

STARTERS

Chilli & maple roasted squash soup

Served with artisan bloomer bread
(VE)(DFA)(GFA)

Courgette & onion bhaji

Roasted cucumber salad & mint yoghurt (VE)

BBQ roasted chicken wings

Mango, carrot & cumin salsa (DFI)(GFI)

Cajun fish tacos

Rated Amber on the MCS Good Fish Guide

Baby gem, sriracha crème fraiche

Pulled gammon hock

Leek & pea terrine, onion jam &
sourdough croutes (DFI)

MAINS

Pan cooked chicken breast

Derbyshire chicken

Dauphinoise potatoes, green beans, baby
spinach & green peppercorn sauce
(DFA)(GFI)

Grilled black bream

Rated Green on the MCS Good Fish Guide

Warm Nicoise salad, caper crème fraiche,
soft boiled egg & mustard dressing
(DFA)(GFI)

Puller pork, apple & sage ballotine

Peak District pork

Baby fondants, roasted fennel, carrot
textures & apple reduction sauce (GFI)(DFI)

Pea & shallot tortellini

Roasted fennel, tender stem broccoli,
crumbled Greek white & a pea emulsion
(VE)(DFI)

Asian spiced torched tofu bowl

Pak choi, sticky rice, cabbage, salad of
oriental vegetables & Hoisin dressing
(VE)(GFI)(DFI)



*We source most of our vegetables for
all our dishes locally and always
seasonally!*

DESSERTS

Sticky toffee pudding

Toffee sauce & toffee ice cream (V)

Mulled spiced pear

Cinnamon crème fraiche & brown
sugar tart fin (V)(DFA)

Baked vanilla cheesecake

Blackberry compote & gel, ginger nut
crumb (V)

Pink grapefruit panna cotta

Honeycomb, charred pink grapefruit &
grapefruit gel (VE)

Duo of Caron Lodge cheeses

Onion jam, savoury wafers, apple and
iced grapes (V)(GFA)
(353kcal/100g)



Our menus combine sustainable practices with the constantly changing charm of every season.

You'll find seasonal ingredients featured throughout our menu — keep an eye out for their seasonal flavour and mindful sourcing.

Our fish is rated Green, Amber or Red, according to the MCS Good Fish Guide, using it supports compliance with our sustainability commitments and helps reduce environmental impact.

If you would like to learn more about our sustainability initiatives, please speak to a member of our staff.



CARBON GUIDE

To help you make more sustainable choices from our menus, you'll find each dish rated by its Carbon impact.

This guide shows the Carbon intensity per kilogram of product.

Look out for our green clouds across our menus to help you choose dishes that will contribute to reducing emissions from food in line with the UN's climate goals.



A	B	C	D	E
Very Low	Low	Medium	High	Very High
0-1.75 Kg CO2e	1.75-3 Kg CO2e	3-4.25 Kg CO2e	4.25-5.5 Kg CO2e	5.5+ Kg CO2e

YOUR ALLERGEN AND DIETARY GUIDE: V: Vegetarian | VE: Vegan | GFI: Made using Gluten Free Ingredients | DFI: Dairy Free Ingredients
GFA: Gluten Free option Available | DFA: Dairy Free option Available

Our kitchen handles a range of allergenic products and ingredients. Although extreme care is taken to avoid allergen contamination, this cannot be guaranteed. If you wish to know more about the preparation processes, please ask a member of staff.