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# WINTER

## Evening menu

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Served Tuesday-Saturday from 5pm

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

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### STARTERS

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**Winter Vegetable & Red Lentil Soup**

with warm local sourdough from Loaf bakery in Crich (V, VG, GFA) 8.50

**Pan-fried Mackerel Fillet**

with beetroot carpaccio, sweet pickled red onion & Dijon dressing (GF) 8.50

**Asparagus Spears with Mushroom Scallops**

with celeriac remoulade, beetroot purée, pickled beets, micro leaf (V, GF) 9.25

**Pan-fried Chicken Liver**

with sourdough toast, Spanish chorizo & tarragon cream sauce (GFA) 9.50

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### MAINS

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**Sous Vide Gressingham Duck Breast**

with truffle & celeriac terrine, braised chicory, parsnip purée, mandarin cream & chicken jus (GF) 27.50

**12oz Pork Tomahawk Steak**

with herby potatoes, honey roasted apple purée, seasonal greens & creamy garlic sauce (GF) 23.50

**Beetroot Gnocchi**

with seasonal greens, feta, toasted pine nuts & crispy sage (V, VG) 19.50

**Seared Salmon**

with sweet & sour cabbage & pak choi (GF) 22.50

**Pie of the Day**

with creamed potatoes, buttered savoy, mushy peas & gravy

**SPECIAL OFFER:** Get a pie and a pint\* for two for £30 - available on Wednesdays only

*\*or switch to a small house wine or Prosecco*

**Chicken Ballotine**

with chestnut mushroom & tarragon cream cheese, mango & blue cheese salad (GF) 23.50

#### DRY-AGED STEAKS

*All of our steaks have been dry-aged for a minimum of 28 days and are specially selected from Owen Taylors to give you the best flavour possible. Served with chips, balsamic tomatoes, roasted Portobello mushroom, bone marrow butter & dressed lambs lettuce.*

8oz Flat Iron - recommended medium rare (GF) 24.50

8oz Rump - recommended medium rare (GF) 22.50

10oz Sirloin - recommended medium (GF) 34.50

#### SAUCES

Peppercorn (GF) - 3.50    Béarnaise (GF) - 3.50

#### STONE-BAKED PIZZAS

Available Thursday - Saturday 12-3pm only

*All of our pizzas are served with a fresh house salad.*

**Pizza con Mozzarella di Bufala - 13.50**

Tomato sauce, buffalo mozzarella

**Pizza Diavola - 14.00**

Tomato sauce, buffalo mozzarella, pepperoni

**Goats Cheese & Red Onion - 15.00**

Tomato sauce, buffalo mozzarella, goats cheese, red onion marmalade

**BBQ Chicken - 15.00**

Tomato sauce, buffalo mozzarella, popcorn chicken & BBQ sauce

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### DESSERT

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Homemade Sticky Toffee Pudding with toffee ice-cream 8.25

Croissant & scone bread & butter pudding 8.50

Plant-based chocolate torte with vegan vanilla ice cream (V, VG, G/F) 9.50

Warm treacle tart with crème fraiche & sorrel (GF) 8.25

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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.