

WINTER MENU

FOOD SERVED

12 - 2:30 / 5 - 9

APPETIZERS

FIRED ARTISAN SOURDOUGH, DERBYSHIRE RAPESEED OIL & AGED BALSAMIC (V) - £4.50

MARINATED OLIVES, BALSAMIC ONIONS & AGED FETA CHEESE (V) (GF) - £4.50

SMALL PLATES

£7.95 each or 3 for £22.00

LEBANESE FALAFEL - lebanese style falafels, baba ghanoush, almond dressing, marinated courgettes, charred green chillies and za'ater dressing (V) (GF)

CAULIFLOWER BAO BUN - steamed bao bun, crispy cauliflower, ginger and chilli glaze, roasted peanuts, cucumber & bean sprout slaw (V)

EGG AND SOLDIERS - slow cooked heage duck egg, watercress puree, charred sweetcorn, miso emulsion, aged parmesan and truffle toast (V) (GFO)- Add crispy parma ham £0.50

CHEESE AND ONION - ribblesdale goats cheese mousse, cheese and chive croquette, pickled and confit onions, spring onion oil, goats cheese honeycomb and parmesan granola (V)(GFO)

PIGS CHEEK PIE - braised ashover pork cheek pithivier, cauliflower puree, pork crackling, sage and cider reduction

CRISPY THAI BEEF - crispy green thai beef, pickled ginger, coconut and radish slaw, yuzu and lime mayo (GF)

SALT AND CHILLI SQUID - crispy salt and chilli squid, sesame miso emulsion and lemon ponzu dipping sauce (GF)

BEEF FILLET TARTARE - lightly smoked fillet tartare, caviar, stilton bonbon, charred sourdough, black pepper and truffle mayo and wild mushrooms

SMOKED CHICKEN - smoked free range chicken breast, liver parfait, crispy skin, pickled walnut, carrot cake and tarragon dressing (GF)

LIGHTLY CURED MACKEREL - lightly cured mackerel, mackerel tartare, beetroot puree, whipped horseradish ricotta, tempura samphire and pickled cucumber (GFO)

LOCH DUART SALMON - marinated loch duart salmon, cripsy mussel, taramasalata, shaved fennel, buttermilk and dill sauce (GFO)

LARGE PLATES

NORFOLK TURKEY BREAST - roasted norfolk turkey breast, old spot pig in blanket, creamed sprouts and pancetta, chestnut puree, parsnip rosti, truffled celeriac and potato gratin, port and cranberry jus - £17.50

RED PEPPER AND AUBERGINE LINGUINE - fire roasted red pepper and aubergine fresh egg linguine, smoked chilli and basil salsa, buffalo mozzarella, garlic and rosemary pangrattato, rocket and parmesan salad (V) - £13.95

KORMA SPICED COD FILLET - korma spiced fillet of cod, prawn fishcake, bombay crab and cauliflower roti, salted cucumber, spinach and coriander puree and coconut yoghurt - £17.50

BRAISED OXTAIL AND WILD MUSHROOM RAGOUT - braised oxtail and wild mushroom ragout, free egg pappardelle pasta, rosemary and garlic mascarpone, pine nut pangrattato, rocket and parmesan salad - £15.50

ASHOVER PORK FILLET - ashover pork fillet wrapped in smoked pancetta, morteau sausage, bramley apple puree, wilted kale, toasted hazelnuts, clotted cream mash with black pudding and crackling crumb, cider and stilton sauce (GFO) - £16.95

NASI GORENG - indonesian style fried rice and vegetables, soft fried spiced egg, sesame and lime dressing, asian tomato salad and steamed bao buns (V)(GFO) £12.95 (Add Prawns for £3.00)

DIETARY REQUIREMENTS - Please inform a member of staff before ordering if you have any dietary or allergy requirements. Whilst we take every care to preserve the integrity of our dishes to reduce cross contamination, we must advise that our ingredients are handled in a multi-use kitchen environment either by our suppliers and at our prep stations.

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DOG FAVOURITES

HOMEMADE PIE OF THE DAY - homemade pie of the day with creamed smoked bacon greens, minted mushy peas, gravy and dripping chips - £15.50

CIDER BATTERED MARKET FISH - cider battered market fish, dripping chips, minted mushy peas, tartare sauce, curry ketchup, sourdough bread and butter (GFO) - £14.95

O.G BURGER - toasted brioche bun, dry aged derbyshire steak patty, smoked pancetta, mature cheddar, secret burger sauce, crispy onions, house slaw and skin on fries (GFO) - £14.95

KOREAN FRIED CHICKEN - korean fried chicken, steamed bao buns, kimchi fried rice, sweet and sour vegetables, bang-bang cucumbers and kewpie mayo (GFO) - £14.95

STEAK & FRITES - barbecued 28 day dry aged derbyshire fillet steak, cafe de paris butter, blue cheese stuffed mushroom, french fries, caesar wedge salad, and choice of sauce, Black Pepper & Bourbon or Honey, Mustard & Thyme. Served Pink or Well Done (GFO) - £24.95

SIDES

FRENCH FRIES (V)(GF) - £3.95

BEEF DRIPPING CHIPS (GF) - £3.95

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CAESAR & SMOKED BACON WEDGE SALAD (GFO) - £3.95

KATSU CURRY LOADED FRIES - katsu glazed fries, sesame, spring onions, coconut yoghurt (V)(GF) - £4.95

GREEK LOADED FRIES - garlic & herb seasoned fries, feta cheese, tzatziki style dressing (V)(GF) - £4.95

DESSERTS

CHRISTMAS PUDDING - steamed christmas fruit pudding, vanilla custard, red currant compote, brandy snap and white chocolate ice cream (V) - £7.95

CHOCOLATE FUDGE BROWNIE - chocolate fudge brownie, amaretto mascarpone, fresh orange, coffee syrup (V) - £7.95

DOG INN TRIFLE - cranberry and mulled wine jelly, orange and honey sponge, almond custard, chantilly cream and smashed honeycomb (V) - £7.95

STICKY TOFFEE PUDDING - sticky toffee and date pudding, vanilla poached pear, walnuts, bourbon butterscotch sauce and banana ice cream (V) - £7.95

RUM & RAISIN SUNDAE - rum and raisin ice cream, clotted cream, spiced rum syrup, roasted plums, honeycomb and frosted chocolate (GF)(V) - £7.95

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