

THE PILSLEY INN

Nibbles

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

Dressed Crab On Toast - £7

Pork Pie
Homemade Piccalilli - £5

Aubergine Beignet
Herb Mayo - £4

Sausage Roll
Brown Sauce - £4

Starters

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

Ham Hock Terrine
Carrot, Black Pudding, Crostini, Piccalilli - £9

Heritage Tomatoes
Whipped Goat's Cheese, Pine Nuts - £9

Chicken Caesar Croquette
Herb Emulsion, Parmesan, Gem Lettuce - £10

Cured Chalk Stream Trout
Cucumber, Nori - £12.50

(V) Vegetarian | (VE) Vegan

Please note we only accept card payments

Food allergies & intolerances: please inform your server before ordering if you have a food allergy or intolerance. All food is prepared in an area where allergens are present.

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Mains

Derbyshire Beef Rump
Onion Rings, Brisket Ragout, Stuffed Mushroom, Chips, Marmite Butter - £29

Buffalo Cauliflower Steak
Whipped Blue Cheese, Pomegranate, Carrot Puree (V) - £19
Caesar Salad

Caesar Salad
Gem Lettuce, Anchovies, Croutons, Parmesan, Homemade Dressing - £15 (Add Chicken for £2.50)

Derbyshire Beef & Ale Pie
Mashed Potato Or Hand Cut Chips, Seasonal Vegetables, Gravy - £21

Chatsworth Gold Battered Haddock & Chips
Pea Purée, Tartare Sauce, Lemon - £20.50

Market Fish of The Day
Crushed Potatoes, Capers, Croutons, Anchovy, Cavolo Nero, White Wine Sauce - £28

Derbyshire Beef Burger
Streaky Bacon, Camembert Cream, BBQ Sauce, Caramelised Onions, Fries, Salad - £20

Derbyshire Lamb Shoulder
Homegrown Courgettes, Confit Cherry Tomatoes, Artichoke, Mint Salsa Verde, Gratin
Dauphinois - £29

Pork Belly
Mustard Mayo, Pickled Cabbage, Braised Onion, Chicken Gravy - £27

Sides

£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

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Desserts

Eton Mess, Strawberry Sauce, Strawberry Ice Cream (V) - £10

Cookie Dough, Caramel ice cream, toffee sauce (V) - £10

Seasonal Crumble, Vanilla Ice Cream or Custard (V) - £10

Chocolate Mousse, Orange Jelly, Candied Chilli, Chocolate Soil - £10

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.

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Hot Drinks

Americano £3.65 / Espresso £3.45 / Double Espresso £3.85 / Latte £4.25

Cappuccino £4.25 / Macchiato £3.65 / Flat White £3.95 / Mocha £4.95

Gingerbread or Salted Caramel syrup £1.00

Decaf available

English Breakfast Tea £3.45 / Lemon & Ginger Tea £3.45 / Earl Grey Tea £3.45

Camomile Tea £3.45 / Peppermint Tea £3.45 / Blackberry & Raspberry Tea £3.45

Decaf Tea £4.15

Irish Coffee £7.15 / Baileys Coffee £9.60 / Tia Maria Coffee £7.35

Cointreau Coffee £6.60 / Courvoisier Coffee £7.40

Hot Chocolate £4.45

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

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