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WINTER

Sunday menu

Served Sundays 12pm-6pm

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

STARTERS

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

SPECIAL OFFER

Every Thursday

Get two 8oz rump steaks and a bottle of wine for £30.

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) • 19.50

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

Roast pork loin & crackling with apple & vanilla purée (GFA) • 18.00

Stags Trio: pork loin, beef & chicken with all the trimmings (GFA) • 24.00

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

Sous Vide Gressingham Duck Breast

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

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

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 sauce (GF) – 3.50 Béarnaise sauce (GF) – 3.50

DESSERT

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

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.