SERVICE DAYS

TUESDAY SATURDAY



EVENING MENU

SERVICE HOURS

17.00 PM 20.00 PM

TO SHARE

GARLIC & CHORIZO BAKED CAMEMBERT	12.25
ARTISAN BREAD & Olive Board	10.00
Join us for STEAK NIGHT Every Tuesday PIE NIGHT Every Wednesday	
STARTERS	
SEASONAL SOUP OF THE DAY mini soda loaf – butter rosette	6.95
HAND DIVED SCALLOP caponata – squash purée	13.25

caponata – squash purée crispy onions **CHICKEN & PISTACHIO** 8.50 GALANTINE

fig jam – sourdough toast BURRATA BRUSCHETTA

buttered greens - pickled radish mint – chilli oil

7.95

SPICED CAULIFLOWER 6.50 FRITTERS curried mayonnaise watercress salad

COCKTAILS

KEDLESTON CUP	7.50
RHUBARB &	
ELDERFLOWER SPRITZ	7.50
GIN BRAMBLE	7.50

MAIN COURSE

HAND RAISED STEAK 17.50 & ALE PIE

Kale & pancetta Potatoes seasonal greens – chicken gravy Wine Pairing: Calusari Pinot Noir, Romania, 12.5%

SMOKED HADDOCK 19.50 braised Swiss chard - crispy duck egg garlic potatoes – smoked fish sauce Wine Pairing: Southern Dawn Sauvignon Blanc, New Zealand 12%

BELLY PORK 22.95 Price & Fretwell belly pork – celeriac purée pulled pork croquette - wilted spinach pork jus Wine Pairing: Rag & Bone Riesling, Smalltown Vineyards, Australia, 12.5%

ROAST ARTICHOKE 15.25

braised Swiss chard – truffle mushroom garlic - mushroom sauce Wine Pairing: Bella Modella, Pinot Grigio Rose, Italy, 12%

SOUS VIDE LAMB RUMP 25.95 pomme Anna potatoes - chorizo & pea fricassee Wine Pairing: Despacito Malbec, Argentina, 13%

BRIXHAM POLLOCK 28.50 puff ball mushroom - sweet potato purée beurre blanc sauce - Black truffle Wine Pairing: The Accomplce Second Heist, Chardonnay, Australia, 13%

ESTON CUP	7.50	SPICED APPLE BOURBON FIZZ,	
BARB &		CRANBERRY & APPLE	7.95
RFLOWER SPRITZ	7.50	MOSCOW MULE	7.50
BRAMBLE	7.50	ESSPRESSO MARTINI	7.50

SIDES

JENGA CHIPS	3.50
CAJUN SKIN ON FRIES	3.50
GARDEN FIGS & GOATS CHEESE	3.95

DESSERT

APPLE & RASPBERRY	6.95
CRUMBLE	
crème anglaisé	
CHOCOLATE FONDANT	8.50

(cherry compote - honeycomb ice cream

PASSION FRUIT 7.50 CHEESECAKE mirror glaze - Chantilly cream passion fruit pearls

DERBYSHIRE CHEESE 8.50 SELECTION house chutney - artisan crackers 12.75 WITH PORT

Valentines Day 6 Course Tasting Menu £6opp Bookings now being taken

HOT DRINKS

PRALINE HOT CHOCOLATE	3.95
DELUX HOT CHOCOLATE	3.50
PUMPKIN SPICE LATTE	3.25
HAZELNUT CAPPUCCINO	3.25

ALLERGIES: We have looked in detail at our kitchen procedures and although we have taken steps to control the unintended presence of allergenic ingredients in our food, due to the small size of our kitchen, and potential cross contamination from equipment and staff during food preparation, we cannot fully guarantee it.