

STARTERS

Soup of the Day (GF) – £5.50

Freshly baked homemade bread roll

Chicken Liver Parfait (GF) £7

Red onion marmalade - dressed mixed leaf - ciabatta crostini

Smoked Salmon & Prawn Salad (GF) – £7/£14

Dressed mixed leaves - Marie sauce - lemon wedge

Available as a starter or main

Thai Fishcake (GF) – £7.50/£14.50

Dressed mixed leaves - Thai sweet chilli & lemongrass sauce

Available as a starter or main

Grilled Halloumi Stack (GF) £6.50

Mediterranean vegetable ratatouille - balsamic reduction

SALADS

Caesar Salad (GF) – £9.50

Baby gem - croutons - parmesan - anchovies

Superfood Salad (v) (*) (GF) – £9.50

Chickpeas - hint of chilli - quinoa - broccoli - avocado - mix of nuts - mixed salad leaves

Grilled Goats Cheese Salad (v) (GF) – £9

Dressed mixed leaves - roasted walnuts - baked garlic beetroot - balsamic reduction

Warm Winter Vegetable Salad (GF/V) £9

Beetroot - chicory - butternut squash - pickled celeriac - vegetable crisps - port and anise dressing

To All Salads

Add Chicken – £4

Add Prawns – £6

STEAKS

Served with hand cut chips - field mushroom - vine tomato - dressed watercress. All our Steaks are 40 day aged from Walton Lodge or other trusted local suppliers. **(All Steaks GF)**

1 0oz Sirloin – £22.50

8oz Rump – £18.50

5oz/8oz Fillet – £21.50/£28.50

1 0oz Rib Eye – £22.50

Surf & Turf – £6

Add tiger prawns to your steak

SIDES

Homemade Chips - £2

Roasted Root Vegetables - £3

Buttered New Potatoes - £3

Garlic Kale - £3

Seasonal Greens - £3

Mixed Side Salad - £3

MAINS

8oz Steak Burger (GF) – £10.50

Rump mince - brioche bun - coleslaw - mixed leaves

Add chips – £2

Add pancetta – £1

Add smoked Applewood cheese – £1

‘Chatsworth Gold’ Beer Battered Fish – £9.50

Handcut chips - mushy peas - tartare sauce

Homemade Pot Pie of the Day – £11

Pastry lid – Seasonal vegetables – Choice of new potatoes, chips or buttered mash

Pan Fried Corn Fed Chicken Breast (GF) – £14

Herb crushed Jersey Royals – seasonal vegetables – red wine chicken jus

Thai Green Curry (GF)

Fragrant jasmine rice

Roasted Vegetables – £9.50

Chicken – £10.50

Prawn – £13

Traditional Ploughman’s – £9.50 PER PERSON / £16.50 SHARING

Slices of honey roast ham - Owen Taylor award winning pork pie - cheddar - smoked Applewood - toasted ciabatta - homemade chutney - pickled onions - gherkins **(GF bread available)**

VEGETARIAN DISHES (*)

Garden Burger (v) (*) (GF) – £8.50

Spiced falafel - tzatziki - lettuce - red onion - coriander salsa - toasted brioche bun

Add chips – £2 Add halloumi – £1.50

Pea, Spinach and Mint Risotto (GF/*) £14

Fresh peas – broad beans - sugar snaps - feta cheese - pea shoots - creme fraiche

Linguine (V/*) £14

Creamy wild mushrooms – mozzarella - pesto dressing - toasted pine nut seed - basil leaves

Pasta Puttanesca (v) (*) £13.50

Spiced falafel - tzatziki - lettuce - red onion - coriander salsa - toasted brioche bun - hand cut chips

To any of the above dishes

Add Chicken £4 Add Prawns £6

All of our steaks are 40 day aged from Walton Lodge or other trusted local suppliers

(V) - Vegetarian (*) - Vegan or dish can be available as a vegan option (gf) - Dish is Gluten Free or can be tailored to this requirement depending on dish.
Please inform a member of our team of any specific dietary requirements or allergies
Head Chef – Tom Marr. Thank you, we appreciate your custom.