

TO BEGIN OR TO SHARE

ORDER AS STARTERS OR
 TRY 2 OR 3 PLATES PER PERSON AS A TAPAS STYLE MEAL

ON THE HOOF | £3.50

HOMEMADE SOURDOUGH (V)
our own black olive butter

PORK SCRATCHINGS (GF)
spicy chorizo jam, smoked paprika

LEMON & CORIANDER
 MARINATED OLIVES (V) (GF)

A JAR OF BACON INFUSED POPCORN (GF)
sage crisps, shaved parmesan

UDDER BITS | £4.50

ROASTED RED PEPPER HUMMUS (V)
sourdough croûtes

LINCOLNSHIRE POACHER CHEESE PUFFS
smoked bacon jam

ANTHONY'S BLACK PUDDING BONBONS
grain mustard mayo

GARLIC AND TARRAGON WILD MUSHROOMS (V)
sourdough toast

FEED BUCKETS | £5.50

SMOKED HADDOCK CROQUETTES
leek purée

CRISPY SQUID
black pudding and apple purée

ANTHONY'S CHIPOLATAS (GF)
caramelised onion

HOMEMADE RICOTTA (V)
sunblushed tomatoes, bread & butter pudding

BIG TROUGHS | £6.50

HAM HOCK SCOTCH EGG
spiced tomato chutney

SPICED LAMB KOFTAS
tzatziki, coriander

HOME SMOKED MACKEREL (GF)
warm Jersey salad, buttermilk dressing

MISO GLAZED CRISPY PORK BELLY
sticky soy dressing

MAINS

STEAKS

Accompanied with grilled tomato,
 mushroom, homemade chips & béarnaise sauce
 or black pepper sauce
 (All GF)

Sourced from local farmers in
 Derbyshire & 28 day dry aged

FLAT IRON STEAK 8OZ **£12.90**

RUMP STEAK 8OZ **£16.50**

SIRLOIN STEAK 8OZ **£19.50**

COW IN A BUN **£13.50**
*double stacked 5oz burgers, homemade bun,
 bacon jam, sweet & sour onions,
 Emmental cheese, cow relish, homemade chips*

INNIS & GUNN BATTERED HADDOCK **£12.95**
*homemade chips, homemade tartare sauce,
 mushy peas*

SWEET POTATO & CHICKPEA KORMA **£11.95** (V)(GF)
cauliflower rice

CRISPY LAMB SHOULDER **£12.95** (GF)
*pea and mint purée, broad beans,
 black olive mash*

CATCH OF THE DAY **£11.00**
 (please ask your server for the chef's catch)

SIDES

CHUNKY HOMEMADE
 CHIPS (V) (GF)

FRENCH BEANS (V)
caper dressing

CHANTENAY CARROTS (V)
cumin butter, chives

DAUPHINOISE POTATOES (V) (GF)

All £3.50

TENDERSTEM BROCCOLI (V)(GF)
tomato dressing

JERSEY ROYAL POTATOES (V)(GF)
smoked butter, parsley

CAO BUNS

Asian steamed buns served in a traditional
 bamboo basket, choice of two fillings & one topping
All £8.50

FILLINGS:

CONFIT DUCK, plum sauce & sesame oil
 WILD MUSHROOM, miso & peanut (V)
 PULLED PORK, barbecue sauce & roasted corn
 GOAN FISH CURRY

TOPPINGS:

ASIAN COLESLOW
 PICKLED GINGER
 SOY & SESAME DRESSING

TO FINISH

HOT DRINKS

AMERICANO 2.6
 CAPPUCCINO 2.9
 FLAT WHITE 2.9
 LATTE 2.9
 ESPRESSO 2.5
 MOCHA 2.9
 HOT CHOCOLATE 2.9

ADD SYRUP:
 GINGERBREAD 0.5
 ROASTED HAZELNUT 0.5
 CARAMEL 0.5

ENGLISH BREAKFAST
 DECAFF
 EARL GREY
 GREEN
 ASSAM
 PEPPERMINT
 CHAMOMILE
 FRUIT TEA

All Tea at 2.5

BUTTERMILK PUDDING (GF)
cardamom strawberries

CHOCOLATE & ORANGE
 TORTE (V)
*salted orange caramel,
 clotted cream*

LOCAL CHEESES
*homemade oatcakes,
 fruit chutney*
 (£2.00 Supplement)

All £6.00

RUM BABA (V)
raspberries, whipped cream

STICKY TOFFEE PUDDING
 SOUFFLÉ (V)
*butterscotch sauce,
 vanilla ice cream*

DESSERT WINES

	70ml	Bottle
CHÂTEAU SEPTY MONBAZZILLAC BORDEUX FRANCE	3.9	19
STICKY MICKEY LATE HARVEST SAUVIGNON BLANC ERADUS NZ	5.9	29.5
CORNEY & BARROW SAUTERNES FRANCE	6.9	37.5