworth Farm Beef Silverside - £23

Roast Potatoes, Yorkshire Pudding, Cauliflower Cheese, Seasonal Vegetables, Gravy - 1021 kcal

Roast Chatsworth Farm Lamb Leg - £23

Roast Potatoes, Yorkshire Pudding, Cauliflower Cheese, Seasonal Vegetables, Gravy - 1087 Kcal

Market Fish of the Day - £27.50

Hasselback Potatoes, Crispy Capers, Tenderstem Broccoli, Artichoke, Caper & Sultana Puree 695 kcal

Chatsworth Farm Beef Burger - £18.95

Bacon & Tomato Relish, Brie, Brioche Bun, Chips, Salad - 921 kcal

Battered Haddock & Chips - £20.50

Pea Puree, Tartare Sauce, Grilled Lemon - 869 kcal

Risotto - £19.95

Asparagus, Tenderstem Broccoli, Peas, Parmesan - 715 kcal

King Oyster Mushroom - £19.95

Cauliflower, Pea Veloute, Mint, Lasagne Pasta (V) (VE) - 530 kcal

SIDE DISHES - £5.50 EACH

Buttered New Potatoes (V) - 279 kcal

Truffle & Parmesan Fries - £2.50 supplement - 351 kcal

Hand Cut Chips (V) (VE) - 320 kcal

Mixed Leaf Salad, House Dressing (V) - 270 kcal

BBQ Tenderstem Broccoli, Black Garlic, Parmesan (V) - 315 kcal

(V) Vegetarian (VE) Vegan (V)

Please note we only accept Card Payments

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. Adults need around 2000 kcal a day

PILSLEY INN

DESSERTS

Sticky Toffee Pudding, Vanilla Ice Cream (V) - £9.50 833 kcal

Chocolate Brownie, Vanilla Ice Cream (V) - £9.50 871 kcal

Seasonal Crumble, Vanilla Ice Cream or Custard (V) - £10.50 804 kcal

Selection of The Courtyard Dairy Cheeses

Butter, Grapes, Crackers, Kitchen Garden Chutney - £15.50713 kcal

Amalthea

Soft mature goat's cheese, lactic lemony-fresh flavour and fudgy in texture

Baron Bigod

This Suffolk Brie-style cheese has a silky breakdown under the rind and balances a clean lactic brightness with Earthy flavours.

Killeen

Semi hard goats milk cheese sweet, floral and perfumed.

Hafod Cheddar

A Welsh-made Cheddar cheese with rich, layered flavours and a supple texture, its interior reveals a warmly golden paste and the occasional blue vein.

Beenleigh Blue

A delicately blue sheep's milk cheese from Devon, with a lemony sweetness and moist, crumbly texture.

DESSERT WINES (50ml)

Muscat de Beaumes de Venise - £5.75

Tangy, tropical and citrus flavours with delicate floral notes.

Chateau Briatte, Sauternes 2012 - £8.40

Ripe fruit and fresh, upbeat acidity, poised, elegant, sensual and rather lovely.

Taylors Late Bottled Vintage Port - £6.25

Full bodied, velvety smooth & full of ripe black fruit flavours, pairs well with cheese.

Taylor's 10 Year Port - £6.85

Oak cask aged for 10 years enhances the already beautiful fig & honey notes.

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