

THE
**BEELEY
INN**

Sunday Menu

Nibbles

Hummus, Coriander, Chilli & Garlic Flatbread
(VE) £7.95
362 kcal

House Marinated Olives (VE) £5.95
604 kcal

**Homemade Sausage Roll &
Brown Sauce £7.50**
412 kcal

**House Sourdough, Focaccia &
Flavored Butter (V) £6.95 460 kcal**

Starters

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

Heritage Tomatoes £11.00
Bocconcini, Pesto, Rocket 218 kcal

Soup of the Day (V) (GF*) £10.00
Served with warm homemade bread 490 kcal

Crispy Whitebait £7.95
Lemon mayonnaise 209 kcal

Ham Hock Terrine £11.00
Piccalilli, Homemade Focaccia 265 kcal

Mains

Roasts of the Day
*All Served with Roast Potatoes, Seasonal Vegetables, Jus,
Stuffing & Homemade Yorkshire Pudding*

Choose from
Chatsworth Farm Roast Beef £24.00 1021 kcal
Derbyshire Roast Lamb £24.00 1021 kcal
Moss Valley Pork Belly £21.00 1087 kcal

Beef & Ale Pie £21.95
Slowly Braised Derbyshire Beef, with Onion &
Carrot, in a Crisp Pastry Case, Served with Triple
Cooked Chips, Seasonal Vegetables & Gravy
794 kcal

Vegetable Wellington (V) £18.00
Roast Potatoes, Seasonal Vegetables,
Homemade Yorkshire Puddings 683 kcal

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

Wild Mushroom Risotto (V) £21.00
Truffle Oil & Parmesan 925 kcal

Beer Battered Fish & Chips (MWG) £22.00
Pea Puree, Tartare Sauce, Grilled Lemon 869 kcal

Side Dishes £6.50 each

**Cauliflower Cheese (V) | Buttered New Potatoes (V) | Truffle & Parmesan Fries (+ £2.50 Supplement) (V) |
Hand Cut Chips (V) | Seasonal Vegetables (V) | House Dressed Salad (V)**

(V) Vegetarian | (VE) Vegan | (V*) Can be adapted for Vegetarians | (GF*) Gluten Free Adaptable | (MWG) Made without Gluten*

*Made Without Gluten: The product was intentionally made without gluten but is prepared in the same kitchen as gluten-containing foods. These items may be suitable for those with mild gluten sensitivities. We are unable to guarantee the products are entirely gluten-free. 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. Adults need around 2000 Kcal a day

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.



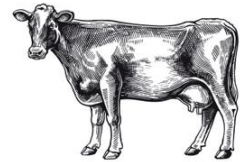
CHATSWORTH GAME

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.



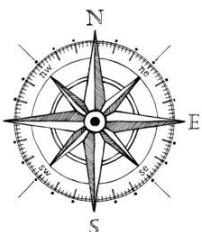
RG MORRIS

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.