



SERVICE DAYS

EVERY TUESDAY

SERVICE HOURS

17.00 PM - 20.00 PM

STEAK NIGHT

All of our steaks are locally sourced from Price & Fretwell butchers in Alfreton, and have been hung for at least 28 days.

TO SHARE

PLATEAU FRUITS DE MER

Cajun crab - anchovies - whitebait - smoked salmon - filo-wrapped king prawns - fresh oysters with tabasco - smoked mackerel paté - sourdough £18.00p/p (minimum of 2)

CHARCUTERIE BOARD

Salami - chorizo - english cheese selection - crackers - fruits - olives - stuffed bell peppers - sourdough - chutney £15.00p/p (minimum of 2)

BREAD & OLIVE BOARD 10.50

Warm sourdough with olives, balsamic and olive oil

GARLIC BAKED CAMEMBERT 13.50

Baked Camembert - garlic cloves - garlic butter dough sticks

STARTERS

SALT & PEPPER SEAFOOD BOWL 9.50

seafood mix - fresh chilli - spring onion - ginger - garlic butter - flatbread

PRAWNS PIL PIL 8.25

king prawns - spicy garlic oil - crusty bread

CRISPY BREADED BRIE 7.25

breaded brie - asparagus - pesto sauce

GREEN GAZPACHO 7.25

mozzarella - prosciutto - bread - butter

MAIN COURSE

STEAK

All steaks are served with twice cooked chips, balsamic roasted tomatoes, garlic mushroom, beer battered onion ring and a choice of peppercorn sauce, stilton sauce, or red wine jus.

5oz BISTRO RUMP 18.50

Taken from the most tender part of the rump, highly flavoursome and tender. (Recommended served medium.)

SPECIAL OFFER: 2x 5oz Bistro Rumps & a bottle of house wine for £40.00

8oz BAVETTE 18.50

Cut from the flank (belly area of the cow) giving a distinctive flavour. (Recommended served medium rare)

8oz FILLET 36.50

One of the most premium cuts with very little fat, making it very tender. (Recommended served medium rare)

100z RIBEYE 32.95

Chef's choice, known as one of the tastiest cuts due to its marbling throughout. (Recommended served medium rare)

BEER-BATTERED COD & CHIPS 14.50

beer-battered cod loin - chunky chips pea purée - chunky tartare sauce

Vegan & vegetarian options available. Please speak to a member of our team.

SIDES

CAJUN SKIN ON FRIES 3.50

TWICE COOKED CHUNKY CHIPS 3.50

TRUFFLE & PARMESAN FRIES 4.25

DESSERTS

HOMEMADE MERINGUE 7.50

ETON MESS

fresh berries - strawberry ice cream - fruit coulis

ICE CREAM SUNDAE 8.50

3 scoops of ice cream - fresh berries brownie chunks - marshmallow - chopped chocolate - chocolate sauce crushed meringue Make it a sharer (+£5.00)

KEY LIME PIE 7.95

scorched meringue - vanilla ice cream

BAKEWELL TART 7.50

served warm with vanilla ice cream

CHOCOLATE BROWNIE 8.25

served warm with vanilla ice cream and chocolate sauce

CHEESE BOARD 8.50

chutney - crackers - grapes - celery With a glass of port 12.75

CLASSIC COCKTAILS

PIMMS	7.75	APEROL SPRITZ	7.75
MOJITO	7.75	HUGO	7.75
PASSIONFRUIT MARTINI	7.75	THE KEDLESTON CUP	7.95
MOJITO	7.75	LADY S	7.75

Join us for...
SUNDAY LUNCH

Every Sunday
from 12pm

FOOD ALLERGIES & INTOLERANCES: If you have a food allergy, intolerance or coeliac disease – please speak to a member of staff about the ingredients in your food and drink before you order. Dishes that contain fish may contain small bones.