



The Country Inn on Your Doorstep

Large parties of over 10

Sunday Lunch Menu

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 bread & butter (V.G.F)	4.90
Traditional prawn cocktail, served with brown bread & butter (G.F)	6.50
Baked red pepper, stuffed with continental vegetables & topped with a herb crust (V.G.F)	5.50
Homemade smooth chicken liver pate, red onion chutney, melba toast (G.F)	5.90
Creamy garlic mushrooms, served on cheesy garlic bread (V.G.F)	6.50
Baked Camembert, with wild berry & port chutney & dipping breads (V.G.F)	5.50

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

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.

Main courses:

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 (served pink unless otherwise requested) 10.90

Roast breast of turkey, roast loin of pork or roast Lamb (G.F) 9.90

Children's roasts half portions at half price

Vegetarian....

Creamy garlic mushrooms, with long grain rice 9.50

Baked red peppers, stuffed with continental vegetables with choice of potatoes or rice 12.50

Nut roast, today's vegetables and choice of potatoes or rice 11.50

From the sea....

Swordfish served with Boulangere potatoes, green beans & a tomato, thyme & red wine reduction (G.F) 16.50

From the field.... served with today's fresh vegetables where appropriate

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

Chicken Supreme, stuffed with a mushroom volute wrapped in pancetta, topped with Padano Italian cheese & served with a tarragon tomato & vermouth sauce & sauté potatoes (G.F) 14.50

Pork fillet medallions, served on a bed of braised leeks with a white onion and fennel sauce
Duchess Potatoes & shredded Savoy cabbage (G.F) 14.50

Lamb Loin Chops, marinated with garlic & rosemary & served with a jus made from the cooking juices, bubble & squeak potato cakes (G.F)

From the Grill (ALL Gluten Free)

All our steaks are 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 and taste

4oz fillet, for the lighter appetite	14.90
8 oz sirloin, tender & with its own unique flavour	16.90
10 oz rib eye, heavily marbled so we recommend served a minimum of medium in order to render down & enhance the flavour	18.50
8oz fillet, the leanest and most tender	24.90

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