

The DURHAM



The Country Inn on Your Doorstep

Spring Sunday Lunch

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

Starters

Soup of the day served with chunky bread & butter (v,gf).	4.90
Prawn & crayfish cocktail, served with a bread roll & butter (gf).	7.50
Duck liver & Tia Maria pate with caramelised fig & onion chutney, served with melba toast (gf)	7.50
Halloumi batons, deep fried with homemade chipotle aioli (v,gf).	5.90
Mini meatballs in Neapolitan sauce with herbed ricotta and garlic dipping bread	6.50
Twice baked cheese soufflé (v,gf)	6.50
Garlic balsamic sautéed mushrooms served on ciabatta toast with dressed rocket and shaved parmesan	5.50
You can double your starter size and add potatoes & vegetables or salad as an alternative main course	

Childrens main courses all 6.25

Chicken nuggets, beans & fries - Fish fingers, peas & fries - Sausage beans & fries
Beef Bourguignon with mash - Steak & ale pie & fries

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

Traditional roasts.... served with roast & baby potatoes, homemade Yorkshire pudding & pork, sage & onion stuffing, steamed fresh vegetables & cauliflower cheese, thick gravy made from homemade stock

Roast rump of beef or leg of lamb (served pink unless otherwise requested) Roast breast of turkey, roast loin of pork (G.F) 11.95

Children's roasts half portions at 6.25

Platter of all four meats, two Yorkshires double roast potatoes 16.95

Main courses: All served with seasonal vegetables where appropriate

Vegetarian....All 12.95

Butternut pumpkin, spinach and ricotta pie, water pastry top and bottom with fries and salad

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

Horseradish and coriander crusted tofu with wasabi mashed potato, asparagus & green bean medley and vegan tartar sauce (vegan, gf)

From the sea....

Sea bass fillet pan fried & served on a bed of parsley mash with a lemon butter sauce and asparagus and green bean medley (gf). 16.50

Smoked haddock fillet baked in a béchamel sauce gratinated with mature cheddar & served with sauté potatoes (gf). 14.50

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, water pastry top and bottom, a choice of potato & a jug of gravy 12.90

Pork fillet marinated in honey & soy, served on bed of braised cabbage and leeks, with duchess potatoes and a honey & soy sauce (gf). 15.50

Venison haunch with coffee and shiraz jus with creamed butternut pumpkin 18.50

From the coop.... (not the Co.Op!)

Duck a'l orange, roasted duck breast with a sweet & tangy orange sauce, dauphinoise potatoes 18.50

Italian chicken, crumbed chicken breast stuffed with spinach and ricotta with a chilli, tomato and pepper sauce on a bed of penne pasta topped with parmesan shavings 14.50

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

7oz rump, a very tasty steak 14.90

8oz sirloin, tender & with its own unique flavour 16.90

10oz flat iron steak, marbled, juicy & very tasty, an alternative to rib eye 18.90

All served with French fries or triple cooked beef dripping chunky chips, fried onion flower & roasted cherry tomatoes or peas with salad garnish. Choose from the following sauces to accompany your grill:

Stilton, Creamy garlic mushroom, Peppercorn, All 2.50 Sides All 2.50

French Fries, Chunky Chips, Garlic Ciabatta bread, Crisp Side Salad, vegetable medley

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.

A selection of homemade desserts at 5.90

Cheeseboard & biscuits 8.50