

THE
**PILSLEY
INN**

Sunday Menu

Starters

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

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

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

Calamari, Miso Mayonnaise - £10.50

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

Falafel Cake, Tahini, Salad Leaves - £9

Mains

Roast Chatsworth Farm Beef Rump - £23

Roast Chatsworth Farm Lamb - £23

Derbyshire Pork Shoulder - £23

All served with Roast Potatoes, Yorkshire Pudding, Cauliflower Cheese, Seasonal Vegetables, Gravy

Market Fish Of The Day - £27

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

Derbyshire Farm Beef Burger - £20

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

Battered Haddock & Chips - £20.50

Pea Puree, Tatar Sauce, Grilled Lemon

Charred Hispi Cabbage - £19

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

Sides

Buttered New Potatoes (V) - £5.50

Truffle & Parmesan Fries - £8

Hand Cut Chips (VE) - £5.50

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

BBQ Tender Stem Broccoli, Black Garlic, Parmesan (V) - £5.50

(V) Vegetarian | (VE) Vegan

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Desserts

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

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

Seasonal Crumble, Vanilla Ice Cream or Custard (V) - £9.50

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

Bardgon 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.

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.

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 a advice.