



EVENING MENU

TUESDAY - SATURDAY // 17.00 - 20.30

WINE FLIGHT // THREE COURSES £14.95

Individual glasses available - please refer to wine menu for prices

STARTERS

Winter warmer soup, chilli oil,
creme fraiche, poppy seed cob (VG, V) - £9.50
Baron de Baussac Viognier, France (V)

Zucchini blossom, goats cheese and chive,
herb emulsion (V,GF) - £13.50
Dominio de la Fuente, Verdejo, Organic, Spain

Puntillitas fritas, chilli, kedleston honey - aioli (GFO) - £9.50
Zaccagnini Verdiccio DOCG, Italy, (V)

Derbyshire beef croquettes, horseradish cream,
lambs lettuce - £11.95
Five Ravens Pinot Noir, Romania

MAINS

venison wellington, braised cabbage, celeriac puree, blackberry jus - £29.50
Camino Acero Malbec, Argentina

chicken ballotine, wild mushroom, colcannon potatoes, asparagus, truffle & herb sauce (GF) - £22.95
Conde De Castile Crianza, Rioja, Spain

dover sole a la meuniere, lemon, parsley, sea vegetables (GF) - £27.50
Hillville Road Chardonnay, Australia

butternut squash risotto, Shropshire blue cheese, candied pine nuts, parmesan (V) - £20.95
Castaway Bay Sauvignon Blanc, South Africa (V)

DRY-AGED STEAKS

All of our steaks have been dry-aged and specially selected from Price & Fretwell Butcher to give you the best taste possible.

10 oz Ribeye – recommended medium rare (GF) - £32.95
Under The Sycamore, Shiraz, Australia

7 oz fillet – recommended rare (GF) - £35.50
Esprit de Lussac, Lussac St-Emilion, Bordeaux

All steaks are served with twice cooked chips and lambs lettuce salad

SIDES

Bearnaise sauce • £3.50

Peppercorn Sauce • £3.50

Garlic & parmesan chips &
baconaise • £5.50

Buttered seasonal
vegetables • £4.00

Jenga Chips • £4.50

Creamy greens &
toasted almonds • £5.00

lambs lettuce, parmesan
& truffle Salad • £4.50

DESSERTS

Dark chocolate & cointreau tart, vanilla cream, tuile (V) - £9.50

strawberry cheesecake, strawberry jelly, white chocolate cremeux - £8.50
vanilla panna cotta, lemon balm, tuile - £8.50

Cheese selection, with crackers, chutney, grapes & celery - £13.50

Add a glass of port (+ £4.50)

Royal Tokaji Late Harvest, Hungary

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.



VEGAN & VEGETARIAN MENU

STARTERS

- Winter warmer soup, chilli oil, creme fraiche, poppy seed cob (VG, V) - £9.50
'No Meat' meatballs, truffle & herb sauce, vegan cheese, garlic bread (V/VG) - £8.25
Vegetable spring rolls, lambs lettuce salad, truffle oil, teriyaki (V) - £6.95

MAINS

- Vegan 'steak' pie, jenga chips, peas, gravy (V/VG) - £16.95
Vegan 'chicken' & mushroom pie, jenga chips, peas, gravy (V/VG) - £16.95
'No Meat' meatball tagliatelle, truffle & herb sauce, aioli chips (V/VG) - £16.50

DESSERTS

Please specify if you would like Vegan ice cream

- Apple crumble, vanilla ice cream - £7.95 (V/VG)
Pecan pie, vanilla ice cream - £8.25 (V/VG)
3 Scoops of 'Suncream Dairies' vegan vanilla ice cream - £6.25

SIDES

- Jenga Chips • £4.50
creamy greens & toasted almonds (VG,V) • £5.00
Buttered seasonal vegetables (VG,V) • £4.00