

Sunday Menu



Starters

Cream of mushroom & basil soup (V) (GF)	8
Ham hock terrine, piccalilli purée, salad, croutons (GFOA)	8.5
Sashimi grade smoked salmon, capers, cornichons, crème fraiche, focaccia (GFOA)	10

Roasts

Roast rump of Derbyshire beef, roasties, Yorkshire pudding, pan gravy, seasonal veg	20
Vegan nut roast with vegan gravy, roasties and seasonal veg (VG)	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) Wild mushroom, garlic, spinach, parmesan, white chocolate, truffle oil	18
Sausage and mash Cheddar and wholegrain mustard colcannon, chorizo & onion gravy, fried sage	17
Veggie sausage (V) Cheddar and wholegrain mustard colcannon, onion jam gravy, fried sage	16
Freshly caught native fish and chips (GF) Cornish market fish, nori & Heresy beer batter, crayfish tartare, mushy peas, chips	18
Beef burger Double smashburger, cheese, beef fat fried onions, pickles, cowboy candy, burger sauce, chips	17

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.