

TO START

Mixed olives served with balsamic & olive oil dip and freshly baked bread

Chefs home-made soup served with a crusty bread roll

Pan-fried pigeon breast served on a bed of kale with bacon, brandy and herb lentils and red wine jus

Homemade smoked haddock fish cake topped with a poached egg and hollandaise sauce

MAINS COLLECTION

Gammon steak with pineapple, duck egg, tomato, baked field mushrooms, big chips and peas

Pan-fried chicken breast on colcannon cakes served with curly kale, mushrooms & shallots and a kale & red wine jus

Apple, Stilton & walnut risotto (v)

Homemade leek and goats cheese lasagne served with big chips and salad (v)

***Unless otherwise stated, main dishes are served with fresh seasonal vegetables or side salad
All meals are freshly prepared, please allow 30 minutes for your main course***

Awards & Recommendations

- AA good food guide dining recommendation
- 2nd in Real Ales CAMRA Guide 2007
- Short listed for the taste of Derbyshire 2007
- In the Top 50 B&B Daily Telegraph 2007
- Top 10 B&B CAMRA Guide 2007

