



2 courses for £20 / 3 courses for £25

To the Table

Baked Camembert for 2, Chutney, Roast Garlic, Warm Bread **£15**

Mixed Nocarella Olives **£5**

Bread Board, Hendersons Butter, Olive Oil, Balsamic Onions **£7**

To Begin

Soup of the Day, House made bread, whipped butter **£8**

Chefs Black Pudding, Fried Hens Egg, Scrumpy Jus, Apple Chutney **£9**

Salad of Buxton Blue, Apple, Spiced Granola **£9**

Mackerel, Pickled Carrot & Orange Salad **£9**

To Follow

Crab Risotto, Samphire, Lemon Oil **£13**

Duck leg Confit, Spring Greens, Mash, Shallots, Maderia Jus **£15**

Roast Cauliflower Steak, Marinated Raisins, Little Cauliflower Curry **£13**

Bacon Chop, Pineapple Relish, Shallot & Watercress Salad, Chips **£14**

To Finish

Damson Jam, Lemon Posset, Brown Butter Oats **£8**

Chocolate Ganache, Orange Zest, Caramel **£8**

Sticky Toffee Pudding, Toffee Sauce, Honeycomb Ice Cream, Toffee Brittle **£8**

Infusion of Summer Berries, Lime Sorbet **£8**

Cheese Board, Wensleydale, Buxton Blue, Tunworth, Baron Bigod, Crackers, Chutney, Grapes, Fruit Cake **£13**

Eton Mess **£8**

Side Dishes

Fries with Truffle and Parmesan New potatoes and butter and parsley Small Caesar Salad

Grilled Tenderstem® with Lemon Mayonnaise Seasonal Greens

All priced at £6