

SMALL PLATES

Marinated Olives (ve)(gf) marinated olives, artichokes & sun blushed tomatoes	£3.25
House Breads (gfo)(v) boot beer & onion jam, butter	£3.50
Homemade Potato Chips (gf) chicken seasoning, chive crème fraîche	£2.95
Keema Beef Pasties ginger and coriander dressing	£4.50
Halloumi Fries (gf) garlic and herb mayonnaise	£4.95
Sweet Potato Fries (gf)(v) parmesan, sweet corn relish	£4.50

STARTERS

Chefs Homemade Soup of the Day (gfo)(v) herb butter, house bread	£5.95
Mussels and Pancetta (gfo) boot beer sauce, house bread	£7.25
Peppered Beef Fillet (gf) horseradish, mustard cress, chive emulsion	£7.25
Salted Cod Croquette taramasalata, saffron oil, tomato, dill	£6.50
Artichoke & Celeriac Risotto (gf)(v) potato foam, truffle	£6.25
Baked Chicory Tart (v) autumn leaf, balsamic, orange, blue cheese	£6.95

Box Baked Camembert (v)(gfo) (serves 2 people) pear and wine chutney, house bread, flavoured oil	£13.95
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SANDWICHES

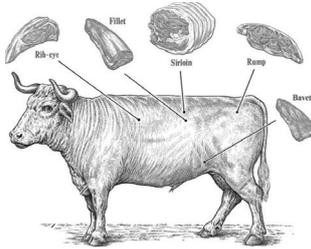
Sandwiches served until 5.30pm

All served with salad and skin on fries with a choice of farmhouse white or wholemeal, gluten free bun or flatbread wrap. **All £7.50**

Roasted Chicken & Avocado (gfo) baby gem, tomato
Tuna & Red Onion (gfo) pickled cucumber, rocket
Smoked Cheddar (gfo) apple slaw, baby gem
Goats Cheese & Beetroot (gfo) beetroot chutney, rocket
Glazed Derbyshire Ham (gfo) orange marmalade, rocket

MAINS

Fish & Chips (gf) homemade mushy peas, hand cut chips, lemon	£12.50
Moroccan Lamb spiced red pepper cous cous, pomegranate and orange dressing	£16.95
Breast of Duck (gf) celeriac fondant, caramelised celeriac, creamed cabbage, jus	£16.95
Fish de Jour (gf) kale, pomme anna potato, smoked cauliflower velouté	£15.95
Rare Breed Beef & Onion Pie mustard cream cabbage, mashed potatoes, gravy	£12.95
Roasted Butternut Squash Risotto mascarpone, toasted pumpkin seed, sage	£12.95
Wild Mushroom & Pancetta Fettuccine parmesan, rocket (chicken supp £2)	£12.95
Mussels and Pancetta (gfo) boot beer sauce, house bread	£12.95



THE GRILL

10^{oz} Matured ribeye (gf)	£23.95
8^{oz} Fillet steak (gf)	£25.95
10^{oz} Rump steak (gf)	£16.95
Tori and Ben's market cut of the day	£Market price

All served with portabella mushroom, black garlic purée, tomato and hand cut chips.

Charred Gammon Steak (gf) Betty's farm free range fried eggs, apple compote, hand cut chips	£12.95
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BURGERS

House Burger (gfo) monterey jack cheese, tomato, baby gem, gherkin, apple slaw, bacon jam, fries	£12.95
Garlic & Herb Chicken Burger (gfo) baby gem, tomato, apple slaw, sweetcorn relish, fries	£12.95
5 Spice Bean Burger (gf)(v) tomato, baby gem, tomato salsa, fries	£11.95

SALADS

Feta & Apple (gf)(v) toasted pecan, baby leaves, cider & maple dressing	£11.95
Caesar Salad (gfo) baby gem, pancetta, parmesan, caesar dressing, poached egg Add chicken or halloumi or smoked salmon £2.00	£10.95
Chicken & Avocado (gf) pumpkin seeds, chicory, spinach, house dressing	£12.95



DESSERTS

Orange Marmalade Bread & Butter Pudding glazed spiced orange, crème anglaise	£7.25
Dark Chocolate Pecan Pie brown butter ice cream	£7.25
Vanilla Panna Cotta (gf) cherry textures, aerated chocolate	£6.25
Baked Alaska malt toffee parfait, hazelnut meringue	£6.95
Selection Of Homemade Ice Creams (gf)(v) house fudge, berries	£5.50
Cheese Board (gfo) selection of cheese, chutney, fig jelly, grapes, biscuits	£7.95

SIDES & SAUCES

Battered Pickled Onion Rings (v)(gf) £3.75	
Hand Cut Chips (v)(gf)	£3.25
Skin On fries (v)(gf)	£3.25
House Salad (v)(gfo)	£3.50
Peppercorn Sauce (gf)	£3.50
Diane Sauce (v)(gf)	£3.50
Autumn Root Vegetables (v)(gf)	£3.50
Creamed Cabbage (v)(gf)	£3.50
Sweet Potato Fries	£3.50

(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.