

BREAKFAST IS SERVED FROM 7AM UNTIL 11AM IN THE WINE BAR AND UNTIL 10AM IN THE RESTAURANT.

WINE RECCOMENDATIONS FROM OUR WINE MERCHANT
 A Cabernet Sauvignon or bottle of Côtes du Rhône Villages pairs perfectly with a warming bowl of beef bourguignon.

The crab and prawn linguine is best complimented by a bottle of organic Pinot Blanc.

A Pinot Noir works well with both the mushroom orzo pasta and the pork steak.

The sea bass would be lovely with the Picpoul de Pinet– a wine that is made to be drunk with any seafood dish.

Or why not try a...
 'Peak District G&T'

Shining Cliff Gin from the White Peak Distillery in Ambergate. A gin inspired by the ancient woodland of Shining Cliff and made with 13 botanicals. Served with Fevertree tonic.

Please ask to see the gin and wine lists for prices and our full selection.

AFTERNOON AND LOUNGE MENU
 Toasted teacake £2.30
 Scone with jam and clotted cream £3.00
 "Mary's Afternoon Tea" £14.95
Usually served in the Restaurant from 2-4.30pm, may be available earlier upon request.
 Includes a selection of sandwiches and canapes, scones, sweet treats and tea or coffee.
 Add a glass of fizz- £19.95

CHILDREN'S MENU
 Under 12s £5.50, adults £7.50
 Breaded chicken with baked beans and chips
 Small beef bourguignon (GF)
 Sausage, mashed potatoes, peas and gravy
 Tomato and cheese pasta (V)
 Picnic bag– includes a ham, cheese or jam sandwich on white, brown or gluten free bread, chocolate, a piece of fruit, a bag of crisps and a glass of cordial or water.

Please see the board or ask your waiter for the Sunday specials– running until 2pm in the restaurant and until they go in the Wine Bar!

ALL DAY MENU



SERVED FROM 12-2 and 5.30 ONWARDS IN THE RESTAURANT AND FROM 12 ONWARDS IN THE WINE BAR

Bread rolls with chilli oil, garlic oil and balsamic vinegar (Ve)(AG) £3
 Bread roll and butter (V)(AG) £1
 Garlic and herb marinated black and green olives (Ve) £3

STARTERS

Chef's soup with a bread roll (AG) £5.50	Classic prawn cocktail (AG) £7.50	Grilled goat's cheese with Parma ham and melon spheres (GF) £8
Chicken liver pâté with a pear and ginger chutney and toasted brioche fingers (AG) £7.50	Spiced crab cakes with a sweetcorn, coriander, mango and lime salsa £9	Cauliflower tempura with sweet chilli sauce (Ve) £7
Moules marinière with bread (AG) £7.50	Smoked duck with a pickled blackberry and toasted almond salad and a sticky port dressing (GF) £8.50	Pulled smoked ham hock, pea and egg salad with a wholegrain mustard dressing (GF) £7
(Or with fries as a main course (GF) £11)	Mozzarella arancini with a spiced tomato relish and rocket (V)£7.50	Beetroot hummus and pitta (Ve) £5.50

Battered fish and hand cut chips served with mushy peas and tartare sauce £13	Smoked haddock and pea risotto (GF) £13.50	Crab and prawn linguine with garlic, chilli and coriander £15
Beef bourguignon with creamy mashed potatoes (GF) £13	Pork steak with lentil and smoked bacon stew and crispy prosciutto (GF) £14	Wild mushroom orzo pasta with truffle oil and parmesan cheese (V) £12

FROM THE GRILL

8oz ribeye with skinny fries and peppercorn sauce (GF) £17
 Gammon with hand cut chips, pineapple, a fried egg and garden peas (GF) £13
 6oz Steak burger topped with homemade mac n cheese. Served with skinny fries and slaw £13
 Chicken and mozzarella burger with roasted peppers. Served with skinny fries and slaw £13
 Vegan Thai edamame burger. Served with skinny fries and slaw (Ve) £13

Chef's homemade pie with hand cut chips or mashed potatoes, garden or mushy peas and gravy £14
 Lamb rump with garlic fondant potato, kale and Jerusalem artichoke (GF) £19
 Salmon fillet with creamy crab and samphire and sautéed potatoes (GF) £17

SIDES– all £3.50 (V)

Coleslaw (GF)	Skinny fries (GF)	House salad (GF)
Buttered new potatoes (GF)	Hand cut chips (GF)	Onion rings
Garlic bread	Ratatouille (GF)	Chef's choice of vegetables (GF)

SANDWICHES AND LIGHT BITES

SANDWICHES

Served with salad and crisps. Swap crisps for hand cut chips or skinny fries for £1.50

Cold sandwiches- Served until 5pm

Salmon and avocado £8
 Carrot cream cheese and ginger (V) £7
 Beef, blue cheese and rocket £7.50
 Ham and mustard £7.50
Choose from white, brown or gluten free bread.

Hot bagel sandwiches

Mozzarella, tomato and chorizo £8
 Tuna melt £8
 Prosciutto and brie £9.50
 Goat's cheese, avocado and sundried tomatoes (V) £8

Light bites

Chicken and bacon salad with a honey and mustard dressing (AG) £13
 Salmon and avocado salad with a lemon dressing (AG) £13.50
 Mixed starter platter with chicken liver pâté, pulled ham hock, beetroot hummus, cheddar cheese and pickles. Served with bread . (AG) £12

DESSERTS

All £6.50 (V)

Please see the board for the flavour of brûlée, cheesecake and crumble

Berry brandy snap basket with sorbet

Homemade crème brûlée (GF) with shortbread biscuits

Homemade cheesecake with cream or ice cream

Homemade crumble (Ve)(GF) with cream, ice cream or custard

Sticky toffee pudding with butterscotch sauce and cream, ice cream or custard

Mixed berry mess (GF)

Choice of ice cream (GF) £4.50

(3 scoops)

Cheese and biscuits (AG) £7.50

Gluten free (GF). Easily adapted to be gluten free (AG). Please make staff aware of any allergies. Vegetarian (V). Vegan (Ve).