



Starters & light bites

Wye Bakehouse artisan breads & delicious rapeseed oils from Brock & Morten	4
Steamed Scottish mussels, thai style broth, coconut and corriander (GF*)	7
Tempura of king prawns, sweet chilli dipping sauce (GF*)	7.5
Pan fried pheasant snitzel, garlic, chilli, lemon & herb butter	7
Feta, orange & coriander bombs, homemade chilli jam	6
Smoked haddock rarebit, tomato salad, wholegrain mustard dressing (GF*)	7
The Manners board. Selection of cured meats, olives, pickles, rocket salad, bread (GF*)	7
Homemade soup of the day, fresh bread (GF*)	5.5
Grilled goats cheese on croute, roasted beetroot, butternut squash and broad bean salad	6.5
Creamed garlic mushrooms, sourdough toast	6.5

Mains

Beer battered cod, hand cut chips, minted peas, tartar sauce (GF*)	11
Slow roast lamb shank, crushed root vegetables, haggis fritters, lamb jus (GF*)	17
Seafood pasta, trofietta pasta, seafood, creamy tomatosauce, fresh herb, parmesan (GF*)	12
Bakewell bangers & mash, onion gravy (GF*)	10.5
Aitch's revival sweet & sour duck, stir fried vegetables, rice (GF*)	17
Beer battered scampi tails, hand cut chips, salad, tartar sauce (GF*)	11.5
Steak & Unicorn suet crust pie, mixed vegetables, new potatoes (GF*)	13.5
Filo parcel, with goats cheese and butternut squash, roasted beetroot salad	11.5
Pan roast cod fillet wrapped in parma ham, fennel & green beans, lemon cream sauce (GF*)	14.5
Asparagus, pea and Parmesan cheese risotto (GF*)	11
Honey roast belly pork, black pudding & herb hash, grain mustard jus, crackling (GF*)	15
Pan fried Derbyshire sirloin steak, chips, onion rings, salad (GF*)	16.5
peppercorn sauce	1
Pan fried calves liver, spring onion & bacon mash, red wine & onion gravy (GF*)	15
Fresh Pasta, chicken, mushrooms, broad beans, parmesan cream sauce (GF*)	12
Round Green Farm venison burger, jalapeño salsa, homemade ketchup, fries (GF*)	11
blue cheese or cheddar	1
Hanging kebab, marinated chicken breast, spicy butter, skinny fries (GF*)	12
Bryan's 5oz Burger, caramelised onions with horseradish, homemade ketchup, fries (GF*)	11
blue cheese or cheddar	1

On the side 3.5 pounds ea.

Handcut chips Mixed vegetables Proper mash Mixed leaves Onion Rings Skinny fries

GF* - can be made gluten free on request.

All our food is freshly prepared and where possible cooked from scratch and sourced from local suppliers. Many foods may contain traces of nuts. The majority of our food is gluten free but please make us aware if you have a gluten intolerance at the time of ordering along with any other allergies or intolerances and we will assist you.



Sandwiches (Lunchtimes only Monday – Saturday)
Served on white or brown bread with salad and crisps

Cold	
Honey roast ham, piccalilli	6
Cheese, spring onion	6
Egg, onion, caper	6
Prawn marie rose	7
Hot	
Toasted cheese, ham	6.5
Toasted blue cheese, walnut	6.5
Home beer battered fish fingers, tartar sauce	8
Add chips	1

Puds	6 pounds ea.
Sticky toffee pudding, toffee sauce, vanilla ice cream (GF*)	
Rich chocolate tart, berry coulis, creme chantilly (GF*)	
Vanilla pannacotta, red berry jelly, shortbread biscuit (GF*)	
Peanut butter mousse and salted caramel cheesecake pot (GF*)	
Selection of ice cream	1.5/scoop
Goopy chocolate fondant, chocolate and salted caramel ice cream (GF*)	6.5
Selection of Cheese, biscuits, chutney, grapes	7

Mondays
Pie & Pint 12 pounds
Pint of Unicorn or small house wine
Add chips for a £1.00

QUIZ AT 9PM

Sunday Lunch
12-6pm
Roast Sirloin of Derbyshire Beef 14 pounds
Roast Loin of Pork 12 pounds
Please Note: Roasts are served on a 'til they're gone' basis

GF* - Can be made gluten free on request

All our food is freshly prepared and where possible cooked from scratch and sourced from local suppliers. Many foods may contain traces of nuts. The majority of our food is gluten free but please make us aware if you have a gluten intolerance at the time of ordering along with any other allergies or intolerances and we will assist you.

