



Sunday lunch menu

Where possible ingredients have been locally sourced and are homemade. Occasionally we will have some specials detailed on the blackboard.

1 course £8.99 2 course £11.99 3 course £14.99

Starter

*Homemade soup of the day served with freshly baked bread
Duck croquettes, pickled carrots and pistachio pesto
Red wine fig bruschetta and honey whipped goat's cheese*

Main Course

*Roasted topside of Derbyshire beef, Yorkshire pudding, roast potatoes, roast parsnips, mash, glazed carrot and pan gravy
(£1 supplement)*

Roasted Packington pork, braised red cabbage, crackling, roast potatoes, roast parsnips, mash and pan gravy

Fish of the day – see specials board

Pistachio gnocchi, charred baby gem, poached peach, homemade pesto and soured tomatoes

All served with a panache of green vegetables

Extras - £2.95

Cauliflower cheese, sage and onion stuffing, seasonal veg, mash potato, roast potatoes, salad

Dessert

Chocolate tart, white chocolate crumb and raspberry sorbet

*Pineapple tarte tatin, pineapple fritter with desiccated
coconut, rum ice cream and fresh coconut*

*Apple and brandy cake, fresh apple and apple puree and
lime sorbet*

To finish

A selection of cheese and biscuits, apple, grapes and chutney

£9.95

*Or why not try one of our freshly brewed Heavenly coffees
from £2.50 or add a liqueur to your coffee for an extra £1.45*

FOOD ALLERGIES: Please alert a member of staff if you have any concerns