

**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

**Sautéed Wild Mushrooms On Toast (GF / \*) £7**

Madeira cream sauce – watercress

**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**

**8oz Steak Burger (GF) £15.50**

Rump mince - hand cut chips - smoked pancetta – smoked Applewood cheese - brioche bun

**'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

**Oven Roasted Chicken Breast (GF / \*) £18**

Creamed potatoes – peas a la francais – tenderstem broccoli – red wine 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)**

**Honey Roast Bacon Steak £15.00**

Crispy hen egg – pineapple pickle – twice cooked chips

**Pan Roasted Salmon Supreme £15.00**

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

**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, Lindsey Divens. "Thank you, we appreciate your custom."