

Starters

CHEF SOUP OF THE DAY

6.95

Served with toasted bread & butter

CRISPY CHICKEN WINGS

7.95

Spicy marinated, slow roasted wings. Dusted with seasonal flour & crisped in the fryer. Served with nut free Satay sauce & spring

CRISPY WHITE BAIT

7.95

Crispy white bait marinated with fresh herbs & garlic, tatare sauce & lemon wedge.

CHICKEN LIVER PATE (RE)



7.95

Served with toasted brioche, fruit chutney & salad garnish

OYSTER MUSHROOM FRITTER (VECA) (REE)





7.95

Battered mushroom fritter served with mushroom, ketchup & salad aarnish

SCOTCH BHAJI (RE)





8.50

Onion Bhaji meets scotch egg, Indian spiced onion bhaji mix with a soft boiled egg centre, deep fried on a spiced fruit chutney & rocket salad

GARLIC PRAWNS



8.50

Pan fried prawns, mango, avocado, coriander, de-seeded chilli & garlic salsa bed on baby gem lettuce

Burgers

All burgers are served on. brioche bun with lettuce & tomato with a side of fries (ADD bacon 1.50)

DUNWOOD BEEF

17.95

Locally sources Dunwood beef burger, topped with applewood smoked cheddar & house burger relish

18.95

Locally sourced Dunwood beef burger, topped with black pudding, buxton blue cheese &house burger relish

CAJAN CHICKEN

17.50

Cajan spice marinated chicken burger & Cajun spiced mayo

PLANT STACK (VEGAN)





16.95

Plant based burger patty layered with vegan cheese, spiced onion nest & burger relish.

Mains

BREADED CHICKEN PARM

18.95

Crispy breaded chicken bake with smoked tomato sauce & applewood cheddar, served with salad & fries

SALMON FISH CAKES

16.95

Poached Salmon mix with potato purée, fresh herbs & lemon juice, coated with panko breadcrumbs. Served with baby spinach, shallot, dill & capers salad with wholegrain mustard créme sauce

BEEF STROGANOFF



19.95

Marinated beef strips cooked in onion ,garlic ,mushroom, mustard, paprika, créme fresh & herbs, served with steamed rice & bread

CUMBERLAND SAUSAGE & MASH

16.50

Fennel & pepper Cumberland roasted sausage served with wholegrain mustard mash, caramelised onion gravy & grilled 19.95

PAN FRIED SEA BASS ()

Served with colcannon potato cakes, grilled fennel, sautéed spinach and sauce Vierge (tomato concasse, fresh herbs, shallot, garlic , olive oil & vinegar)

MUSHROOM ORZO RISOTTO (S) (VEGAN)





16.95

Orzo pasta cooked with wild mushroom, thyme, garlic, shallot, spinach, créme , parmesan cheese/vegan cheese & chimichurri sauce & rocket salad garnish

GAMMON STEAK

16.95

Served with fried egg, peas, grilled pineapple & chunky chips

WHOLETAIL SCAMPI

16.95

Served with chunky chips, garden peas, tartare sauce & lemon

HAND BATTERED COD

Served with chunky chips, mushy peas, tartare sauce $\&\ lemon$

YORKSHIRE PUDDING

15.95

ROAST OF THE DAY

VEGETARIAN SAUSAGE



Served in a giant Yorkshire pudding, with a side of mash, seasonal vegetables and gravy

Pies

All pies are shortcrust pastry & served with seasonal vegetables, gravy and your choice of chips or mash

STEAK & ALE (M)



17.95

CHICKEN, BACON & LEEK (RE)







All of our food is prepared in a kitchen where nuts, gluten &

other known allergens may be present.
Please keep in mind that we take caution to prevent cross contamination, however any product may contain traces as all menu items are produced in the same kitchen.

Our dish descriptions do not include all of the ingredients used to make the dish. Therefore if you have a food allergy please speak to your server before placing your order. Full allergen information is available and we can advise of all ingredients used. Feel free to ask any questions or for additional information

All food is freshly prepared therefore wait times may occur









Grill

All grill items served with salad & chunky chips

SIRLOIN STEAK ()

28 95

Locally sourced Dunwood farm salt dried Aberdeen Angus sirloin steak

RUMP



20.95

Locally sourced Dunwood farm salt dried Aberdeen Angus Rump

LAMB BARNSLEY CHOP ()



20.95

Served with colcannon potato cakes, grilled fennel sautéed spinach & minted lamb sauce

CAULIFLOWER STEAK ((mile)





16.95

Pan roasted cauliflower steak with cauliflower puree

PEPPER SAUCE/ BLUE CHEESE SAUCE

1.95

Light Bites Available until 5pm

SANDWICHES

All sandwiches are served on bloomer bread with fries & salad

BEEF, HORSERADISH & TOMATO



13.95

Beef with horseradish & sliced tomato

PRAWN COCKTAIL



13.95

Prawn with marie rose sauce , sliced tomato & baby gem lettuce

CHEESE & PICKLE (RE)



12.95

Sliced mature cheddar, pickle & sliced tomato

FLAT BREADS

All flatbreads served with fries

GRILLED LEMON CHICKEN

16.95

Chicken marinated with lemon, thyme , garlic & tumeric. Served with citrus mayo, lettuce, tomato & red onion

LAMB KEBAB

16.95

Minted grilled lamb kofta , tzatziki sauce, lettuce, tomato & sliced onion

FAJITA VEG





Mediteranean spiced marinated roasted veg, served with tzatziki, vegan feta, lettuce, tomato & red onion

Salads

TUNA NIÇOISE SALAD (🏢



Grilled tuna served with baby gem lettuce, green beans, cherry tomato, red onion, mixed peppers, olive, french dressing, soft boiled egg & new potatoes

ROASTED BEETROOT SALAD



14.95

Marinated beetroot , roasted carrot, mixed peppers, red onion mix, baby gem lettuce, rocket salad & mustard dressing

ADD CHICKEN - 1.95

Sides

SEASONAL VEGETABLES (ECA)



SWEET POTATO FRIES (SOME ASSOCIATION OF A SWEET POTATO FRIES (SOME ASSOC



4.95

HOMEMADE ONION RINGS



SKIN ON FRIES (FGAN) CHUNKY CHIPS (PEGAN)

SEASONAL SIDE SALAD



5.95

Fries tossed in vegetarian parmesan & truffle oil

Sweet

CHOCOLATE BROWNIE



ALL 7.50

Served with vanilla ice cream

LEMON TART

Served with raspberry coulis & chanitilly cream

CHEESECAKE OF THE WEEK



Served with vanilla ice cream and fruit compote

PASSIONFRUIT CRÈME BRÛLÉE ()



Served with shortbread

STICKY TOFFEE PUDDING ()



Served with vanilla ice cream or vanilla custard SELECTION OF ICE CREAM (RE)



Choose from vanilla, strawberry, chocolate, lemon sorbet or vegan

SELECTION OF SORBET



Lemon, mango, raspberry