

SMALL PLATES

Vietnamese chicken wings 8.50	Gordal olives ve, 5.00
Smoked salmon, hashbrown, chive mayo, herb crème fraiche 9.00	Mushroom parfait v, toasted focaccia, Shiitake, pickled shallots 7.50
Mini sourdough loaf, whipped salted butter v or Bovril butter and pickled walnut 6.00	Pork croquettes, rhubarb, apple and ginger jam 8.50

APPETISERS

Summer minestrone soup, bacon and herb raviolis, freshly baked sourdough 10.50	Chicken and duck liver parfait, rhubarb, pistachio, brioche loaf 14.00
Seared scallops, bacon crumb, cider sauce 16.00	Halloumi saganaki v, marinated cherry tomatoes, red pepper puree, black olive, basil, 14.00

TO FOLLOW

Creedy Carver duck breast, potato terrine, cherry, spring cabbage, shallot puree 34.00	Wild mushroom and Old Winchester agnolottis v, parsley sauce, truffle 23.00
Fillet of sea trout, wilted spinach, pickled cucumber, brown shrimps, hollandaise 28.00	Herb roast chicken breast, peas and bacon, lovage, pickled ceps, Hasselback potato 28.00
Fillet of halibut, prawn tortellini’s, burnt broccoli sambal, ginger and saffron bisque 32.50	

STEAKS AND CHOPS

Our Dexter beef is bred locally at our farm in Smalley, Derbyshire by the Allsop Brothers.	
Dexter Ribeye (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
Boneless Barnsley chop (8oz) potato and garlic croquettes, spinach puree, redcurrant sauce with a choice of one side 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 Cauliflower cheese, bacon crumb 6.00	Tempura pickled onion rings v 6.00 Peppercorn sauce 3.95
Rocket and parmesan salad 6.00	French beans, lemon butter 6.00	Bearnaise sauce v 3.95
Jersey royal potatoes, sour cream and chive 6.00	Garlic and thyme mushrooms v 6.00	Chimichurri ve 3.50

TO FINISH

Steamed chocolate pudding v, baileys, malted milk ice cream 10.00	Baked lemon cheesecake v, cherries, vanilla cream 10.00
Profiteroles v, coconut, mango and passionfruit, white chocolate anglaise 10.00	Strawberry and almond sponge trifle 10.00
Marinated peaches v, raspberry, basil granita, almond 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 <i>Smirnoff vodka, Kahlua, 47 degrees coffee</i>	9.75
Martini Royale <i>Smirnoff Vodka, Crème de cassis, Nicholas Courtin brut Champagne</i>	11.50

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	11.85	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.

Cafetiere 3.30 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 Posh Earl Grey French vanilla Fruit ‘n berry	First flush Darjeeling Pure green tea Three mint	Assam TGFOP Citrus ginger Derbyshire Tea

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.

