

STARTERS

Soup of the Day (GF) £5.50

Freshly homemade bread

Chicken Liver Parfait (GF) £7

Red onion marmalade – dressed mixed leaves – ciabatta crostini

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

Dressed mixed salad leaves – Marie sauce – lemon wedge

Available as a starter or main

Thai Fishcakes £7/£14

Sweet chilli sauce – dressed mixed leaves

Available as a starter or main

Grilled Halloumi Stack (GF) £6.50

Mediterranean vegetable ratatouille – balsamic reduction

VEGETARIAN DISHES (*)

Garden Burger (GF/V/*) £11.00

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

Add halloumi £1.50

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

Fresh peas – broad beans – sugar snaps peas – feta cheese – pea shoots – crème fraîche

Linguine (V/*) £14

Creamy wild mushrooms – mozzarella – pesto dressing – toasted nut seeds – basil leaves

Pasta Puttanesca (V/*) £13.50

Tomato sauce – olives – hint of chilli – dressed rocket leaves

To any of the above dishes

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.

10oz Sirloin £24.50

8oz Rump £18.50

5oz/8oz Fillet £23/£29

10oz Ribeye £25

Surf & Turf £6

Add tiger prawns to your steak

SIDES £3 EACH

Homemade Chips

Roasted Root Vegetables

Buttered New Potatoes

Garlic Kale

Seasonal Greens

Mixed Side Salad

MAINS

Steak Burger (GF) £15

Rump mince – brioche bun – coleslaw – mixed leaves

'Chatsworth Gold' Beer Battered Fish £14.50

Hand cut chips – mushy peas – tartare sauce

Homemade Pot Pie of the Day £12.50

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 accompanied by:

Roasted vegetables **£9.50**

Chicken **£10.50**

Prawns **£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 cheese – toasted ciabatta – homemade chutney – gherkins **(GF bread available)**

Chargrilled 10oz Gammon Steak £15.50

Hand cut chips – double fried egg – dressed leaves – pineapple salsa

Pan Roasted Salmon Supreme £15.00

Crushed new potatoes – seasonal greens – white wine cream sauce – wilted spinach

Roast Sirloin of Beef £17.95

Yorkshire pudding – roast potatoes – seasonal greens – gravy

SALAD

Caesar Salad (GF) £9.50

Baby gem lettuce – croutons – parmesan – anchovies

Superfood Salad (GF/V/*) £9.50

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

Grilled Goats Cheese Salad (GF/V) £9

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

Mediterranean Chargrilled Vegetable Salad (GF/*) £12.50

Israeli cous cous – pomegranate seeds – flaked feta cheese – smoked paprika & red pepper dressing

To any of the above dishes:

Add chicken **£4** Add prawns **£6**

(V) - Vegetarian (*) - Vegan or dish can be available as a vegan option (GF) - 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."