

# 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 362 kcal

## Starters

**Ham Hock Terrine £11**  
Piccalilli, Homemade Focaccia  
265 kcal

**Chicken Liver Parfait £12.50**  
Red Onion Marmalade & Brioche 230 kcal

**Heritage Tomatoes £11**  
Bocconcini, Pesto, Rocket 218 kcal

**Bresaola £12**  
Beef Fat Croutons, Watercress, Parmesan  
& Balsamic Dressing 313 kcal

**Cod Cheek £12.50**  
Nduja, Coconut Broth infused with  
Lemongrass & Kaffir Lime Leaf 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

**Caesar Salad £14**  
Croutons, Parmesan, anchovies 690 kcal

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

**Charcuterie Board £17**  
Bresaola, Venison Salami, Prosciutto,  
Homemade Focaccia, Olives 806 kcal

## Mains

**Confit Duck Leg £31**  
Roasted Beetroots, Duck Fat Hash  
Brown, Charred Tenderstem Broccoli  
812 kcal

**Fish and Chips £22**  
Battered Haddock, Hand Cut Triple  
Cooked Chips, Pea Puree, Tartar Sauce,  
Grilled Lemon 869 kcal

**Beef & Ale Pie £21.95**  
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

**Derbyshire Lamb £35**  
Lamb Rump, Braised Lamb Shoulder  
Lamb Fat & Rosemary Potatoes, Charred  
Hispi Cabbage, Red Wine Sauce  
850 kcal

**Derbyshire Farm Cheeseburger £20.95**  
Bacon, Smoked Cheese, Tomato,  
Lettuce, Burger Sauce & Fries 921 kcal

**Market Fish of The Day £29**  
Crushed New Potatoes, Tartar Beurre  
Blanc, Samphire, 623 kcal

**Wild Mushroom Risotto (V) £21**  
Truffle Oil, Parmesan  
925 Kcal

**8oz Rump Steak £27.50**  
Triple Cooked Chips, Grilled Tomato,  
Mushroom, Watercress 790 kcal  
*Café de Paris Butter £3 or  
Peppercorn Sauce £3*

## 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.



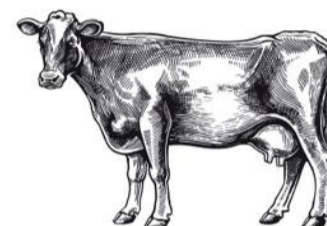
## CHATSWORTH GAME

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.



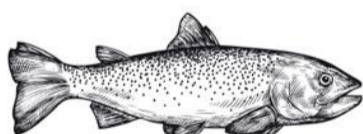
## CHATSWORTH BEEF AND LAMB

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.

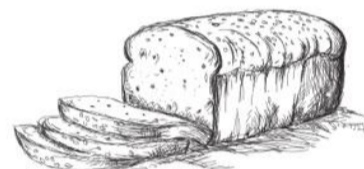


## THE MUSHROOM EMPORIUM

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.

