

THE
**PILSLEY
INN**

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 Featherblade, Tomato Potato Terrine, Salsa Verde - **£12**

Falafel Cake, Tahini, Salad Leaves - **£9**

MAINS

Roast Chatsworth Farm Beef Rump - £23

Roast Potatoes, Yorkshire Pudding, Cauliflower Cheese, Seasonal Vegetables, Gravy

Roast Chatsworth Farm Lamb - £23

Roast Potatoes, Yorkshire Pudding, Cauliflower Cheese, Seasonal Vegetables, Gravy

Derbyshire Pork Shoulder - £23

Roast Potatoes, Yorkshire Pudding, Cauliflower Cheese, Seasonal Vegetables, Gravy

Market Fish Of The Day - £27

Soy sauce meringue, radish, pak choi, tenderstem, 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, Tartare Sauce, Grilled Lemon

Charred Hispi Cabbage - £19

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

Baked Celeriac - £19

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

SIDE DISHES - £5.50 EACH

Buttered New Potatoes (V)

Truffle & Parmesan Fries - **£2.50** supplement

Hand Cut Chips (V) (VE)

Mixed Leaf Salad, House Dressing (V)

BBQ Tenderstem Broccoli, Black Garlic, Parmesan (V)

(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.

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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) - **£10.50**

Selection of The Courtyard Dairy Cheeses

Butter, Grapes, Crackers, Kitchen Garden Chutney - **£15.50**

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.

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.

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