



# FESTIVE DINNER MENU



## STARTERS

- SLOW BRAISED PORK BELLY £7.50  
roasted parsnip purée, spinach, herb emulsion
- ATLANTIC MACKEREL PATÉ £7.00  
sourdough croute, beetroot chutney, fresh horseradish
- BUTTERNUT SQUASH TARTLET £6.50  
wild mushrooms and sage, Madeira reduction, toasted seeds, dressed leaves
- SEASONAL HOMEMADE SOUP £5.50  
homemade bread
- TANDOORI PARTRIDGE £7.50  
bhaji, onions, minted cucumber salad, mango yoghurt
- THAI SPICED FISHCAKES £6.50  
chimichurri, dressed garden leaves.
- COLD SMOKED DUCK BREAST £7.50  
pomegranate, lambs lettuce, carrot gastrique, ripened damson dressing.

## MAINS

- 12 HOUR BRAISED FEATHER BLADE OF BEEF £18.00  
Pommes aligot, chantenay carrots, wild mushrooms, glazed onions,  
Porterhouse stout and treacle sauce
- TRADITIONAL FISH & CHIPS £14.50  
pea purée, homemade tartare sauce
- PAN ROASTED FILLET OF HAKE £17.00  
celeriac, fresh clams, seasonal greens, sea herbs, lemon sauce
- TRUFFLE MAC 'N' CHEESE £16.00  
poached egg, fresh parmesan, rocket salad
- ROASTED BEETROOT & FIG QUINOA £15.50  
fresh spinach, feta cheese, balsamic dressing
- LOCALLY SOURCED VENISON HAUNCH £18.00  
fondant potato, blackberry jus, baby vegetables, crispy kale

## STEAKS

- DERBYSHIRE BORN AND BRED: all our beef is naturally reared on Mr Mower's Farm in North Derbyshire and traditionally dry aged for a minimum of 28 days. Served with triple cooked chips, garden salad & peppercorn or red wine sauce
- 8oz HEART OF RUMP £19.95 [ 8oz RIB EYE £24.95 [ 8oz FILLET £29.95

## Desserts

- HANDMADE CHRISTMAS PUDDING £6.50  
brandy custard, fresh nutmeg
- TREACLE TART £6.50  
egg nog ice cream, fresh orange
- BLACK FOREST MOUSSE £6.50  
black cherry sorbet, shaved dark chocolate
- CRÈME CATALAN £6.50  
homemade vanilla ice cream
- RUM INFUSED BARBEQUED PINEAPPLE £6.50  
coconut sorbet, fresh lime
- 3 OR 7 CHEESE SELECTION £6.50  
seven cheese selection & £5.95 supplement

**PLEASE NOTE:** we use nuts, fish, egg, shellfish, milk and gluten products within our kitchen and it is impossible to fully guarantee separation of these items in storage, preparation or cooking. Please inform staff of any food allergies prior to placing your order