

THE
**PILSLEY
INN**

Nibbles

Homemade Sourdough & Olives - £6
Balsamic, Olive Oil (V)

Parmesan & Chive Twists - £3.50

Pork Pie - £5
Homemade Piccalilli

Aubergine Beignet - £4
Herb Mayo

Starters

Soup of The Day - £8.50
Bread & Butter (V)

Pigeon Breast - £13
Charred Corn, Red Onion Glaze, Sweetcorn Puree, Popcorn

Falafel Cake - £9
Tahini, Salad Leaves

Derbyshire Feather Blade - £12
Tomato Potato Terrine, Shallots, Salsa Verde

Mackarel - £11
Consommé, Potatoes, Samphire

Ricotta & Parmesan Stuffed Courgettes - £10
Smoked Tomato Sauce, Parmesan Crisp

THE
**PILSLEY
INN**

Mains

Derbyshire Beef Rump - £28

Onion & Horseradish Puree, Asparagus, Confit New Potatoes

Baked Celeriac - £19

Aubergine Puree, Jerusalem Artichoke Crisps, Dovedale Blue, Henderson's Reduction (V)

Chicken Kiev - £27

Mashed Potatoes, Spinach, Wild Garlic, Chicken Sauce

Derbyshire Beef & Ale Pie - £21

Mashed Potato Or Hand Cut Chips, Seasonal Vegetables, Gravy

Chatsworth Gold Battered Haddock & Chips - £20.50

Pea Puree, Tatar Sauce, Lemon

Market Fish Of The Day - £27

Soy Sauce Meringue, Radish, Pak Choi, Tender Stem, Fish Sauce, Dill

Charred Hispi Cabbage - £19

Cashew Butter, Pickled Walnut Ketchup, Herb Emulsion, Puy Lentils, Peanut Crumb

Derbyshire Beef Burger - £20

Streaky Bacon, Camembert Cream, BBQ Sauce, Caramelised Onions, Fries, Salad

Derbyshire Braised Lamb £28

Tomato Relish, Sweetcorn, Pommes Anna, Pea, Broad Bean & Mint Fricassee

Sides

Buttered New Potatoes (V) - £5.50

Truffle & Parmesan Fries - £8

Hand Cut Chips (V) - £5.50

Mixed Leaf Salad, House Dressing (V) - £5.50

BBQ Tender Stem Broccoli, Black Garlic, Parmesan £.50

Please note we only accept card payments.

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
**PILSLEY
INN**

Desserts

Chocolate Cremeux - £10

White Chocolate Cremeux, Strawberry, Chocolate Soil (765 kcal)

Poached Rhubarb - £10

Cream Cheese Mousse, Caramelised Hazelnuts, White Chocolate (V) (453 kcal)

Seasonal Crumble - £10

Vanilla Ice Cream or Custard (V) (695 kcal)

Raspberry & Elderflower Mille Feuille - £10

Elderflower Crème Patisserie, Raspberry Gel (V) (765 kcal)

Selection of The Courtyard Dairy Cheeses - £15.50

Butter, Grapes, Crackers, Kitchen Garden Chutney

Dorstone

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.

Leeds Blue

A delicately blue sheep's milk cheese from Harrogate, with a lemony sweetness and moist, rich creamy texture.

Please note we only accept card payments.

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
**PILSLEY
INN**

Hot Drinks

Americano £3.65	English Breakfast Tea £3.45
Espresso £3.45	Lemon & Ginger Tea £3.45
Double Espresso £3.85	Earl Grey Tea £3.45
Latte £4.25	Camomile Tea £3.45
Cappuccino £4.25	Peppermint Tea £3.45
Macchiato £3.65	Blackberry & Raspberry Tea £3.45
Flat White £3.95	Decaf Tea £4.15
Mocha £4.95	
Gingerbread or Salted Caramel syrup £1.00	Hot Chocolate £4.45
<i>*Decaf available*</i>	
Irish Coffee £7.15	
Baileys Coffee £9.60	
Tia Maria Coffee £7.35	
Cointreau Coffee £6.60	
Courvoisier Coffee £7.40	

Dessert Wines & Ports (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

Tokaji Aszu, 5 Puttonyos 2017 - £7.50

Honeyed stone fruits cut through by incisive citrus zip. Long, complex

Cockburn's Fine Ruby Port - £3.30

Made with a selection of young wines, oak aged for two years, bright & fruity style

Taylor's 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

Please note we only accept card payments.

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.