



STARTERS

Spring leek & potato soup | herb oil | crispy leek tips | mini tin loaf (GFA) 7.50

Puntillitas frite | chilli | estate honey | aioli 9.50

Derbyshire beef brisket croquette | horseradish cream | lambs lettuce 11.95

Zucchini blossom | rosary ash & chive mousse | Tomato relish | herb emulsion (V) 13.50

MAINS

Roast Topside of Derbyshire beef | Horseradish cream | Stock gravy (GFA) 18.25

Lemon & Thyme church hill farm roast chicken | Bread sauce (GFA) 17.25

Roast Pork loin | Apple & vanilla pureé | Cracking (GFA) 16.95

Roast leg of Lamb | minted pea pureé (GFA) 23.50

Stags Trio | pork loin, beef & chicken with all the trimmings (GFA) 22.50

Chestnut and cranberry roast | carrot pureé | vegetarian gravy 17.50

Pressed north sea cod | creamed potato | mushroom sauce | truffle oil (GF) 24.25

All of our roasts are served with seasonal vegetables, cauliflower cheese, yorkshire pudding, fruity stuffing & as much gravy as you like.

SIDES

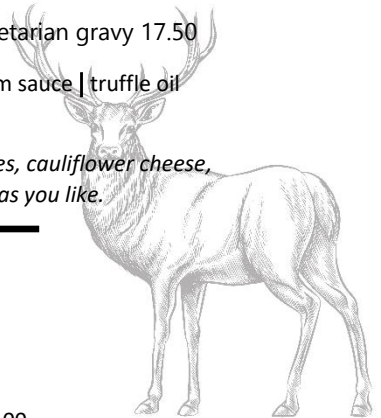
Roast potatoes (GF) 3.50

Fruity stuffing 3.50

Yorkshire puddings & gravy(x2) 2.50

Creamed savoy, Spinach & toasted almonds (GF) 5.00

ALLERGIES: We have looked in detail at our kitchen procedures and although we have taken steps to control the unintended presence on 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 guarantee it. KEY- GF=gluten free, GFA=gluten free option available, V=vegetarian





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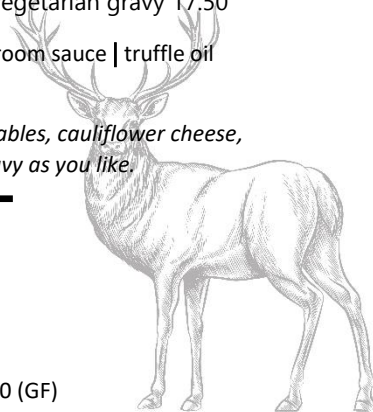
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DRY – AGED STEAKS

All of our steaks have been dry-aged for a minimum of 28 days and specially selected from our butchers Price & Fretwell to give you the best flavour possible

10oz Ribeye – *recommended medium rare* (GF) 33.95

7oz Fillet – *recommended medium rare* (GF) 35.50

10oz Sirloin – *recommended medium* (GF) 30.50

All steaks are served with twice cooked Jenga chips and dressed lambs lettuce

Peppercorn sauce (GF) – 3.50

Béarnaise sauce (GF) – 3.50

DESSERTS

Rhubarb tartlet | hazelnut praline |
crémé patisserie | raspberry italian meringue
(GF) 8.50

Dark chocolate feuilletine | salted caramel mousse | mandarin sorbet |
florentine crisp
9.50

Saffron poached pear | estate honey cream | roasted pistachio
(GF) 8.25

Selection of british cheeses | crackers | grapes | celery | ale chutney 13.50
Add a glass of port (+4.50)



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