

Something sweet

Ice Creams

The ice-creams we use are made by –
Bluebells, Brunswood Farm, Locko Road, Spondon, Derby

Hayes Special, Irish cream ice cream and vanilla pod ice cream, topped with butterscotch sauce, crushed amaretto biscuits and whipped cream **£5.95**

Roosters Black Forest Sundae, layers of cherries, chocolate sponge, chocolate ice-cream, topped with whipped cream **£5.95**

Banana Split – Fresh banana, split lengthways and filled with vanilla pod ice-cream, fresh whipped cream, chocolate sauce and nuts **£5.95**

A choice of three scoops of chocolate, strawberry and vanilla ice-cream, all served with a pompadour wafer with a choice of raspberry, chocolate or butterscotch sauce **£4.75**

Traditional Puddings

Bakewell tart – A sweet shortcrust pastry base, layered with raspberry jam and moist almond cake topped with glazed split almonds and served with custard, ice-cream or double cream **£4.75**

Treacle sponge with custard, ice-cream or double cream **£4.75**

Traditional apple pie – Shortcrust pastry filled with Bramley apples, served with custard, ice-cream or double cream **£4.75**

Homemade vanilla crème brûlée with a crisp caramel sugar topping, served with winter berries **£4.95**

Home-made chocolate fudge sticky pudding and a scoop of vanilla pod ice-cream **£4.75**

Hot pudding of the day – please see specials board **£4.75**

A choice of puddings from the cabinet **£4.75**

Fruit Salad and Cheeses

Fresh fruit salad – **no added sugar** **£3.95**

Cheese and biscuits – a choice of Stilton, mature farmhouse Cheddar and Brie served with celery, grapes and a selection of cheese biscuits **£5.95**

Full access and facilities for disabled visitors

▼ = Vegetarian

Morley Hayes
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Email enquiries@morleyhayes.com

Web www.morleyhayes.com

All puddings served with as many spoons as you like!

Hot Beverages served with a chocolate mint

Pot of freshly brewed tea **£1.80**

Pot of freshly brewed decaffeinated tea **£1.80**

Pot of freshly brewed Earl grey tea **£1.90**

A selection of herb and fruit teas **£1.90**

Freshly brewed coffee **£1.80**

Freshly brewed decaffeinated coffee **£1.80**

Floater coffee **£2.35**

Liqueur coffee from **£4.45**

Espresso coffee **£2.30**

Cappuccino coffee **£2.20**

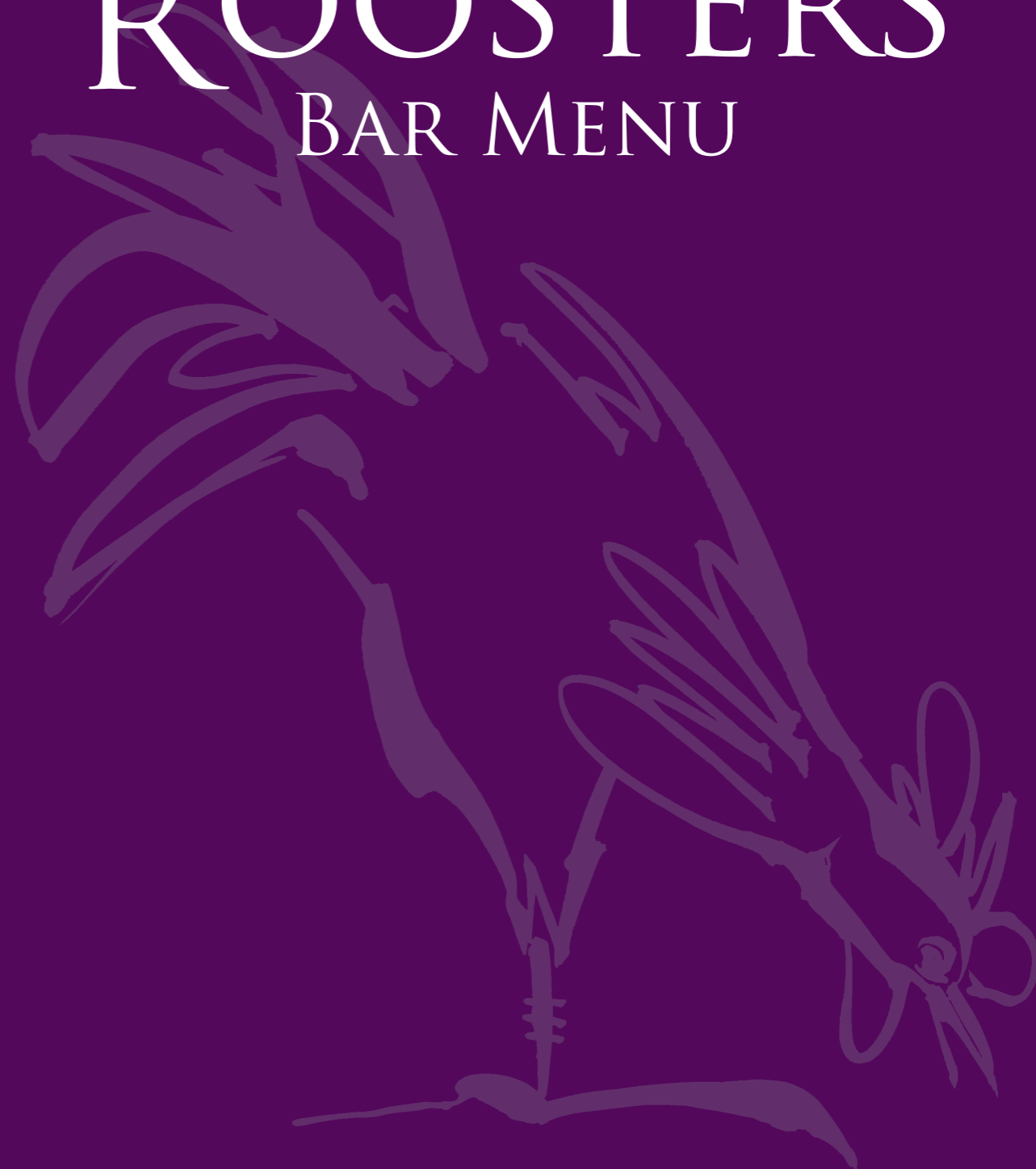
Café latte **£2.30**

Café mocha **£2.45**

Hot chocolate topped with double cream and chocolate pieces **£2.60**



ROOSTERS BAR MENU



Starters

Chef's homemade soup of the day with home baked roll	£3.75
Prawn cocktail with succulent Atlantic prawns, crispy shredded lettuce, wedge of lemon and a classic Marie Rose sauce	£4.95
Morley Hayes homemade chicken liver pâté served with a mini French brioche and caramelised onion jam	£4.95
Homemade salmon and smoked haddock fishcake, mushy peas, served with tartare sauce	£5.25
Crispy deep fried mushrooms with garlic aioli V	£4.95
Cheese and red onion loaded potato skins served with either a sour cream & chive or BBQ sauce V	£4.75
Bacon and cheese loaded potato skins served with either a sour cream & chive or BBQ sauce	£4.75
Breaded three cheeses to include Brie, Goat's cheese and Mozzarella served with sweet cherry tomato onion relish	£5.55
Homemade duck and winter vegetable spring roll served with hoi sin sauce	£4.95
Toasted winter garlic bruschetta topped with roasted cherry tomatoes, basil, melted mozzarella and a balsamic dressing V	£4.95
Toasted garlic bruschetta topped with tomato, field mushroom, spinach, melted goats cheese and served with Pitchfork's caramelised red onion	£4.95
A sharing platter for two; breaded mushrooms, beer battered onion rings, garlic ciabatta, chicken mini fillets, potato wedges served with sour cream chive dip, garlic mayonnaise and barbeque sauce	£8.95

Hot and Cold Sandwiches

Flour tortilla wrap of the day (see the daily specials board)	£5.50
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Cold Sandwiches

Cold sandwiches are on either locally baked granary or white bread and served with mixed salad leaves and Tyrell's potato crisps

Mature farmhouse cheddar cheese served with Branston pickle V	£5.55
Derbyshire ham served with wholegrain mustard	£5.55
Atlantic prawns served with a classic Marie Rose sauce and a wedge of lemon	£6.25
Baked Mexican salmon served with sour cream and chive dip	£6.95
Chicken and spring onion served with sweet chilli mayonnaise	£6.25
Poached salmon and cucumber served with creamy lemon mayonnaise and a wedge of lemon	£6.95
Tuna, red onion and sweetcorn mayonnaise	£5.25

Hot Sandwiches

served with mixed salad leaves and Tyrell's potato crisps	
Classic Grimsby cod fish fingers, shredded lettuce in locally baked granary or white bread, and served with a chive and lemon mayonnaise dip	£5.45
Owen Taylor's country sausages in a rustic 'ciabatta style' roll served with red onion jam and Pitchfork's tomato relish	£5.95
Chicken mini fillet in a rustic 'ciabatta style' roll served with garlic mayo and iceberg lettuce	£5.95

Hot Sandwiches continued

served with mixed salad leaves and Tyrell's potato crisps

Griddled Derbyshire back bacon and Brie in a rustic 'ciabatta style' roll served with Pitchfork's tomato relish	£5.95
Char-grilled 6oz Derbyshire rump steak and stilton in a rustic 'ciabatta style' roll with Pitchfork's caramelised red onion jam	£8.25

Oven Baked Potatoes

served with mixed salad leaves

Tuna, red onion and sweetcorn mayonnaise with grated mature farmhouse cheddar	£6.25
Derbyshire stilton and garlic mushrooms V	£5.25
Griddled back bacon with melted mature farmhouse cheddar	£6.25
Baked Mexican salmon served with sour cream and a wedge of lemon	£7.25
Grated mature farmhouse cheddar, served with homemade coleslaw V	£5.55
Atlantic prawns with classic Marie Rose sauce and a wedge of lemon	£6.25
Cottage cheese topped with fresh pineapple and chopped chives V	£4.95
Chilli con carne served with guacamole and sour cream chive dip	£6.45

Seasonal Salads

Served with a home baked white or brown roll	
A winter fish platter of Scottish smoked salmon, salmon and dill mousse en crouete, peppered mackerel and Atlantic prawns, served with a classic Marie Rose sauce and a wedge of lemon	£12.95
Baked crispy filo pastry filled with goat's cheese, Pitchfork's caramelised red onion, roasted cherry tomatoes, fresh thyme and served with roasted balsamic winter vegetables V	£9.95
Derbyshire ham with Pitchfork's tomato chutney	£9.95

Pasta Bowls

* Complete meals	
* Rooster's homemade oven-baked Derbyshire beef lasagne with cheese and tomato sauce, served with ciabatta garlic bread and mixed salad leaves	£9.55
* Spinach and mushroom cannelloni with ricotta cheese, garlic, nutmeg and fresh parmesan shavings served with ciabatta garlic bread and mixed salad leaves V	£9.25
* Spaghetti bolognese with Derbyshire beef, tomato and basil sauce, topped with fresh basil and parmesan shavings	£7.95
* Smoked bacon carbonara with cracked black pepper and fresh parmesan shavings	£7.95
* Italian chicken, chorizo, red pepper fusilli pasta, with tomato and fresh parmesan shavings	£7.95
* Goat's cheese, spinach and mixed mushroom fusilli pasta V	£7.95

At Morley Hayes we source our food for Roosters bar as locally as possible especially beef from our farm, lamb, pork, game, honey, cheeses and local potatoes, fruit and vegetables. The chefs also cook with foods that are in season and this is reflected on the specials board that changes daily.

Grills, Classics and Main Courses

From the Grill

Dishes are served with a choice of either French fries, jacket potato or the potato dish of the day, buttered peas, vegetables of the day or mixed salad leaves.

8oz gammon steak served with a free range fried egg and roasted fresh pineapple	£10.25
6oz Derbyshire rump steak with a skewered field mushroom and griddled vine tomato	£11.95
8oz Derbyshire sirloin steak with a skewered field mushroom and griddled vine tomato	£14.95
10oz Derbyshire rib-eye steak with a skewered field mushroom and griddled vine tomato	£16.95
Surf & Turf; 6 oz Derbyshire rump steak, 6 breaded Whitby scampi and griddled vine tomato	£14.95
Sauces to serve with the grills	£1.95

Peppercorn and Brandy
Creamy Stilton and mushroom
Jack Daniel's BBQ sauce

Rooster's Classic Burgers

all served in a toasted 'ciabatta style' roll with tomato, lettuce and sliced gherkin served with French fries, mixed salad leaves and Pitchfork's tomato relish *Complete meals

* Classic Derbyshire beef Burger	£7.95
* Cheese and Bacon Burger; with grilled back bacon and Cheddar cheese	£8.75
* Stilton Burger; with melted stilton cheese	£8.75
* Veggie Burger; Rooster's homemade veggie bean burger, topped with Cheddar cheese V	£7.75
* Chicken burger; 7oz chicken breast	£8.55
* Chicken burger with bacon and cheese	£9.45

Rooster's Classics

Dishes are served with a choice of either French fries, jacket potato or the potato dish of the day, buttered peas, vegetables of the day or mixed salad leaves. *Complete meals

Morley Hayes Special – a large traditional homemade Yorkshire pudding with a homemade steak and mushroom stew	£10.25
* One dozen breaded Whitby scampi, French fries and buttered peas or mushy peas, served with tartare sauce and a wedge of lemon	£9.95
* Deep fried plaice fillet lightly coated with lemon pepper crumbs, French fries and buttered peas or mushy peas, served with tartare sauce and a wedge of lemon	£9.95
* "Ham, Egg & Chips" Derbyshire ham, fried free-range eggs and French fries	£7.75
* Rooster's club sandwich with chicken, bacon, lettuce, tomato and mayonnaise served with French fries	£8.75
Owen Taylor's country pork sausages, spring onion potato mash, caramelised red onion chutney and homemade gravy (no further potato options)	£8.95

Roosters fish bake; puff pastry filled with a medley of fresh salmon, smoked haddock and Atlantic prawns, in a creamy onion and parsley sauce **£10.25**

Homemade pie of the day (see daily specials board) **£9.50**

Main Courses

Dishes are served with a choice of either French fries, jacket potato or the potato dish of the day, buttered peas, vegetables of the day or mixed salad leaves. *Complete meals

* Chicken tikka, served with a mini naan bread, mango chutney and steamed basmati rice	£9.95
Scottish salmon fillet topped with spinach and wholegrain mustard covered with a puff pastry lattice and served with a creamy leek sauce	£11.50
Roast chicken supreme with chasseur sauce	£9.95
Roasted breast of chicken with a creamy button mushroom and stilton sauce	£9.95
Pan-fried chicken breast, filled with garlic and mixed herb stuffing, wrapped in pancetta served with a creamy leek sauce	£9.95
* Spicy mixed bean and tomato chilli in a deep fried tortilla basket, steamed basmati rice served with sour cream and guacamole V	£7.95
Slow roasted local belly pork, char-grilled and served with a Jack Daniel's BBQ sauce	£9.95
Braised lamb shank on a potato and parsnip mash, served with a red wine, rosemary and redcurrant gravy (no further potato option)	£12.95
Chilli con carne in a deep-fried tortilla basket, steamed basmati rice served with sour cream and guacamole	£7.95
Pork tenderloin, with an apple and black pudding sausage meat stuffing, wrapped in pancetta served with a rich red wine, bacon gravy	£11.95
Pan-fried sea bass on a bed of spring onion mash, served with a lemon and ginger butter (no further potato option)	£12.95
Side Orders	
Beer battered onion rings	£2.25
Potato dish of the day	£1.95
French fries	£1.95
Toasted cheesy garlic ciabatta bread V	£2.95
Toasted cheesy ciabatta bread V	£1.95
Homemade coleslaw	£1.50
Mixed leaf side salad	£2.95
Free-range fried egg	£0.95
Pan fried button mushrooms	£1.95
White or brown bread roll and butter	£0.90
Baked jacket potato	£2.50
Vegetables of the day	£2.50
Baked beans	£0.90
Portion of grated cheese	£1.60
Bowl of Tyrell's crisps	£1.45



Weights are approximate, based on precooked ingredients
All our food is freshly prepared and some dishes may take a little longer.

Please note that some of our dishes may contain nuts, seeds and traces of nuts. We are happy to accommodate special dietary requirements where possible. Please ask our staff when you are placing an order.