

Gurday Wern

#### **Nibbles**

Hummus, Coriander, Chilli & Garlic Flatbread (VE)

House Marinated Olives (VE) £5.00

Homemade Sausage Roll & Brown Sauce £7.00

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

## Side Dishes

£6 each

Cauliflower Cheese

Buttered New Potatoes (MWG) (V)

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

Hand Cut Chips

Seasonal Vegetables (MWG) (V)

House Dressed Salad

#### 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

Crispy Whitebait £9.25 Lemon mayonnaise 209 kcal

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

## Mains

Roasts of the Day

All Served with Roast Potatoes, Seasonal Vegetables, Jus, Stuffing and Homemade Yorkshire Puddings.

Choose from

Chatsworth Farm Roast Beef 990 kCal £19.50 Pork Belly 979 kCal £18.50

Roast Turkey Ballotine £21.00

Roast Potatoes, Pigs in Blankets, Seasonal Veg and Cranberry stuffing  $869\,\mathrm{kCal}$ 

Vegetable Wellington (V) £17.00

Roast Potatoes, Seasonal Vegetables, Homemade Yorkshire Puddings 683 kCal

Derbyshire Farm Cheeseburger £18.00

Bacon, Smoked Cheese, Tomato, Lettuce, Burger Sauce & Chef's Homemade Chips 921 kCal

Wild Mushroom Tart (V) £21.00

Cep Velouté, Medley of Green Vegetables 679 kCal

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

#### Our Pie Selection

Served with Triple Cooked Chips, Seasonal Vegetables & Gravy

Beef & Ale Pie £19.00

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

Homity Pie (v) £18.00

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



(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 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

Please Note We Only Accept Card Payments

# Did you know?

We use ingredients from some of the Peak District's best known, local suppliers, including meats from local 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.

## **Desserts**

#### Traditional Christmas Pudding £9.50

Brandy Sauce 591 kCal

#### Blueberry Frangipane £9.75

Lemon & White Chocolate Ganache, Shortbread Crumb, Meringue & Raspberry Sorbet 511 kCal

#### Sticky Toffee Pudding £9.50

Toffee Sauce, Caramel Ice Cream (MWG) 811 kCal

#### Seasonal Fruit Crumble £8.50

Vanilla Ice Cream or Custard 711 kCal

#### 3-Scoop Ice Cream £5.50

Please ask a team member for today's choices.

#### Selection of Cheese £15.95

Celery, Grapes, Crackers, Chutney 713 kCal

## Port 50ml

Cockburns Fine Ruby £5.00 Taylors LBV 2010 £6.50 Corney & Barrow Tawny £8.00

## Dessert Wine 70ml

Chateau Briatte, Sauternes £9.50 Muscat de Beaumes-de-Venise £6.60 Chatsworth Muscat of Alexandria Dessert Wine £9.60