



Evening Menu

Wed-Fri until 7pm
2 courses + drink* £20

*T&C's apply

Where possible ingredients have been locally sourced and are homemade. All dishes are cooked to order and are served as complete meals. Occasionally we will have some specials so please ask your server.

Starter

*Homemade soup of the day served with freshly baked bread
and flavoured butter £5.95*

*Guinea fowl terrine, pickled vegetables, fig puree and savoury
granola £6.95*

*Pan seared cod cheeks, glazed broad beans, black pudding and
a pea puree £6.95*

Goats cheese bon bons, beetroot, walnuts and amaranth £5.95

*Pan fried chicken livers, sherry vinegar, home dried tomatoes,
tarragon, toasted croute and pan juices £6.50*

Main Course

*Pan roasted rump of lamb, fondant potato, poached leeks,
carrot and a red wine jus £17.95*

*Seared chicken breast, pomme anna potatoes and a coq au van
garnish £12.95*

*8oz Rib eye of Derbyshire beef, confit tomato, flat mushroom
and homemade double cooked chips £19.95* - Surf and turf it with
wild South Atlantic king prawns for £4.95*

*Indian spiced cod, cauliflower, cocotte potatoes, garam masala
and coconut sauce £16.95*

*Sweet potato, butternut squash and feta wellington, wilted kale
and herb oil £11.95*

*Braised beef cheek ragu tagliatelle, basil oil and parmesan
£13.95*

Wild mushroom risotto, truffle oil and parmesan £11.95

Extras - £2.95

*Olives, Homemade bread, Steak sauce, Seasonal veg, Salad, Homemade
double cooked chips, Onion rings*

To finish

See our specials blackboard for our daily choices of homemade desserts. Also why not try
one of our freshly brewed Heavenly coffees from £2.50.

FOOD ALLERGIES: Please make us aware on booking or alert a member of staff if you have any concerns

***£5 supplement chargeable and drink restrictions apply**