

SUNDAY

menu

Served Sunday from 12pm-6pm

(GF) Gluten Free (GFA) Gluten Free option available (V) Vegetarian (VGA) Vegan option available

TO SHARE

Rosemary & Garlic Camembert • 14.50
with warm sourdough & house chutney

Bread Board • 11.50
Mediterranean bread with olives & balsamic oil

TO START

Thai Basil & Mozzarella Beignet • 10.00
with a sun-blushed tomato & butterbean cassoulet (V, VGA)

Beetroot Cured Chalk Stream Trout • 11.00
with Malaysian pickled courgette, compressed cucumber, horseradish cream & dill oil

Pan-seared Scallops • 15.00
with King Oyster mushroom, Spanish chorizo, wild mushroom & chorizo crisp

Whipped Church Hill Farm Chicken Liver Parfait • 10.00
on parmesan shortbread, tomato chutney & red micros

MAINS

ROASTS

All of our roasts are served with roast potatoes, mash, seasonal veggies, cauliflower cheese, Yorkshire pudding, fruity stuffing & as much gravy as you like

Roast topside of Derbyshire beef with horseradish cream & stock gravy (GFA) • 19.00

Lemon & thyme roast chicken with bread sauce (GFA) • 18.00

Roast pork loin & crackling with apple & vanilla purée (GFA) • 17.00

Stags Trio: pork loin, beef & chicken with all the trimmings (GFA) • 23.00

Chestnut & cranberry roast with carrot purée & vegetarian gravy • 18.00

Beetroot, Butterbean & Tofu Wellington • 17.00
with sautéed greens & cherry tomato sauce (V, VG)

Braised Ox Cheek • 23.00
with creamed potato, spinach purée, pickled veg, onion crumb, red wine & port jus (GFA)

Seafood Tagliatelle • 25.00
with king prawns, crab claw, mussels & squid ink in a rich tomato sauce

SIDES

Mixed Vegetables • 4.50
Cauliflower Cheese • 5.50

Onion Rings • 3.95
Mixed Salad • 3.95

Balsamic Tomatoes with
Garlic Mushrooms • 4.50

DESSERTS

Stem Ginger Creme Brûlée • 8.00
with lavender shortbread (V)

Sticky Toffee Tiramisu & Espresso Crunch • 9.00
sticky toffee pudding soaked in espresso, with toffee sauce, mascarpone & espresso foam crunch (V)

Banana & Pecan Chocolate Brownie • 8.00
served warm with sun cream vanilla ice cream (V, GF, VG)

Coconut Milk Panna Cotta • 10.00
with garden plum compote, stem ginger crumble, yuzu sorbet & white chocolate Aero (V, VG, GFA)

Cheese Board • 13.50
A selection of cheeses with celery, grapes, cheese crackers, butter rosettes & chutney
Add a glass of port +4.50