

Evening Menu

SERVED 4PM ~ 8PM



STARTERS

Anti-pasti sharing platter Ciabatta, olives, salami, prosciutto, sundried tomatoes GFO	£10.95
Homemade soup of the day with sourdough toast VE GFO	£5.95
Creamy garlic mushrooms on toasted sourdough V GFO	£6.50
Tomato, mozzarella & basil bruschetta V GFO	£6.50
Handmade pork, black pudding & apple chutney sausage roll with pickled coleslaw salad	£7.50
Smoked salmon & king prawn salad with confit tomatoes & citrus mayonnaise GFO	£8.95
Buttermilk chicken goujons with chipotle mayo GFO	£7.50
Hummus plant pot with caramelized onion hummus, red pepper pate, paprika nachos VE GFO	£6.50

BURGERS

6oz cheese & bacon burger in a ciabatta bun with cheese, lettuce, tomato, pickle, signature burger sauce served with fries & coleslaw GFO	£16.95
Upgrade to Stilton cheese +£1	
Buttermilk chicken burger in a ciabatta bun with lettuce, tomato & chipotle mayo served with fries & coleslaw GFO	£16.50
Add Cheddar cheese +£1	

CLASSIC MAINS

Handmade pie of the day served with creamy mash & seasonal vegetables	£15.95
Beer battered fish, chips & mushy peas served with tartare sauce & charred lemon GFO	£15.95
Buttermilk chicken strips & chipotle mayo served with fries & coleslaw GFO	£16.50
Slow cooked braised beef & red wine ragu served with linguini pasta GFO	£14.95
Guinness & black treacle braised beef cheek served with creamy mash, root vegetables GFO	£18.95
King prawn, tomato & chilli linguini GFO	£16.95
Wild mushroom linguini with garlic truffle & tarragon topped with pine nuts VE Add Chicken +£3 GFO	£13.50
Pork belly roasted squash, potato fondant, sticky prune sauce GFO	£17.50

GRILL

8oz Sirloin steak pan-fried & served with field mushroom, vine tomatoes, chunky chips & pepper sauce GFO	£27.95
8oz gammon steak two fried eggs or pineapple served with garden peas & chunky chips GFO	£15.95

VEGAN & VEGETARIAN MAINS

Curried cauliflower lentil & spinach pie served with creamy mash (or chips VE), seasonal vegetables & vegan gravy V VE	£13.50
Trio of vegetarian sausages served with creamy mash, kale & vegan gravy V GFO	£12.95
Wild mushroom linguini served with garlic truffle & tarragon topped with pine nuts VE	£13.50
6oz beyond meat & vegan cheese burger in a ciabatta bun with lettuce, tomato, pickle, signature burger sauce served with fries & coleslaw VE GFO	£16.50

SALADS

Smoked salmon Caesar GFO	£14.95
Herby chicken Caesar GFO	£13.95
Greek Salad, feta, sundried tomatoes & olives V GFO	£12.95
Goats cheese, red onion & toasted walnut V GFO	£12.95
Sweet potato falafel, sun blushed tomato & avocado VE GFO	£12.95

PIZZAS **GFO**

HAND STRETCHED STONE BAKED PIZZA.
VEGAN CHEESE OPTIONS AVAILABLE.

Buffalo mozzarella & basil V	£11.95
Feta cheese, olive & sundried tomato V	£12.95
Goats cheese, red onion & Parma ham	£12.95
Ham hock & pineapple	£13.95
Smoked chicken & parmesan	£13.95
Salami, nduja sausage & roquito peppers	£13.95
Meat feast - salami, ham, nduja sausage & smoked chicken	£15.50

SIDES **V GFO**

VEGAN CHEESE OPTIONS AVAILABLE.

Fries	£4.50
Cheesy fries	£5.50
Thick cut chips	£4.50
Cheesy chips	£5.50
Seasonal vegetables	£3.95
Mini Greek salad	£4.95
Garlic flatbread add chilli oil for 30p extra	£4.95
Garlic bread with cheese	£5.95

We are proud to use local suppliers as much as possible including produce from Highfield House Farm Shop, R G Morris Fishmongers, Winster Fruit and Vegetables, Peak Ales and Matlock Meadows Ice Cream.

Some of these ingredients may contain allergens and it is not possible for us to guarantee that any product is 100% free from any allergen. Please discuss any allergies and ingredient queries with a member of the team.
The menu is subject to change at short notice.

Please specify Gluten Free when ordering.

V Vegetarian **VE** Vegan friendly **GFO** Gluten Free Option