THE
PILSLEY INN

NIBBLES

Homemade Sourdough & Olives
Balsamic, Olive Oil (V) - £6 | 475 kcal

Dressed Crab On Toast - £7 | 300 kcal

Pork Pie
Homemade Piccalilli - £5 | 445 kcal

Aubergine Beignet
Herb Mayo - £4 | 425 kcal

Sausage Roll
Brown Sauce - £4 | 425 kcal

STARTERS

Soup of the Day
Bread & Butter (V) £10 | 400 kcal

Beetroot Dim Sum

Figs, Fig Syrup, Goats Cheese - £10 | 410 kcal

Leek & Blue Cheese
Pear Tartlet, Pine Nuts, Balsamic - £9 | 310 kcal

BBQ glaze Pork Belly

Bao Buns, Pickled Red Onion, Coriander - £10 | 620 kcal

Cured Seabass

Cucumber, Kohlrabi, Sesame, Chilli, Soy - £ 12 | 370 kcal

(V) Vegetarian (VE) Vegan

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MAINS

Rump Steak
Beetroot, Charred Spring Onion, Bone Marrow Mash, Black Garlic ,Red Wine Sauce- £28
| 775 kcal

Wild Mushroom Vol-au-vent
Parmesan Crisp, Sundried Tomato Sauce - £19 | *835 kcal*

Derbyshire Beef & Ale Pie
Mashed Potato Or Hand Cut Chips, Seasonal Vegetables, Gravy - £21 | *1050kcal*

Chatsworth Gold Battered Haddock & Chips
Pea Puree, Tartar Sauce, Lemon - £20.50 | *1100 kcal*

Derbyshire Beef Burger
Streaky Bacon, Camembert Cream, BBQ Sauce, Caramelised Onions, Fries, Salad - £20 | *1150 kcal*

Braised Lamb Shoulder
Duchess Potato, Chatsworth Garden Veg, Carrot Purée, Red Wine Sauce - £28 | *905 kcal*

Fish Of The Day
Tomato and Saffron Sauce, Fennel, Red Pepper, New Potatoes - £27 | *645 kcal*

Guinea Fowl
Parmesan Croquettes, Girolles, Honey Glazed Carrots, Tarragon Sauce - £28 | *870 kcal*

Roasted Pumpkin and Shallot Salad
honey goat's cheese, granola - £19 | *540 kcal*

SIDES - £5.50 Each

Buttered New Potatoes (V) | 300 kcal

Truffle & Parmesan Fries - £2.50 Supplement | 550 kcal

Hand Cut Chips (V) (VE) | 450 kcal

Mixed Leaf Salad, House Dressing (V) | 150 kcal

BBQ Tenderstem Broccoli, Black Garlic, Parmesan | 200 kcal

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DESSERTS

Eton Mess, *Strawberry Sauce, Strawberry Ice Cream (v)* - £10 | 550 kcal

Chocolate Délice, *Salted Caramel Sauce, Hazelnuts* - £10 | 635 kcal

"Tea-ramisu" - £10 | 580 kcal

Seasonal Crumble, *Vanilla Ice Cream or Custard (V)* - £10 | 650 kcal

Selection of The Courtyard Dairy Cheeses

Butter, Grapes, Crackers, Kitchen Garden Chutney - £15.50

Dorstone | 130 kcal
Soft mature goat's cheese, lactic lemony-fresh flavour and fudgy in texture

Baron Bigod | 140 kcal
This Suffolk Brie-style cheese has a silky breakdown under the rind and balances a clean lactic brightness with Earthy flavours.

Killeen | 130 kcal
Semi hard goats milk cheese sweet, floral and perfumed.

Hafod Cheddar | 140 kcal
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 | 140 kcal
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

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

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