



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

Tomato bruschetta, honey whipped goat's cheese and crostini

Crayfish cocktail, baby gem lettuce, tomato, cucumber and

Marie rose sauce

Main Course

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

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

Fish of the day - see specials board

Lentil and walnut bake, glazed carrot, roast potatoes, mash and veg gravy

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, chocolate crumb and
raspberry sorbet

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

Rhubarb and custard – set custard with poached rhubarb,
rhubarb gel, rhubarb sorbet and ginger biscuit

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