

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

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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

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 Puree, Tartar 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

Chocolate Cremeux,

White Chocolate Cremeux, Strawberry, Chocolate Soil - £10

Poached Rhubarb,

Cream Cheese Mousse, Caramelised Hazelnuts, White Chocolate (V) - £10

Seasonal Crumble,

Vanilla Ice Cream or Custard (V) - £10

Raspberry & Elderflower Mille Feuille,

Elderflower Crème Patisserie, Raspberry Gel (V) - £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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