



Summer A La Carte Menu

(Available Friday & Saturday evenings)

Where we state (GF) it means the dish can be adapted to suit gluten free so please specify if this is your preference when placing your order

For the table

Warm rustic ciabatta loaf with salted butter, olive oil & balsamic vinegar for two...3.00

Marinated mixed olives & feta cheese (gf)...3.00 Cheesy garlic bread 3.00

Starters

Soup of the day served with chunky bread & butter (v,gf)	4.90
Chicken & duck liver pate with a pomegranate, Drambuie & molasses drizzle, crispy ciabatta bread (G.F)	7.50
Prawn & crayfish cocktail, served with a bread roll & butter (gf)	7.50
Savoury crepe filled with creamy garlic mushrooms topped with parmesan crisp (V)	6.50
Halloumi cheese batons deep fried, dusted with paprika & served with homemade lime aioli (VGF)	5.90
Breaded deep fried butternut squash and gruyere macaroni cheese balls with walnut, caramelised onion and apple salad (V)	5.50
Grilled goats cheese, roasted pepper and beetroot tower (V)	6.50
Smoked salmon with a poached hens egg, braised asparagus & parmesan shavings	7.50
King prawn, black pudding & chorizo cooked with olive oil fresh chili & garlic. dipping bread	8.50

You can double your starter size and add potatoes & vegetables or salad as an alternative main course

Before ordering please speak to one of our staff if you have a Food Allergy or Intolerance.

Main courses: *All served with seasonal vegetables where appropriate*

Vegetarian....All 12.95

Lentil and walnut loaf with new potatoes, green veg medley and veggie gravy (vegan)

Goats cheese and asparagus tart served with salad & French fries

Veggie burger with a sweet potato, quinoa and kale patty, topped with swiss cheese, tomato, lettuce and harissa mayo, in a tiger bread bun with French fries

From the sea....

Salmon fillet, pan seared & finished with a citrus sauce, parsley mashed potatoes (gf)

14.50

Swordfish steaks crusted with parmesan and herb breadcrumbs, Neapolitan tomato sauce, new potatoes

16.50

Lobster, please order three days in advance

market price

From the field....

Beef Bourguignon, lean chunks of beef, mushrooms, carrots & baby onions, slow cooked until tender in a rich gravy of red wine & herbs served with mashed potato 13.90

Homemade Steak & Abbott ale pie, short crust pastry top and bottom, a choice of potato & a jug of gravy 12.90

Breaded Chicken breast escalope, mushroom tarragon & white wine sauce, sauté potatoes

14.50

Beef & pork burger prepared Swedish style, beetroot & girkin blended into the meat topped with swiss cheese, tomato & bacon with grain mustard mayo, in a tiger bread bun with a beetroot, pickled red cabbage & sultana salad & French fries 12.90

From the Grill (ALL Gluten Free)

All our steaks are either Hereford or Angus beef, home reared at a local family run farm, where they are dry hung in their own cold rooms for between 28 and 35 days to ensure tenderness

8oz fillet, the leanest and most tender

24.90

4oz fillet, for the lighter appetite

15.90

7 oz rump, a very tasty steak

14.90

8 oz sirloin, tender & with its own unique flavour

16.90

14 oz rump, for the larger appetite

19.50

All served with French fries or triple cooked chunky chips, button mushrooms, roasted cherry tomatoes with salad garnish. Choose from the following sauces & sides to accompany your grill:

Stilton, Creamy Garlic Mushroom, Peppercorn. All 2.50

Sides All 2.50

Dauphinoise potatoes, French Fries, Chunky Chips, Mashed Potato, Garlic Ciabatta Bread, Garden Salad, Vegetable Medley, Beer battered Onion Rings, Button mushrooms, Garden peas

Premium connoisseur meat menu

Himalayan salt aged meat has both enhanced flavour and tenderness which is hard to match due to being hung in authentic chambers lined with Himalayan salt block.

The molecular structure of the salt acts as a preservative so the meat gains flavour without spoiling but does not impart a salt flavour upon the meat.

We are proud to be the only restaurant within 50 miles to be offering this unique quality gastronomic experience and we trust you will enjoy your choice from the following.

14oz bone in rib eye club steak served with button mushrooms, roasted cherry tomatoes, homemade chunky chips or French fries. (G.F) 24.50

8oz sirloin steak served with button mushrooms, roasted cherry tomatoes, homemade chunky chips or French fries. (G.F) 22.50

7oz lamb rump, minted gravy, colcannon mashed potato (G.F) 19.50

Pork three ways, crispy salt aged pork belly with a black pudding & chorizo casserole, baked apple & choice of potato 16.50

6-7oz Goosnargh duck breast with a port & blackberry jus, dauphinoise potatoes (G.F) 19.50

Please note that our food is fresh, made to order and bought from Ilkeston & Derbyshire suppliers wherever possible.

Please allow around 25 minutes if not ordering a starter & weights are approximate un-cooked weights.

We are happy to accommodate special dietary requirements where possible and we reserve the right to change the menu without notice due to supply issues or situations beyond our control.