

Sunday Menu



Starters

Ham hock terrine, piccalilli purée, salad, croutons	GFOA	8.5
Soup of the day served with cream cheese & honey toast	V	8
Sashimi grade smoked salmon, caper, cornichon, lemon, horseradish	GF	9

Roasts

Roast rump of Derbyshire beef, roasties, Yorkshire pudding, pan gravy, seasonal veg		19
Vegan nut roast with vegan gravy, roasties and seasonal veg	VG	17
Roast Derbyshire pork belly, apple sauce, roasties, Yorkshire pudding, pan gravy, seasonal veg		18.5
Side of home-made cauliflower cheese	V GF	4.5

Mains

Risotto	V GF VGOA	18
Wild mushroom, garlic, spinach, parmesan, white chocolate, truffle oil		
Sausage and mash		17
Cheddar and wholegrain mustard colcannon, chorizo & onion gravy, fried sage		
Veggie sausage	V	16
Cheddar and wholegrain mustard colcannon, onion jam gravy, fried sage		
Freshly caught native fish and chips	GF	18
Cornish market fish, nori & Heresy beer batter, crayfish tartare, mushy peas, chips		
Ask your server for today's fish		
Beef burger		17
Double smashburger, cheese, beef fat fried onions, pickles, cowboy candy, burger sauce, chips		

Desserts

Sticky toffee pudding, miso caramel sauce, clotted cream	V	8
Cheese board: selection of three cheeses, chutney, crackers	V	10
White chocolate & lemon cheesecake	V	8

GF – Gluten Free / VG – Vegan / V – Vegetarian / +OA – Option Available

Whilst all care is taken to avoid cross contamination, menu items may come into contact with gluten, egg, dairy, fish, sulphites, nuts, mustard and soya. Please make us aware of any allergens at the time of ordering.