

Evening Menu

SERVED 4PM ~ 8PM



STARTERS

Anti Pasti Sharing Platter Ciabatta, olives, salami, prosciutto & sundried tomatoes GFO	£10.95
Homemade Soup of the Day with sourdough toast VEO GFO	£5.95
Creamy Garlic Mushrooms on toasted sourdough V GFO	£6.75
Deep Fried Brie Wedge with dressed leaves & Bramley apple chutney V GF	£6.50
Zesty Thai Fishcake's with dressed salad leaves & homemade spicy sweet chili sauce GF	£6.50
Crispy Buttermilk Chicken Goujons with chipotle mayo GF	£7.50
Hummus with sourdough garlic sticks & crunchy paprika croutons VE GFO	£6.50

BURGERS

6oz Beef Burger with Cheese & Bacon in a ciabatta bun, with lettuce, tomato, pickle & signature burger sauce served with fries & coleslaw GFO	£16.95
Upgrade to Stilton cheese +£1	
Buttermilk Chicken Strips Burger in a ciabatta bun, with lettuce, tomato & chipotle mayo served with fries & coleslaw GFO	£16.95
Add Cheddar cheese +£1	

CLASSIC MAINS

Handmade Pie of the Day served with creamy mash, gravy & seasonal vegetables	£16.95
Beer Battered Fish & Chips served with mushy peas, tartare sauce & charred lemon GF	£15.95
Buttermilk Chicken Strips served with chipotle mayo, fries & coleslaw GF	£16.50
Chef's Beef Ragu slow cooked overnight, served with linguine pasta GFO	£14.95
Beef Cheek cooked slowly with red wine, herbs & garlic, served with mashed potatoes, root vegetables & a rich gravy GF	£18.95
Baked Haddock cooked with a lemon & herb butter, served with champ mash, kale & garden peas, topped with a rich white wine, bacon & leek sauce GF	£16.95
Chicken & Wild Mushroom Linguini cooked in a garlic, white truffle oil & a tarragon butter, topped with pine nuts GFO	£16.50
Slow Roasted Pork Belly with sage infused butternut squash, fondant potato & a rich cider & apple gravy GF	£17.95
GRILLS	
8oz Sirloin Steak pan-fried & served with a field mushroom, vine tomatoes & chunky chips GF	£26.95
8oz Gammon Steak with two fried eggs or two pineapple rings served with garden peas & chunky chips GF	£15.95

VEGAN & VEGETARIAN MAINS

Curried Cauliflower, Lentil & Spinach Pie served with creamy mash (or chips VEO), seasonal vegetables & vegan gravy V	£13.50
Trio of Vegan Sausages Served with creamy mash, (or chips VEO), kale & vegan gravy V	£12.95
Wild Mushroom Linguini served with garlic, white truffle oil & tarragon butter, topped with pine nuts VE GFO	£13.50
6oz Beyond Meat Burger with Vegan Cheese in a ciabatta bun, with lettuce, tomato, pickle, signature burger sauce, served with fries & coleslaw VE GFO	£16.95

SALADS

ALL SALADS SERVED WITH BABY GEM LETTUCE & MIXED LEAVES	
Smoked Salmon Ceasar Salad with croutons & Parmesan GFO	£14.95
Garlic & Herb Chicken Ceasar Salad with croutons, bacon & Parmesan GFO	£13.95
Greek Salad with feta, sundried tomatoes & olives V GF	£12.95
Goats Cheese with pickled red onion & warm whole cherry tomatoes V GF	£12.95
Sweet Potato Falafel with sun dried tomatoes & avocado VE GF	£12.95

PIZZAS **GFO**

HAND STRETCHED STONE BAKED PIZZA. VEGAN CHEESE OPTIONS AVAILABLE VEO	
Buffalo mozzarella & basil V	£11.95
Feta cheese, olive & sundried tomato V	£12.95
Goats cheese with pickled red onion & Parma ham	£12.95
Ham hock & pineapple	£13.95
Garlic & herb chicken & wild mushroom	£13.95
Salami, nduja sausage & roquito peppers	£13.95
Salami, garlic & herb chicken, ham, nduja sausage	£15.50
Add extra toppings	£1.50 each

SIDES **V GFO**

VEGAN CHEESE OPTIONS AVAILABLE VEO	
Fries	£4.50
Cheesy fries	£5.50
Thick cut chips	£4.50
Cheesy chips	£5.50
Mashed potato	£2.95
Seasonal vegetables	£3.95
Mini Greek salad	£4.95
Garlic flatbread add chilli oil for 30p extra	£4.95
Garlic bread with cheese	£5.95
Peppercorn sauce GF	£1.95

Please ask if you require extra gravy.

We are proud to use local suppliers as much as possible including produce from Highfield House Farm Shop, R G Morris Fishmongers, Winster Fruit & Vegetables, Peak Ales & Matlock Meadows Ice Cream.

Some of these ingredients may contain allergens and it is not possible for us to guarantee that any product is 100% free from any allergen. Please discuss any allergies and ingredient queries with a member of the team. **The menu is subject to change at short notice.**

Please specify Gluten Free when ordering.

V Vegetarian **VE** Vegan **VEO** Vegan Option **GF** Gluten Free **GFO** Gluten Free Option