

SMALL PLATES

Vietnamese boneless chicken wings 8.50	Gordal olives ve, 5.00
Mini sourdough loaf, whipped salted butter v or beef fat garlic butter 6.00	Mushroom parfait v, toasted focaccia, Shiitake, pickled shallots 7.50
Smoked salmon, hashbrown, chive mayo, lemon crème fraiche 9.00	

APPETISERS

Butternut squash soup v, candied ginger, chilli oil, freshly baked sourdough 10.50	Chicken and duck liver parfait, spiced plums, brioche loaf 14.00
Lightly cured stone bass, guacamole, tempura prawn, wasabi, soy sauce dressing 14.50	Smoked feta v, heritage beetroot, fennel 14.00

TO FOLLOW

Venison loin, pickled blackberries, celeriac terrine, beetroot tops 35.00	Squash pappardelle v, truffle, crispy sage, Old Winchester, toasted pinenuts 23.00
Fillet of hake, creamed potatoes, brown shrimps, crispy capers, cucumber 28.00	Lemon and tarragon roast chicken, pickled girolles, hasselback potatoes, sweetcorn, Morteau sausage, 28.00
Fillet of gilthead bream, Jerusalem artichoke velouté, truffle and mushroom agnolottis, sprouting broccoli 32.50	

STEAKS AND CHOPS

Derbyshire Sirloin (10oz) served with triple cooked chips, roasted cherry tomatoes, watercress 34.00	Fillet of Derbyshire beef (7oz) served with triple cooked chips, roasted cherry tomatoes, watercress 35.00
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Grilled lamb chops, bbq’d tenderstem, ricotta, cherry tomatoes, mint gremolata 30.00

For two to share

Cote De Boeuf (28oz) large prime ribeye cooked on the bone for extra flavour, served pink or cooked through served with a choice of two sides and two sauces, roasted cherry tomatoes, watercress 87.00

SIDES AND SAUCES

Triple cooked chips v 5.00 <i>with truffle mayonnaise and parmesan</i> 7.00	Spinach, leek and cheese gratin v 6.00 Cabbage, bacon and chestnut butter 6.00	Tempura pickled onion rings v 6.00 Peppercorn sauce 3.95
Rocket and parmesan salad 6.00	Garlic and thyme mushrooms v 6.00	Bearnaise sauce v 3.95
Potato dauphinoise v 6.00		Chimichurri ve 3.50

TO FINISH

Chocolate, coffee and hazelnut delice, crème fraiche ice cream 10.00	Rum baba v, blackcurrant, pistachio, vanilla cream 10.00
Pear and blackberry crumble tart v, crème anglaise, vanilla ice cream 10.00	Lemon posset v, sherbet, lime foam, warm brown butter madeleine 10.00
Profiteroles v, coconut, mango and passionfruit, white chocolate anglaise 10.00	Selection of homemade ice cream and sorbet v, honeycomb 8.50

Selection of four British cheeses (*Cote Hill Blue v, Isle of Mull Cheddar, Baron Bigod, Eve Goats Cheese v*), crackers and fruit bread, celery, grapes, quince 15.00

COCKTAILS

Espresso Martini	9.75
<i>Smirnoff vodka, Kahlua, 47 degrees coffee</i>	
Martini Royale	11.50
<i>Smirnoff Vodka, Crème de cassis, Nicholas Courtin brut Champagne</i>	

DESSERT WINES

	Glass (75ml)	Bottle (500ml)
Vina Santa Carolina, Late Harvest sauvignon blanc Valle de Casablanca, Chile 13%	5.60	35.00
Vista Alegre, Moscatel Douro, Portugal 17.5%	5.15	

FIZZ

	Glass	Bottle
Nicolas Courtin, NV Brut, Champagne	11.90	60.50
Movendo, Prosecco, DOC Treviso, Italy	7.50	33.00

SPECIALTY COFFEE AND LOOSE-LEAF TEAS

47 Degrees Coffee

47 Degrees is an independent coffee roaster established in 2017, located in Langley Mill, Derbyshire. They specialise in hand-roasting small batches of coffee using beans sourced from the rich volcanic soils of Santa Rosa valleys in Guatemala, ensuring a high-quality product. Their offerings include various artisan coffee blends, meticulously crafted to provide a great-tasting experience.

Flat white 3.85 Americano 3.85 Floater coffee 3.90	Cappuccino 3.85 Café latte 3.85 Hot chocolate 4.10	Espresso 3.40 Double espresso 3.95
Loose leaf tea from Lulin Teas 3.30	First flush Darjeeling Pure green tea Three mint	Assam TGFOP Citrus ginger Yorkshire Tea
Posh Earl Grey French vanilla Fruit ‘n berry		

Please inform a member of staff if you have any allergies or dietary requirements. Detailed information on the fourteen allergens is available on request. Whilst every effort is made to minimise cross-contamination, our ingredients are manufactured and our dishes are prepared in environments where allergens are present, therefore we cannot guarantee that any item on your menu is 100% allergen free.

