

SUNDAY MENU

1 Course 11.95 • 2 Course • 15.95 • 3 Course 19.95

STARTERS

CHEFS HOMEMADE SOUP OF THE DAY (GFO)(V)
 Thyme butter, rye bread

MUSHROOMS ON TOAST (GFO)
 sourdough toast, sautéed mushrooms & garlic, poached free
 range egg, hollandaise

CRAB & COD FISHCAKES
 Coriander salsa, rice noodles, spring onions

ROASTED FIGS (GFO)(V)
 orange, feta, rocket and pine nuts

MAIN COURSES

TREACLE CURED RIBEYE OF DERBYSHIRE BEEF (GFO)
 roast potatoes, yorkshire and gravy (£1.00 supp.)

CIDER BRINED ASHOVER PORK LOIN (GFO)
 apple compote, roast potatoes, yorkshire pudding and gravy

ROAST DERBYSHIRE HAM (GFO)
 Honey & mustard glaze, roast potatoes, parsley & pea sauce, Yorkshire pudding

CHORIZO CRUSTED COD LOIN
 dauphinoise potatoes, bravas sauce, broccoli

WILD MUSHROOM & TARRAGON CARBONARA (V)
 ciabatta, rocket & fennel salad

THE DRAGON PLATTER (GFO)
 ribeye of beef, pork loin, roast derbyshire ham, apricot & thyme stuffing,
 roast potatoes, yorkshire pudding (£3.00 supp)

DESSERTS

ORANGE MARMALADE BREAD & BUTTER PUDDING
 vanilla custard

SPICED RUM & PINEAPPLE UP SIDE DOWN CAKE
 cardamon ice cream

NEW YORK CHEESE CAKE
 blueberry compote, chantilly cream

CHOCOLATE MARQUISE
 chocolate sorbet, pistachio macaroon (£1.00 Supp)

BRITISH CHEESE SELECTION
 served with celery, grapes, crackers, plum & apple chutney (£3.00 Supp)

SELECTION OF ICE CREAMS
 berry compote, shortbread biscuit

SIDES & SNACKS

MARINATED OLIVES & ARTICHOKE (VE)(GF)	£1.95
SOURDOUGH BREAD (GFO)(V) thyme butter, rapeseed oil dip	£2.95
BEETROOT & PARSLEY HUMMUS (V)(GF) multiseed croutes, toasted onion seeds	£3.25
PATATAS BRAVAS & CHORIZO bravas sauce	£4.25
ROAST POTATOES & GRAVY (GFO)	£2.95
SKINNY FRIES (GF)(V)	£2.95

SANDWICHES

TREACLE CURED BEEF (GFO) roast potatoes, yorkshire pudding, gravy, horseradish	£6.95
CIDER BRINED ASHOVER PORK LOIN (GFO) roast potatoes, yorkshire pudding, gravy, apple sauce	£6.95
MATURE CHEDDAR, TOMATO CHUTNEY (V)(GFO) skinny fries, salad	£6.50
SALMON TIKKA & MINT YOGHURT (GFO) skinny fries, salad	£7.25
<i>Sandwiches served on white or granary farmhouse bread or gluten free roll</i>	

(ve) vegan (v) suitable for vegetarians (gf) gluten free (gfo) please note: most dishes can be adapted to offer a gluten free option, please ask staff
 Nuts, allergies and dietary requirements: We regret we cannot guarantee our food products are totally nut free. Some of our dishes contain nuts and
 other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see
 our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.