



MEAT DISHES

Black pudding and Stilton croquettes, Apple salsa, pickled shallots, mustard mayonnaise 6.50

Korean style BBQ beef, Korean red cabbage slaw (gf) 7.50

Cajun glazed pork belly, Blue cheese and kohlrabi slaw (gf) 6.95

Moroccan spiced lamb, Quinoa salad, harrisa yoghurt, date puree, pine nuts (gf) 8.95

Derbyshire sirlion, Truffle and bone marrow polenta chips, beef dripping gravy (gf) 9.95

Honey glazed chorizo (gf) 6.50

Spiced chicken skewers, Bombay potatoes, onion pickle, mint yoghurt (gf) 6.50

Chateaubriand, 16oz fillet, chips, onion rings, rocket salad, beef dripping gravy (gf) 47.95

FISH DISHES

Crispy squid, Squid ink risotto, citrus mayonnaise (gf) 6.95

Seared scallops, pea puree, black pudding, minted peas, lobster emulsion (gfo) 8.95

Nduja sesame prawn toast, Sriracha mayonnaise 6.95

Soy and sesame seared Tuna, rice noodle salad (gf) 7.95

Pan fried sea bass, Chorizo, peas, potatoes, lettuce, saffron mayonnaise (gf) 6.95

VEGETARIAN DISHES

Cauliflower hot wings, Sriracha mayonnaise (gf)(ve) 6.50

Beetroot Waldorf salad, Goats cheese, pickled apples, walnuts (gf) 5.95

Korean style BBQ jack fruit, Korean red cabbage slaw (gf)(ve) 5.95

Feta and bean falafel, Quinoa salad, red pepper salsa, olive soil (gf) 6.50

Potatas bravas, Aioli (gf) 4.95

Garlic wild mushrooms, Creme frache, tarragon, stilton, truffle oil (gf) 6.50

Baked British brie, Focaccia, chutney (gf) 13.95

SIDES/NIBBLES ALL 2.95

Glazed pigs in blankets

Nocellara olives

Truffle and bone marrow polenta chips

Garlic and herb focaccia, dips

Warm potato salad

Chips