



THE SUNDAY TABLE

AVAILABLE 12 UNTIL LATE. ALL DISHES ARE FRESHLY COOKED AND ARE AVAILABLE ON A FIRST COME, FIRST SERVED BASIS.

STARTERS

Soup of the Day, Warm Bread - £6

Chargrilled Asparagus, Poached Egg, Hollandaise - £6.50

Citrus Cured Salmon, Lemon Puree, Cucumber, Dill Mayonnaise - £10

Goats Cheese Salad, Marinated Tomatoes, Red Pepper Relish, Focaccia Croutons - £7

MAINS

Roast Derbyshire Prime Sirloin of Beef (served pink), Yorkshire Pudding, Roast Potatoes & Seasonal Vegetables - £18

Roast Ashbourne Turkey Breast, Yorkshire Pudding, Sage and Onion Stuffing, Roast Potatoes, Seasonal Vegetables - £16

12 Hour Braised Lamb Shoulder, Yorkshire Pudding, Roast Potatoes & Seasonal Vegetables - £17

Greyhound Nut Roast, Yorkshire Pudding, Vegetable Gravy, Roast Potatoes, Seasonal Vegetables (V) - £15

Rigatoni Primavera, Asparagus, Spinach, Peas, Beans, Pesto Cream Sauce (V) - £15

Pan Seared Seabass Fillet, Leek Rosti, Butternut Squash, Spinach, Coriander Cream Sauce - £18

DESSERTS

Fruit Crumble of the Day with Custard - £6.50

Vanilla Panna Cotta, Mint, Lemon and Olive Oil Marinated Strawberries - £7

Trio of Ice Creams - £7

Warm Double Chocolate Brownie, Vanilla Ice Cream - £7

Cheese Board - £10

(V) VEGETARIAN

ALL MAIN COURSES INCLUDE POTATO AND FOUR DIFFERENT VEGETABLES AS A MINIMUM, ADDITIONAL PORTIONS CAN BE PURCHASED AT £3.50

PLEASE ADVISE A MEMBER OF THE TEAM IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS OR ALLERGIES, OR ANY QUESTIONS CONCERNING OUR RECIPE INGREDIENTS. WHILST WE ENDEAVOUR TO CONTROL THE HANDLING OF ALLERGENS IN OUR FOOD PREPARATION WE CANNOT GUARANTEE ALLERGENS ARE NOT 100% EXCLUDED FROM OUR FOODS. ALL GROUP BOOKINGS OF 6 GUESTS OR MORE ARE SUBJECT TO A NOMINAL SERVICE CHARGE OF 10% OF THE TOTAL AMOUNT.