

————— *On Arrival* —————

a glass of chilled champagne and a glass of freshly squeezed orange juice

————— *To begin* —————

toasted white and granary breads | croissant | jams and marmalade

————— *To follow* —————

Greek yoghurt v

Autumn berries | local honey and almond granola

Omelette benedict

smoked haddock omelette | parmesan gratin

Morley Hayes muesli v

with jumbo oats | dried cranberries | sour cherries | blueberries | chai seeds | Brazil and pecan nuts | pumpkin, sunflower and linseed | brown sugar | Duffield Dairy milk

Avocado and smoked bacon salad

poached egg | croutons

————— *Breakfast choice* —————

Full English breakfast

Derbyshire pork sausage | Derbyshire dry cured bacon | fried hen's egg | slow roasted vine tomato | black pudding | field mushroom | baked beans | sautéed potatoes | fried bread

French toast

nectarines | parma ham | ricotta cheese

Beef bavette steak (served pink)

fried hen's egg | match stick potatoes | homemade brown sauce

Mushroom fricassee v

runner bean salad | tomato bruschetta

Roast and smoked salmon

poached egg | lightly spiced fried potatoes

————— *To finish* —————

Freshly brewed cafetierre of coffee or loose leaf Yorkshire tea

25.95 per person

Please respect social distancing and wear your face mask when not seated. Please do not approach the bar, your bill and payment will be processed at your table. Many thanks.

————— *Additions* —————

Gardet, NV, brut champagne	Glass	9.25	Half Bottle	24.50	Full bottle	48.65
Colli Asolani Bedin, prosecco, DOV Treviso	Glass	5.40			Full bottle	27.45
Freshly squeezed orange juice	Glass	1.75			Litre Jug	6.50

————— *Speciality coffee and loose leaf teas* —————

Lavazza coffee

Americano 3.00	Cappuccino 3.25	Espresso 2.75
Floater coffee 3.50	Café latte 3.25	Double espresso 4.00
Hot chocolate 3.00		

Loose leaf tea from Lulin Tea 3.00

Posh Earl Grey	First flush Darjeeling	Assam TGFOP
Spiced Chai	Gunpowder green tea	Chamomile and Lemongrass
Citrus Ginger	Pure peppermint	Jasmine dragon pearls

————— *Cocktails* —————

Almond pina colada 7.50

Refreshing take of the classic with strong flavours of almond and pineapple. Bacardi white rum, Amaretto, Orgeat, fresh lime juice and pineapple juice.

Negroni spumante 9.00

One for every Negroni lover to try! A classic Negroni lengthened with Gardet champagne. Martini Rosso, Campari and Rutte dry gin.

Sun kissed virgin (alcohol free) 4.00

A golden slightly sweet and very fruity cocktail. Freshly squeezed orange and lime juice, pineapple juice and Orgeat.

Not so Cosmo (alcohol free) 4.00

That wonderful blend of fresh orange juice, cranberry juice, lime and lemon juice. It may look like a Cosmo, but it doesn't taste like one.

Breakfast Martini 7.50

'The marmalade cocktail' Gordons gin, Grand Marnier, dry vermouth, freshly squeezed lemon juice and marmalade.

Espresso Martini 8.50

A strong coffee flavoured martini made with Smirnoff vodka, Kahlua and chilled espresso