



## À LA CARTE SAMPLE MENU

### TO START

BEETROOT TARTARE (V)(GF).....£8	
<i>mozzarella, basil oil, balsamic glaze, red peppers</i>	
PARMA HAM & MELON (GF) .....£8	
<i>saffron mayonnaise, balsamic glaze</i>	
BRESAOLA & BLUE CHEESE (GF).....£9	
<i>sundried tomatoes, black olive tapenade, basil oil</i>	
WHIPPED VEGAN FETA (VE)(GF).....£8	
<i>beetroot, confit tomatoes, toasted peanuts, pickled radish</i>	
PAN FRIED SCALLOPS .....£13	
<i>black pudding, chorizo, chive cream sauce</i>	

SMOKED SALMON AND PRAWN COCKTAIL.....£10	
<i>marie rose, confit lemon, pickled cucumber, mixed leaves</i>	
ASIAN MARINATED TOFU (VE)(GF).....£8	
<i>red peppers, pickled shallots, basil oil,</i>	
GRILLED MACKEREL .....£10	
<i>asian salad, miso cream sauce</i>	
BRANDY & CHICKEN LIVER MOUSSE .....£9	
<i>tomato jam, crouton, red pepper puree, confit tomatoes</i>	

### MAINS

BRAISED OX CHEEK (GF) .....£20	
<i>creamed savoy cabbage, mushroom cream sauce, mashed potato</i>	
BEER BATTERED HADDOCK.....£16	
<i>homemade chips, minted peas, warm tartare sauce</i>	
BRIE AND MUSHROOM GNOCCHI (V).....£13	
<i>truffle oil, halloumi cheese</i>	
COD, SALMON AND LEMON SOLE FISH PIE.....£17	
<i>seasonal vegetables, chive cream sauce</i>	
PAN FRIED HALIBUT.....£29	
<i>king prawns, lobster cream sauce, lemon oil, squid ink risotto</i>	
PIE OF THE DAY .....£16	
<i>homemade chips, rosemary gravy, garden peas</i>	
VENISON CANNON (GF).....£32	
<i>braised red cabbage, sweet potato, chocolate sauce</i>	
120Z PORK CUTLET .....£18	
<i>buttered green beans, mashed potato, wholegrain mustard cream sauce</i>	
CONFIT WHITE CABBAGE (VE).....£13	
<i>tomato lentils, beer battered saffron cauliflower, basil oil</i>	

7OZ SHARDLOW FILLET OF BEEF .....£35	
<i>confit tomatoes, mushroom, homemade chips</i>	
<i>peppercorn, mushroom, blue cheese.....£3.00 each</i>	
7OZ SHARDLOW RUMP HEART STEAK.....£25	
<i>confit tomatoes, mushroom, homemade chips</i>	
<i>peppercorn, mushroom, blue cheese.....£3.00 each</i>	
FETA, TOMATO & RED ONION	
OPEN TOP TART.....£12	
<i>tomato sauce, dressed leaves</i>	
GRESSINGHAM DUCK BREAST (GF).....£24	
<i>braised red cabbage, sweet potato, griottine cherry jus</i>	
HARDWICK HALL LAMB RUMP (GF).....£24	
<i>creamed savoy cabbage, mashed potato, thyme jus, carrot puree</i>	
ASHOVER PORK BELLY (GF) .....£17	
<i>new potatoes, bacon, baby onion, peas, cream chive sauce</i>	
PORK SAUSAGES .....£15	
<i>red onion gravy, mashed potato</i>	

**SIDES:** New potatoes, Seasonal Vegetables, House Chips, Side Salad.....£3.50 each

### DESSERT

HORSESHOES CHEESE SELECTION .....£11	
<i>grapes, crackers, celery, red onion jam, 4 cheeses, crouton, quince puree</i>	
APPLE AND ELDERFLOWER PARFAIT (GF) .....£7	
<i>golden sultanas, chantilly cream, french meringue</i>	
STICKY TOFFEE PUDDING .....£7	
<i>toffee sauce, salted caramel icecream</i>	

MILK CHOCOLATE MARQUISE (GFO).....£7	
<i>whipped cream, griottine cherries, shortbread crumb</i>	
EXOTIC FRUIT SALAD (VE)(GF) .....£7	
<i>basil syrup, mango puree, mango sorbet</i>	

(GF) Gluten Free (GFO) Gluten Free Option (V) Vegetarian (VE) Vegan

Nuts, allergies and dietary requirements: We regret we cannot guarantee any of our food is totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.

A discretionary service charge of 12.5% will be added to your bill. Please let a member of our team know, should you wish for this to be removed.