

A la Carte

Menu

Starters

Salt Baked Celeriac (V) £10.00 Smoked Celeriac Purée & Hazelnut Truffle Pesto 230 kcal

Moss Valley Porchetta (MWG) £9.95 Caramelised Apple, Burnt Apple Purée 213 kcal

Citrus Cured Ladybower Trout (MWG) £10.95 Buttermilk, Pickled Cucumber & Dill Oil 440 kCal

Mains

Confit Duck Leg £29.50 (MWG)

Duck Fat Potato Rosti, Roasted Beetroot, Charred Cavolo Nero & Rosemary Jus 814 kCal

Market Fish of the Day (MWG)

Please ask for today's market price Smoked Pancetta, Leek & Potato Chowder 623 kCal

Braised Derbyshire Lamb Shank (MWG) £30.50 Smoked Butter Mash, Roasted Leeks & Rosemary Jus 679 kCal

Wild Mushroom Tart (v) £21.00 Cep Velouté, Medley of Green Vegetables 679 kCal

Our Steaks

All of our Steaks are from local Derbyshire Farms and are Served with Café de Paris Butter, Triple Cooked Chips, Grilled Tomato, Mushroom and House Salad 790 kCal

80z Ribeye Steak (MWG) £35.00

Excellent enjoyed with our classic, medium-bodied & smooth 'Bodegas Zugober' Rioja Crianza.

80z Rump Steak (MWG) £25.50

Savour with a glass of our easy drinking, rich and juicy 'Panul Estate' Merlot for an excellent pairing,

Please Note - We accept card payments only

(V) Vegetarian (VE) Vegan (V*) Can be adapted for Vegetarians (GF*) Gluten Free Adaptable (MWG) Made without Gluten*

*Made Without Gluten: The product was intentionally made without gluten but is prepared in the same kitchen as gluten-containing foods. These items may be suitable for those with mild gluten sensitivities. We are unable to guarantee the products are entirely gluten-free.

If you have any questions about our dishes, our ingredients, or have other dietary requirements, please ask any member of staff who will be happy to help. Some products in our range contain nuts and other allergens. As a result, traces of these could be found in other products served here.

Adults need around 2000 Kcal a day



And Passics

Nibbles

House Marinated Olives (VE) £5.00

Homemade Sausage Roll & Brown Sauce £7.00

House Sourdough, Focaccia & Flavoured Butter (V) £5.50

Crispy Whitebait
With Lemon Mayonnaise £6.00

Hummus, Coriander, Chilli & Garlic Flatbread (VE) £6.00

Side Dishes

£6 each

Buttered New Potatoes (MWG) (V)

Truffle & Parmesan Fries (+ £2.50 Supplement) (MWG) ((V)

Tenderstem in Sumac (MWG) (V)

Hand Cut Chips

Seasonal Vegetables

House Dressed Salad

Did you know?

We use ingredients from some of the Peak District's best known, local suppliers, including meats from Derbyshire Farms. Where possible we use herbs, lettuce and vegetables grown in our own on site Kitchen Garden, which you are welcome to take a stroll around should you wish.

Starters

Chicken Liver Parfait (GF*) £9.50 Red Onion Marmalade & Brioche 230 kcal

Whipped Brie (V*) £10.50 Pancetta, Rosemary & Maple Syrup 215 kcal

Soup of the Day (V) (GF*) £7.25 Served with warm homemade bread 490 kCal

Smoked Haddock Fishcake (MWG) £9.75 Dill Crème Fraîche, Dressed Salad 209 kcal

Mains

Derbyshire Farm Cheeseburger £18.00

Bacon, Smoked Cheese, Tomato, Lettuce, Burger Sauce, Gherkins & French Fries 921 kCal

Moving Mountain™ Burger (VE) £17.50 Tomato, Lettuce, Dressed Salad & French Fries 796 kCal

Beer Battered Fish & Chips (MWG) £18.50 Pea Puree, Tartare Sauce, Grilled Lemon 869 kCal

Moss Valley Bacon Chop (MWG) £15.95

Honey Glazed Moss Valley Bacon Chop, Fried Egg & Triple Cooked Chips 869 kCal

Our Pie Selection

Served with Triple Cooked Chips or Mashed Potato, Seasonal Vegetables & Gravy

Beef & Ale Pie £19.00

Slowly Braised Derbyshire Reared Beef, with Onion & Carrot, in a Crisp Pastry Case 794 $\rm kCal$

Homity Pie (V) £18.50

Diced Potato, Onion & a touch of Spinach, in a Cheddar Cheese Sauce, in a Crisp Pastry Case 774 $\rm kCal$

Salads

Classic Caesar Salad (Add Chicken £5.00)

Anchovies, Parmesan Shavings, Sourdough Croutons 522 kCal £13.50

Waldorf Salad (v)

Gem Lettuce, Candied Walnuts, Pickled Grapes, Celery & Blue Cheese Dressing 647 kCal

£13.50