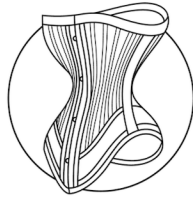


## *Nibbles*

<b>Nocellara &amp; Kalamata Olives</b> GF V VE	£5.00
<b>Spiced Candied Pecans</b> GF V VE	£3.00
<b>Smoked Almonds</b> GF V VE	£3.00
<b>Sourdough &amp; House Flavoured Butter</b>	£4.00
<b>BBQ Padron Peppers &amp; Smoked Sea Salt</b> GF V VE	£5.00
<b>Caesar Salad 'Wedge'</b> GFA VA	£6.00
<b>Triple Cooked Chips</b> GF V VE	£4.95
<b>Parmesan &amp; Truffle Chips</b> GF	£6.00

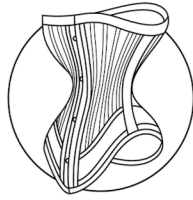
## *Starters*

<b>Broccoli Soup</b> GF V	£7.50
Smoked almond, feta & lemon oil	
<b>Buttermilk Fried Oyster Mushrooms</b> GF V VEA	£8.00
Black garlic mayonnaise, yeast flakes & sesame	
<b>Salmon Pastrami</b>	£9.00
Seaweed crème fraîche, pickles & rye bread	
<b>Marinated Heritage Tomatoes</b> GFA V VEA	£8.50
Spiced gazpacho, whipped goats cheese & black olive	
<b>Mussels</b> GFA	£8.50
'Nduja, parsley, spring onions & grilled sourdough	
<b>Smoked Ham, Grain Mustard &amp; Tarragon Terrine</b> GFA	£8.50
Date ketchup, celeriac coleslaw & beer pickled onions	
<b>Charcuterie Plate</b>	£10.00
Bresaola, Napoli salami, Parma ham, grain mustard, pickles & grilled sourdough	



## *Mains*

<b>Rump of Derbyshire Lamb GF</b>	£25.00
Lamb shoulder potato terrine, summer squash, goats curd with port sauce	
<b>30 Day Dry Aged 10oz Ribeye GF</b>	£29.50
Crispy onions, triple cooked chips, Café de Paris butter & watercress salad	
<b>Roasted Cod 'Mariniere' GF</b>	£20.00
Mini fishcake, cauliflower, mussels, vermouth & seaweed sauce	
<b>Roasted Cornfed Chicken Breast GF</b>	£19.00
Oyster mushroom, BBQ sweetcorn, duck fat fondant potato & black garlic	
<b>Traditional Beer Battered Haddock &amp; Chips GF</b>	£18.00
Crushed peas, tartare sauce, triple cooked chips & lemon	
<b>Four Cheese Macaroni VA</b>	£17.00
Chorizo jam, parmesan panko & house salad	
<b>Steak Burger</b>	£18.00
Smoked cheddar, smoked bacon jam, pickles & triple cooked chips	
<b>Courgette &amp; Basil Gnocchi V</b>	£17.00
Herb oil, summer vegetables, feta & toasted seeds	
<b>Soy Glazed Celeriac GF V VEA</b>	£17.00
Goats curd, yeast crumb, crispy kale, Tenderstem broccoli & smoked almond	



## *Sides*

<b>Tenderstem Broccoli with Summer Herb Pesto</b> V VE	£4.95
<b>Triple Cooked Chips</b> GF V VE	£4.95
<b>Parmesan &amp; Truffle Chips</b> GF	£6.00
<b>Mixed Leaf Salad &amp; House Dressing</b> GF V VE	£4.95
<b>Sourdough &amp; House Flavoured Butter</b>	£4.00

## *Desserts*

<b>Chocolate Delice</b> V	£8.00
Miso caramel, sesame & banana	
<b>Vanilla Pavlova</b> GF V	£8.00
Raspberry, rose & clotted cream	
<b>Coconut Pannacotta</b> GF VE	£8.00
Lime curd, mango salsa, black pepper & pecan caramel	
<b>Honey &amp; Strawberry Parfait</b>	£8.00
Earl Grey & brown butter crumble	
<b>British Cheeses</b>	£12.00
Artisan crackers & traditional garnishes	



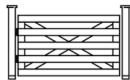
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Machine Inn



The Knockerdown



The Old Gate Inn



Café Impromptu



The Horns

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