

To Start

Soup of the day served with fresh warm crusty bread £4.20

Seared scallops on a bed on steamed leeks with a chill lemon butter £6.95

Sautéed mushrooms in a creamy garlic and spinach sauce served with a crispy ciabatta £5.70 (V)

Grilled asparagus wrapped in Parma ham served on a baked goats cheese £6.50

Beetroot, feta & walnut salad £4.90 (V)

Mains

Beer battered cod fillet cooked in our homemade real ale batter served with homemade chips and a choice of garden or mushy peas £10.95

Mushroom & spring onion risotto (V) £8.95

Thai style stir fried vegetables with garlic, ginger & lime served with coconut rice (V) £9.20

Pan fried Cajun chicken breast with onions & peppers served on a fresh mango salad £9.50

Salmon fillet with a pesto crumb served with tenderstem broccoli and new potatoes £12.90

Sliced honey roasted duck breast placed on braized sweet red cabbage chutney with a tower of crushed new potatoes £14.20

From the grill

**21 day matured Derbyshire steaks from our award winning family owned butchers Owen Taylors.
House chips, cherry vine tomatoes, roasted field mushroom & half a roasted bulb of garlic**

Fillet 8oz £19.95

Sirloin 10oz £15.95

Add fresh stilton or pepper sauce for £1.50

10oz gammon steak served with a free range egg, pineapple, grilled tomato, field mushroom & hand cut chips £11.95

The Tap house burger, blue or cheddar cheese, mixed leaves, mayo & gherkins presented in a brioche bun served with hand cut chips and burger relish £9.95

Ale & Bourbon glazed chicken burger served with bacon, Monterey jack cheese and gem lettuce served in a brioche bun with hand cut chips £9.95

Traditional Carvery

A choice of roast beef & pork, chicken in a homemade sauce, or our famous homemade steak & ale pie, accompanied by a homemade Yorkshire pudding, mash potato & roast potatoes, sage & onion stuffing, fresh vegetable & lashings of proper gravy.