FOOD MENU





15.50

15.50

18.50



Starters

Pea & potato croquettes (VG)
Creamy mashed potato & crushed peas,
in crispy breadcrumbs, with a
spicy sriracha mayo
Spiced butternut squash soup (VG
with maple yoghurt & toasted seeds
Creamy truffled mushrooms (VG)

On toasted brinche

Butterfly king prawns
with homemade sweet chilli sauce

Ham hock and leek terrine

with mulled cider ketchup & toasted sourdough

Piri Piri chicken wings

Chargrilled & coated in a piri piri barbecue sauce with blue cheese dip

Baked Camembert

with toasted ciabatta & cranberry and port chutney **Perfect for sharing**

Sides

Fries (VG)

Hand-cut chips (VG)

Garlic & rosemary roasted

potatoes (VG)

Cauliflower cheese (VGO)

Seasonal greens (VG)



Mains

Beer battered haddockwith hand-cut chips, mushy peas
& tartare sauce

6.50

Beer battered banana blossom (VG)

with hand-cut chips, mushy peas

6.50

6.50

7.50

7.00

7.00

10.50

& tartare sauce

Chestnut, cranberry & brie roast (v) 17.50

with roasted potatoes, roasted root vegetables, red cabbage & Brussels sprouts

Pan-roasted cod loin 17.50

with fine green beans, baby potatoes & beurre blanc

16oz Derbyshire lamb shank

Braised in port & rosemary served with roasted potatoes, roasted root vegetables, red cabbage & Brussels sprouts

10oz ribeye steak 25.00

On a bed of mushroom duxelles, with beef dripping roasted potatoes, seasonal greens & a Madeira wine sauce

Sage & onion stuffed turkey 17.50

with pigs in blankets, roasted potatoes, roasted root vegetables, red cabbage & Brussels sprouts

Quorn chicken fillet (VG) 16.50

with roasted potatoes, roasted root vegetables, red cabbage & Brussels sprouts



Pies

with hand-cut chips, mushy peas & gravy

Steak & True North ale Creamy chicken, mushroom & leek



Cheese, onion & potato (V)
Spinach, vegan feta & potato (VG)

15.00 each



FOOD MENU





Burgers





Served with fries

House	14.50
Beef patty, double cheddar, pickled red onions,	

smoked mustard & garlic mayo, baby gem in a grillhouse bun

17.00 **Beef shin**

Beef patty, shin jam, American cheese, beer-pickled onion ring, smoked mustard & garlic mayo, pickle & baby gem in a grillhouse bun

14.50 Vegan (VG)

Vegan bean patty, vegan cheese, pickled red onions, smoked mustard & garlic mayo & baby gem in a grillhouse bun

Buttermilk chicken 14.50

Crispy fried buttermilk chicken, smoked mustard & garlic mayo, pickles & baby gem in a grillhouse bun

Bar snacks

Black pudding bites

with gravy mayo

Buffalo cauliflower bites (VG)

with tomato salsa

Devilled whitebait

with tartar sauce

Crispy vegan chicken strips (VG)

with garlic mayo

Pretzel bites (VG)

with chive dipping sauce



Homemade Pizza

Hand-stretched with rich homemade tomato & herb sauce, topped with mozzarella cheese



Margherita (VGO) 11.50

Pepperoni 13.00

Spiced beef & jalapeño 14.00

Pollo 13.50

Roasted chicken & tomato

Meat feast 14.95

Milano salami, pepperoni & roast chicken

Veggie feast (VGO) 14.00

Pepper, mushroom, red onion, olives & tomato

Desserts

Apple and mixed berry crumble (VG)

with vanilla bean ice cream or custard

Salted caramel cheesecake (V)

with lemon curd ice cream

Rich chocolate mousse cake

with raspberries and smooth Belgian chocolate. Served with banoffee ice cream

Sticky toffee pudding (V)

with vanilla bean ice cream or custard

Vegan chocolate brownie (VG)

with coconut ice cream

4 scoops of ice cream or sorbet (VGO)

Ask for today's flavours





If you have a question, food allergy or intolerance, please let us know before placing your order. Full allergen information is available on request or can be accessed via the QR code.









