

MAIN MENU

Festive fizz on arrival

STARTERS

Red pepper and tomato soup V VE* GF*

Roast red pepper and heirloom tomato soup, finished with feta and pesto. Served with sourdough.

Ask for Red pepper and tomato soup made gluten free GF

Ask for Red pepper and tomato soup made vegan VE

Prawn cocktail sundae GF*

Juicy Norwegian and tiger prawn cocktail, tempura prawn, crisp lettuce, Bloody Mary mayonnaise and a cucumber sandwich, served with fresh lime.

Ask for Prawn cocktail sundae made gluten free GF

Served without tempura prawn.

Crispy chicken wings GF*

Crispy, lightly spiced chicken wings, served with a lemon and toasted spice aioli.

Ask for Crispy chicken wings made gluten free GF

MAINS

Peak District grass-fed rump steak GF*

Dry aged Peak District, grass-fed 10oz rump steak, served with crispy fries, caramelised garlic, heirloom tomato, crispy mushrooms and a chimichurri coated watercress and rocket salad.

Ask for Peak District grass fed rump steak made gluten free GF

Served without crispy mushrooms.

Add a sauce

Béarnaise sauce GF - Brandy and peppercorn sauce GF - Red wine sauce GF

Chicken, bubble and squeak GF*

Roast corn fed chicken breast and thigh with our own bubble and squeak, sautéed spinach, roast carrot and a roast chicken jus.

Ask for Chicken, bubble and squeak made gluten free GF

Truffle ravioli V

Ravioli with truffle, soft and buttery Stracchino cheese and artichoke and mushroom fricassée. Topped with cep mushroom sauce.

Lamb shank shepherd's pie GF*

Meltingly tender four-hour cooked lamb shank topped with creamy mashed potato, served with buttered greens.

Ask for Lamb shank shepherd's pie made gluten free GF

Root vegetable and lentil cottage pie V VE*

A hearty root vegetable and lentil cottage pie with a creamy sweet potato topping. Served with steamed greens.

Ask for Root vegetable and lentil cottage pie made vegan VE

PUDDINGS

Chocolate mousse V

A rich and intense chocolate mousse, infused with espresso and topped with fresh raspberries.

Sticky toffee pudding V

An oldie but a goldie - sticky, sweet and syrupy, drenched with sticky toffee sauce and served with vanilla ice cream.

Cheese plate V GF*

A selection of British cheeses, served with chutney, celery and water biscuits.

Ask for Cheese plate made gluten free GF

Trio of vegan ice cream or sorbets VE

Choose 3 scoops from:

Vegan salted caramel ice cream GF VE

Vegan vanilla ice cream VE

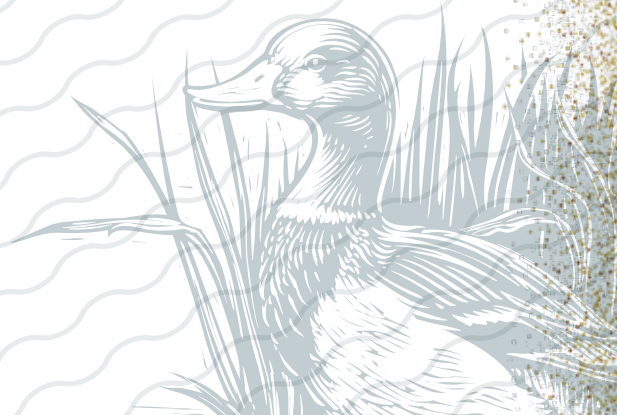
Vegan chocolate orange ice cream GF VE

Vegan blackcurrant sorbet GF VE

Vegan mango sorbet GF VE

Ask for Vegan Ice Cream or Sorbet made gluten free GF

COFFEE AND PETIT FOURS



CHILDREN'S MENU

Glass of children's festive fizz on arrival

STARTERS

Cream of tomato soup V GF*

With crispy herb bread stars

Trio of melon balls V VE* GF*

With a raspberry coulis

MAINS

Chicken nuggets

Served with crispy chips and a choice of garden peas or baked beans

Chargrilled minute steak GF*

Served with crispy chips and a choice of garden peas or baked beans

Crispy cod goujons

Served with crispy chips and a choice of garden peas or baked beans

Vegetable lasagne V

Served with garlic bread and crudité cups

Vegan nuggets VE

Served with crispy chips and a choice of garden peas or baked beans

PUDDINGS

Fresh fruit lollipops V VE* GF*

With strawberry puree or chocolate sauce

Chocolate brownies V

With chocolate sauce, whipped cream and crushed Flake.

Jelly and ice cream

Jelly with vanilla ice cream

Selection of ice cream V VE*

Choose 3 scoops of chocolate, vanilla, vegan vanilla
or strawberry ice cream

V - No meat or fish | VE* - Vegan alternative available | GF* - Gluten free alternative available

Menus are subject to change UK

