

THE PILSLEY INN

Sunday Menu

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

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

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

Mains

Roast Chatsworth Farm Beef Rump - £23

Roast Chatsworth Farm Lamb - £23

Derbyshire Pork Shoulder - £23

All served with Roast Potatoes, Yorkshire Pudding, Cauliflower Cheese, Seasonal Vegetables, Gravy

Market Fish Of The Day - £28

Crushed Potatoes, Capers, Croutons, Anchovy, Cavolo Nero, White Wine Sauce

Derbyshire Farm Beef Burger - £20

Streaky Bacon, Camembert Cream, BBQ Sauce, Caramelised Onions, Fries, Salad

Battered Haddock & Chips - £20.50

Pea Puree, Tatar Sauce, Grilled Lemon

Buffalo Cauliflower Steak (V) - £19

Whipped Blue Cheese, Pomegranate, Carrot Purée

Sides

Buttered New Potatoes (V) - £5.50

Truffle & Parmesan Fries - £8

Hand Cut Chips (VE) - £5.50

Mixed Leaf Salad, House Dressing (V) - £5.50

BBQ Tender Stem Broccoli, Black Garlic, Parmesan (V) - £5.50

(V) Vegetarian | (VE) Vegan

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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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) - £9.50

Selection of The Courtyard Dairy Cheeses - £15.50

Butter, Grapes, Crackers, Kitchen Garden Chutney

Dorstone

Soft mature goat's cheese, lactic lemony-fresh flavour and fudgy in texture

Bardgon 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.

Taylors 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.