

STARTERS

- SOUP OF THE DAY (V)** £4.55
Deliciously homemade, served with bread and butter
- SPICED UP WINGS** £5.95
Cooked low & slow in a fiery marinade, served with dressed leaves
- CHEF'S FISHCAKE** £5.25
Ask your server what's in today's fishcake

- BBQ GLAZED RIBS** £6.50
Tender, meaty ribs that fall off the bone, with a sticky bbq sauce
- HAGGIS & BLACK PUDDING STACK** £5.95
With a creamy peppercorn sauce
- PANKO COATED CALAMARI** £6.50
Served with a sweet chilli dip
- BREADED MUSHROOMS (V)** £4.50
Mushrooms coated in golden breadcrumbs served with dressed leaves and garlic mayo dip

- MINTED LAMB KOFTAS** £5.95
With a mint and soured cream dip
- BRIE & MANGO PARCELS (V)** £5.50
Mango chutney & creamy brie all wrapped up in a flakey filo pastry
- JALAPEÑO & CHERRY PEPPERS (V)** £4.95
Stuffed with cream cheese and served with a zingy salsa
- PRAWN & SMOKED SALMON COCKTAIL** £6.95
Scottish smoked salmon and succulent prawns on a bed of crisp leaves with a boozy marie rose sauce

Our Best Seller.
Try it once and you will see why!

BURGERS

Our burgers are all served on a fresh brioche bun with salad and homemade chips

- BEEF & BONE BURGER** £13.95
Super meaty prime steak trim flavoured with bone marrow. Topped with mayo, applewood smoked cheddar, crisp lettuce and a red onion chutney

- THE STEAKHOUSE BURGER** £10.00 / £10.50 / £11.50 / £11.50
Our classic hand rolled steak burger. Choose from:
Plain / Cheddar Cheese / Mushroom & Stilton / Smoked Bacon & Brie

STEAKHOUSE STARTERS TO SHARE



STEAKHOUSE COMBO
£15.50

BBQ glazed ribs, spiced up wings, minted lamb koftas and beer battered onion rings with a selection of dips

BAKED CAMEMBERT (V)
£7.95

A whole baked creamy camembert stuffed with garlic and herbs. Served with crusty bread for dipping and a red onion chutney

VEGETARIAN COMBO (V)
£12.50

Brie and mango parcels, stuffed jalapeños & cherry peppers, breaded mushrooms and beer battered onion rings with a selection of dips

NACHOS (V)
£6.95

Crunchy tortilla chips smothered with cheddar cheese, topped with jalapeños, salsa and soured cream

- STEAKHOUSE MAINS -

All our main courses are served with market vegetables and your choice of homemade chips, dauphinoise potatoes or buttered herb new potatoes, unless otherwise stated

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| WEXFORD STEAK £14.95 | HOMEMADE LASAGNE £10.50 | BEEF BOURGUIGNON £12.95 | STEAK & GUEST ALE PIE £11.50 |
| Prime Derbyshire rump steak cooked to your liking & topped with mushrooms, crumbled stilton and a peppercorn sauce | Beef ragu and pasta layers topped with bechamel sauce & grated cheese. Served with garlic bread and salad | Locally sourced Derbyshire beef slowly braised with red wine, garlic and thyme. Served with steamed rice | Chunks of rump steak cooked to perfection in a rich beer gravy encased in short crust pastry. A proper big portion of pie! |

FISH

FISH & CHIPS £10.95
White fish in a homemade beer batter with proper chips

WHOLE SCAMPI TAILS £11.95
Tasty pieces of scampi coated in golden breadcrumbs

FILLET OF SALMON £14.50
Roasted with pine nuts and served with fresh mango, salad and buttered herb new potatoes

MUSHROOM STROGANOFF £10.95
Field mushrooms cooked in a delicious red pepper, mushroom and brandy cream. Served with steamed rice

SIDE ORDERS

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| Chips £2.50 | Dauphinoise £2.95 |
| Garlic bread £2.20 | Cheesy garlic bread £2.70 |
| Onion rings £2.50 | Buttered new potatoes £2.50 |
| Side salad £2.75 | Bread & butter £1.50 |
| Egg £1.00 | Beans £0.80 |

LUNCHTIME MEAL DEAL

- 1 COURSE £7.50**
2 COURSES £10.00
3 COURSES £12.50
Ask your server for a copy of this week's menu

BACON CHOPS & EGGS £10.25
Prime bacon chops with fried free range eggs

HAM, EGG & CHIPS £9.25
Succulent roast ham topped with free range eggs and homemade chips



- CHICKEN -

CHICKEN STROGANOFF £12.95
Free range chicken with a delicious red pepper, mushroom and brandy cream. Served with steamed rice

CHICKEN BALMORAL £12.95
A menu staple since day one! Breast of chicken topped with haggis and smothered in a peppercorn sauce

VEGETARIAN

HOMEMADE LASAGNE £8.95
Fresh vegetables cooked in a rich tomato & herb sauce, layered with pasta, bechamel and cheese. Served with garlic bread and salad

SWEET POTATO & SPINACH CURRY £12.95
Chunky sweet potato, chick peas and spinach in a rich coconut sauce. Served with steamed rice

LOCALLY SOURCED STEAKS

All our steaks are locally sourced from Derbyshire farms, famous for producing fantastic quality beef. We are even able to trace your steak back to the specific farm it came from using the herd number

Our steaks come with dressed salad leaves, pan fried tomato, woodland mushrooms, beer battered onion rings and your choice of homemade chips, dauphinoise potatoes or buttered herb new potatoes



CENTRE CUT RUMP

As the name would suggest, this cut is taken from the centre of the rump on the lower back of the beast, just behind the sirloin. A steak for the true beef lover, the rump is packed full of flavour

7 1/2 oz £9.95
10 oz £12.95
15 oz £18.95

SIRLOIN

A firm favourite among steak fans who choose it for the intense dry-aged beef flavour. A true classic, versatile enough to be served rare, medium or even well done

7 oz £12.95
12 oz £19.95

CENTRE CUT FILLET

Arguably the most prized piece of beef available. As the name suggests, this steak is taken from the centre of the long fillet. This is then trimmed and rolled into what's commonly known as a barrel and hand cut into individual steaks ready for service. This cut is from the laziest part of the cow, but when you are talking about finding the best quality beef, being lazy is a very good thing! Doing the least amount of work for the animal ensures that the resulting steak is extremely tender

7 oz £18.95
10 oz £24.95

RIB-EYE

This cut comes from the prime piece of the beast and is marbled with a central piece of fat which floods the steak with flavour. At its best when cooked medium

12 oz £18.95

A 12oz Rib-eye for £18.95!
Quality steak and great value.

T-BONE

A steak consisting of sirloin on one side of the T shaped bone and fillet on the other. Not all T bones are made equal though! Ours is cut from the rear end of the short-loin which results in a larger portion of tender fillet. A super premium T bone if you like, commonly referred to as a porterhouse. Cooking on the bone ensures the beef is succulent and packed with flavour. Best served medium rare

24 oz £29.95

If you are after a custom steak experience, we are more than happy to help you in your quest! We can accommodate any steak at any size, but we are going to need a minimum of 2 days notice

STEAK EXTRAS

Haggis and steak, you HAVE to try it!

Calamari	£3.50
Scampi	£2.50
Haggis	£2.50
Black pudding	£2.00

STEAK SAUCES

Peppercorn	£2.30
Stroganoff	£2.30
Mushroom & Stilton	£2.30
Cajun	£2.30

DESSERTS

All £5.95

NEW YORK VANILLA CHEESECAKE
Delicious baked cheesecake

HOUSE PANNA COTTA
Ask your server for today's flavour. Served with shortbread

TART AU CITRON
Pure butter pastry case filled with zingy lemon curd

CARAMEL APPLE COBBLER
Sweet pastry case filled with a base of caramel custard & apples topped with crumble & toffee icing

STICKY TOFFEE PUDDING
Toffee pudding made with dates & cream in a rich butterscotch sauce

BELGIAN WAFFLES
Topped with clotted cream ice cream and toffee sauce

CHOCOLATE TORTE
A blend of four chocolates finished with a rich ganache

SELECTION OF GELATO
Ask your server for this week's selection

Not just any old ice cream, we've got GELATO!

~ SUNDAY LUNCH ~

1 course £10.95 - 2 courses £12.95 - 3 courses £14.95

STARTERS

CHEF'S FISH CAKE Ask your server what's in today's fishcake	SOUP OF THE DAY (V) Deliciously homemade, served with bread and butter	PRAWN COCKTAIL Succulent prawns and crisp leaves with a marie rose sauce	HAGGIS & BLACK PUDDING STACK With a creamy peppercorn sauce
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MAINS

Served with fresh market vegetables, roast potatoes and homemade Yorkshire pudding

THE CLASSIC ROAST BEEF DINNER

Slow roasted Derbyshire beef served perfectly pink, with homemade beef dripping Yorkshire puddings and chefs very own pan gravy

LOCALLY REARED ROAST PORK WITH CRACKLING

Slow roasted Derbyshire pork served with apple sauce, homemade crackling and chefs very own pan gravy

DESSERTS

HOUSE PANNA COTTA

Ask your server for today's flavour. Served with shortbread

FOUR LAYERED CHOCOLATE CAKE

White chocolate chips, chocolate brownies and fudge layers

CARAMEL APPLE COBBLER

Sweet pastry case filled with a base of caramel custard & apples, topped with crumble & toffee icing

- HOT DRINKS -

Americano	£2.50
Espresso	£2.50
Caffè Latte	£2.50
Cappuccino	£2.50
Mochaccino	£2.50
Hot Chocolate	£2.80
Tea	£2.10

Our products may contain nuts or nut derivatives. A food allergy advice list is available, please ask staff for details. Our fish may contain small bones. Our steaks are all sourced locally where possible and weights stated are approximate prior to cooking. (V) denotes suitability for vegetarians