

# The D<sup>U</sup>RHAM OX

*The Country Inn on Your Doorstep*  
Winter Sunday lunch

## Starters

Soup of the day served with chunky bread & butter (V.G.F)	4.90
Prawn & crayfish cocktail, served with a brown roll & butter (G.F)	7.50
Duck liver & Cointreau pate, walnut & date bread	7.50
Baked Cherry tomato, pepper, red onion, mozzarella & fresh basil on rustic cheesebread (V)	5.50
Creamy garlic mushrooms & garlic ciabatta (V.G.F)	5.50
Baked camembert, homemade beetroot relish, olive & oregano ciabatta (V.G.F)	6.50
Smoked salmon & king prawn potato croquette, lemon mascarpone & dill sauce	7.50

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.

**Traditional roasts....** served with 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)	10.90
Roast breast of turkey, roast loin of pork (G.F)	9.90

Children's roasts half portions at half price

Main courses: All served with seasonal vegetables where appropriate

Vegetarian....All 11.95

Vegetable lasagne served with garlic ciabatta & French fries

Truffled mushroom, pepper, red onion & polenta tart topped with vintage English cheddar

Baked halloumi on a cassoulet of potatoes, tomatoes, onions, garlic, mixed beans & courgettes in a roasted tomato & red pepper sauce (G.F)

From the sea....

Baked cod wrapped in leeks & smoked bacon, served with a medley of petit pois & baby onions braised in béchamel sauce, sauté potatoes 14.50

Sea bass fillet, with a cassoulet of king prawns, chorizo, potatoes, tomatoes, onions, garlic, mixed beans & courgettes in a roasted tomato & red pepper sauce (G.F) 16.50

Fresh fish special, not always available, please ask your server for today's choice

Lobster, please order three days in advance market price

From the field....

8 oz gammon steak, garden pea's and chunky chips (G.F) 9.95

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 (G.F) 12.90

Steak & ale pie, shortcrust pastry top and bottom, a choice of potato & a jug of gravy 11.90

Haunch of English venison, blackberry, port & chocolate sauce, fondant potato (G.F) 19.50

Lamb loin T bone chops, minted gravy, bubble & squeak potatoes (G.F) 15.50

Slow roasted belly pork, gravy made from cooking juices, colcannon mashed potatoes 14.50

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

Duck breast Rossini, breast of Gressingham duck topped with duck liver pate & served on a fondant potato with a madeira & mushroom sauce (G.F) 18.50

French Chicken, chicken breast stuffed with Roquefort cheese, wrapped in pancetta, oven roasted & served with a white wine sauce, roasted cherry tomatoes & French fries (G.F) 15.50

Chicken & mushroom stroganoff, strips of chicken breast in a sauce of mushrooms, onions paprika, tomato & sour cream, served on chilli steamed rice 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	14.90
8 oz rump, a very tasty steak	14.90
8 oz sirloin, tender & with its own unique flavour	16.90
10 oz 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, button mushrooms & roasted cherry tomatoes or peas with salad garnish. Choose from the following sauces to accompany your grill:

Stilton, Diane, Peppercorn, All 2.50 Sides All 2.50

French Fries, Chunky Chips, Garlic Ciabatta bread, Battered Onion Rings, 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.