



Starters

Artisan bread selection £2.50
whipped butter

Freshly Made Soup £6.00
with tin loaf and butter

Country Terrine £7.00
apricot chutney, toasted artisan bread

Red Pepper & Thyme Arancini £8.00
marinated tomato salad, parmesan crisps, basil oil

Kiln Cured Salmon £11.00
crushed avocado, sour dough bruschetta, sour cream, hazelnuts

Asparagus & High Peak Cheddar Tart £11.00
buttered asparagus, herb salad

Creamed Oyster Mushrooms £9.00
with warm brioche

Mains

Buxton Beer Battered Haddock £16.00
hand cut chips, mushy peas, tartare sauce

Roast Salmon Caesar Salad £16.00

Local Pork Sausage £14.50
creamed potato, caramelized onion relish, crushed peas
& real gravy set in a large Yorkshire pudding

Crisp Buttermilk Chicken Kiev £19.50
sautéed new potatoes, spring greens, tarragon cream

Cauliflower Steak £14.00
high peak cheddar rarebit, tomato ragout, spinach, herb oil

Treacle Cured Bacon Chop £16.00
poached duck egg, pineapple chutney, onion rings, hand cut chips

British Beef Burger £16.00
brioche bun, gem lettuce, beef tomato, chili jam mayonnaise, classic coleslaw, skinny fries

Aged Rump Steak £24.00
hand cut chips, grilled tomato, grilled mushroom, watercress salad, peppercorn sauce

Old Hall Ploughman's £16.50
black bomber, pork pie, converter ham, sweet apple chutney, balsamic onions, egg old English Maran special
ranch, piccalilli, sour-dough garlic bread, baby leaf, lemon dressing

Sides £3.50

Hand cut chips Skinny Fries Onion Rings House Salad Spring Greens

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.