
MOTHERING SUNDAY

Sunday 31st March

12 – 4pm

STARTERS

Roast tomato & basil soup, chive crème fraiche, homemade bread roll & butter (V)
Seared scallops, cauliflower puree, roasted cauliflower pancetta crumb (GF) - £2 supplement
Prawn & smoked salmon cocktail, thousand island dressing, granary bread
Chicken & tarragon terrine, spiced tomato chutney, sourdough

ROASTS

Roast topside of beef
Roast Derbyshire turkey
Roast loin of pork

*All roasts are served with seasonal vegetables, roast potatoes, stuffing (N),
Yorkshire pudding & gravy*

MAINS

Sea bream, basil mashed potato, vine roasted cherry tomatoes (GF) - £2 supplement
Butternut squash & goats cheese nut roast, vegetable gravy (V) (N)
Wild mushroom risotto, basil pesto (V) (GF)

DESSERTS

Warm chocolate brownie, chocolate sauce, vanilla ice cream (GF)
Lemon cheesecake, vanilla ice cream
Tonka bean crème brûlée (GF)
Derbyshire cheese selection - £3 supplement

Two courses 19.95
Three courses 23.95

(V) Vegetarian | (N) Nut | (GF) Gluten Free

Please advise our staff of any allergies or special dietary requirements.

Food is prepared in a traditional kitchen and may contain traces of nuts.

We can help identify suitable dishes for you and provide a list of all dishes containing allergens.