

Sunday Menu



Starters

Chicken, leek, apricot and truffle terrine, toast	GFOA	9.5
Pea and Ham soup served with cream cheese & honey toast		8
Sashimi grade smoked salmon, caper, cornichon, lemon, horseradish	GF	9

Roasts

Dry-aged rump of finest Derbyshire beef, roasties, Yorkshire pudding, pan gravy, seasonal veg		20
Veggie nut roast with gravy, roasties, Yorkshire pudding and seasonal veg	V	18
Roast Derbyshire pork belly, apple sauce, roasties, Yorkshire pudding, pan gravy, seasonal veg		18
Roast of the day – ask your server for today's special		
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		
Freshly caught native fish and chips	GF	18
Cornish market fish, nori & Heresy beer batter, crayfish tartare, mushy peas, chips		
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: Lincolnshire Poacher, Colson Bassett Stilton, Ribblesdale smoked goats cheese	V	10
Dark chocolate brownie, cherry, vanilla ice cream	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.