

THE BEELEY INN

While You Decide

Marinated Olives (VE) £5.95
604 Kcal

Homemade Sausage Roll £7.50
Brown Sauce 412 Kcal

Homemade Focaccia £4.50
Flavoured Butter 460 Kcal

Crispy Whitebait £7.50
Lemon Mayonnaise 362 Kcal

Smokehouse Nuts (VE) £5
300 Kcal

Hummus £7.95
Coriander, Chilli & Garlic Flatbread
362Kcal

Starters

Moss Valley Pork Belly £11
Black Pudding, Pickled Apple & Apple
Gel 265 Kcal

Chicken Liver Parfait £11.50
Red Onion Marmalade & Brioche 230
Kcal

Whipped Goats Cheese £11
Balsamic Glazed Beetroot, Walnuts &
Chicory 218 Kcal

Chatsworth Brisket £12
Treacle Glazed Brisket, Celeriac
Remoulade 313 Kcal

Grilled Mackerel £12
Pickled Cucumber Carpaccio &
Horseradish Crème Fraîche 295 Kcal

Soup Of The Day (V) £10
Served with Homemade Bread
490 Kcal

Sandwiches

All sandwiches are served on either a Malt Flake or
Ciabatta & Salad
Available Monday to Saturday 12pm to 4pm

Fish Finger ‘Butty’ £15.75
Tartare Sauce, Gem Lettuce, 936 Kcal

Smoked Salmon £13.75
Chive Crème Cheese, Rocket, Capers
723 Kcal

Brie & Cranberry Sauce (V) £9.95
Rocket Leaf 610 Kcal

Ham £12.95
Honey Roast Ham, & Mustard 755 Kcal

Platters & Salads

Beetroot & Goats Cheese Salad £14
Balsamic Glazed Beetroot, Goats Cheese, Rocket, Oak
Leaf, Toasted Pumpkin Seeds 690 Kcal

Waldorf Salad £14
Gem Lettuce, Candied Walnuts, Pickled Grapes,
Celery & Blue Cheese Dressing 647 Kcal

Charcuterie Board £26
Selection of Cured Meat, Cornish Yarg, Spiced Plum
Chutney, Homemade Focaccia, Cornichons, Grapes,
Smoked Almonds 806 Kcal

Mains

Confit Duck Leg £29
Roasted Beetroots, Duck Fat Hash
Brown, Charred Tenderstem Broccoli
812 Kcal

Fish and Chips £21
Battered Haddock, Hand Cut Triple
Cooked Chips, Pea Puree, Tartare
Sauce, Grilled Lemon 869 Kcal

Beef & Ale Pie £20.95
Slowly Braised Derbyshire Beef, with
Onion & Carrot in a Crisp Pastry Case
Served with Seasonal Veg & Chips
794 Kcal

Parmesan & Tarragon Gnocchi £21
Roasted Butternut Squash, Crispy Kale,
Roasted King Oyster Mushroom 925
Kcal

Roast Sirloin of Chatsworth Beef £30
Beef Fat Potato Terrine, Caramelised
Roscoff Onion, Cavolo Nero & Shallot
Puree 850 Kcal

Derbyshire Farm
Cheeseburger £18.95
Bacon, Smoked Cheese, Tomato,
Lettuce, Burger Sauce & Fries 921 Kcal

Market Fish of The Day £29
Crushed New Potatoes Tartare Beurre
Blanc, Samphire, 623 Kcal

Wild Mushroom Pappardelle (V) £21
Truffle Oil, Parmesan
925 Kcal
8oz Rump Steak £26.75
Triple Cooked Chips, Grilled Tomato, Mushroom,
Watercress 790 Kcal
Café de Paris Butter £3
Peppercorn Sauce £3

Roast Turkey Ballotine £26
Roast Potatoes, Pigs in Blankets,
Seasonal Veg, Cranberry Stuffing
889 Kcal

Sides

Buttered New Potatoes £6.50
302 Kcal

Truffle & Parmesan Fries £8.50
321 Kcal

House Dressed Salad £6.50
219 Kcal

Tenderstem in Sumac £6.50
306 Kcal

Seasonal Vegetables £6.50
412 Kcal

Hand Cut Chips £6.50
319 kcal

V – Vegetarian | VE* - Can Be Made Vegan

Wherever possible we will do our utmost to meet dietary requirements. Some products in our range contain nuts and other allergens. As a result traces of these could be found in other products served here. An allergen menu is available for your information. Please ask any member of staff for advice.

THE BEELEY INN

SHEFFIELD HONEY COMPANY

The honey in our recipes is supplied by Sheffield Honey Company – an award-winning artisan producer of the finest raw and unprocessed honey. Their bees are kept in secluded hives on the Chatsworth Estate where nectar and pollen are in abundance during the summer months. This provides the perfect environment for bees to thrive in and produces delicious tasting honey for our restaurant.



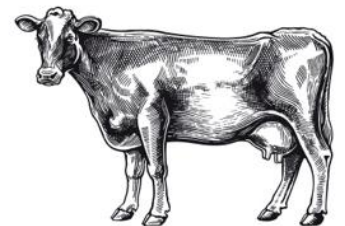
CHATSWORTH GAME

The venison featured on our menus is sourced from the Chatsworth Estate. A close knit team of three ensure the deer and pheasants on the estate are healthy and well-managed, in cooperation with the British Game Alliance. Sustainable wildlife management is an integral part of the team's day-to-day activities, ensuring both the habitat and animals are well looked after.



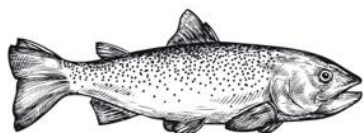
CHATSWORTH BEEF AND LAMB

All of the beef and lamb that features on our menus is sourced from Chatsworth Farm Manager, David Howlett. David rears a native breed of cattle that have free run of the fields and are able to forage on berries, crops and grass. We use as much of the cow as possible, even down to re-distributing small bits of cut to a local pie company.



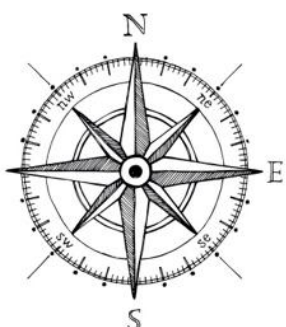
BROCK & MORTON

Brock and Morten pride themselves on producing the finest cold pressed rapeseed oil. Since starting in 2013, they have created several fabulous flavours which have been added to their oil range. Their oils offer big flavours that are versatile in the kitchen and don't compromise on nutrition. Only the best quality home grown seeds are selected for pressing, the oil is then made using traditional methods that don't use additives but do use a great amount of passion and care.



RG MORRIS

Ladybower Reservoir is the largest of three reservoirs in the Upper Derwent Valley, famous for their connection to the legendary Dambusters. Located nearby in the village of Buxton is RG Morris – a family-run supplier of the finest quality Ladybower Trout. All fish is caught using sustainable methods to ensure the fish of Ladybower can be enjoyed for generations.



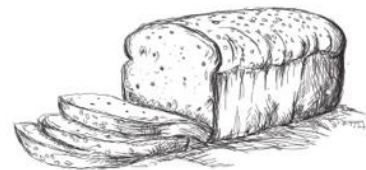
THE MUSHROOM EMPORIUM

Robyn Schultz is the owner of The Mushroom Emporium, who grow a range of mushrooms in a controlled environment on the Chatsworth Estate. Every care is taken by the team to ensure a healthy harvest of mushrooms so you can enjoy them in our restaurant.



WYE BAKEHOUSE

Based in Bakewell, Wye Bakehouse supply our restaurants with fresh bread and sourdough daily. Wye Bakehouse has two different sourdough cultures, one made with rye flour and another made with white, and they refresh them, with equal parts of water and flour every day. Their sourdoughs are mixed in the early hours of the day and are left to ferment for up to 12 hours before being baked.



CHATSWORTH KITCHEN GARDEN

Home-grown fruit and vegetables are supplied to us by our very own Chatsworth Kitchen Garden. All manner of fruit, salad, cut flowers and vegetables are grown here. Our chefs collaborate closely with the garden team and we plan our menus around the planting so it's extremely seasonal and fresh. We're proud to say that the Kitchen Garden has zero waste, with all harvested produce being used in the house, our restaurant, The Stable Yard and Chatsworth Farm Shop. All food waste is made into compost and sent back to the gardens each week to help the fruit and vegetables to grow.

