

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
Black pudding croquette, bacon jam, fried quail egg 9.00	For two to share Smoked salmon taramasalata, mackerel pate, dressed crab with lime mayonnaise, sour dough 18.00

APPETISERS

Minestrone soup, bacon and herb raviolis, freshly baked sourdough 10.50	Chicken and duck liver parfait, spiced plums, brioche loaf 14.00
Miso glazed mackerel, tempura oyster, apple and kohlrabi remoulade 14.50	Halloumi saganaki v, marinated cherry tomatoes, red pepper puree, black olive, basil, 14.00

TO FOLLOW

Venison loin, pickled blackberries, celeriac terrine, beetroot tops 35.00	Wild mushroom and Old Winchester agnolottis v, parsley sauce, truffle 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, ratatouille, courgette vierge, fried squid 30.00	

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 artichoke hearts, 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 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
Boulangère potatoes 6.00	Garlic and thyme mushrooms v 6.00	Chimichurri ve 3.50

TO FINISH

Chocolate, coffee and hazelnut delice, milk ice cream 10.00	Baked lemon cheesecake v, raspberry, vanilla cream 10.00
Pear and blackberry crumble tart v, crème anglaise, vanilla ice cream 10.00	Blackcurrant, cassis and apple cake trifle 10.00
Chelsea tart v, crème fraiche ice cream 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	11.85	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.

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		
Posh Earl Grey French vanilla Fruit ‘n berry	First flush Darjeeling Pure green tea Three mint	Assam TGFOP Citrus ginger Yorkshire 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.

