

STARTERS

Chilli & maple roasted squash soup

Served with artisan focaccia bread

(145kcal/100g)(VE)(DFA)(GFA)  £6.25

Courgette & onion bhaji

Shropshire courgettes

Roasted cucumber salad & mint yoghurt

(175kcal/100g)(VE)(GFI)  £6.50

Smoked BBQ glazed chicken wings

Mango, carrot & cumin salsa, crispy rocket

(205kcal/100g)(DFI)(GFI)  £7.50

MAINS

Pan cooked chicken breast

Derbyshire chicken

Dauphinoise potatoes, green beans, baby

spinach & green peppercorn sauce

(170kcal/100g)(DFA)(GFI)  £17.50

Grilled black bream

Wild caught, Amber rated

Warm Nicoise salad, caper yoghurt, soft

poached egg, Greek white & pommery

mustard dressing

(145kcal/100g)(DFI)(GFI)  £18.95

Pulled pork, apple & fig ballotine

Peak District pork

Prosciutto, baby fondant, roasted hispi

cabbage, carrot textures, apple & fig

reduction sauce

(195kcal/100g)(GFI)(DFI)  £17.95

Butternut squash & shallot ravioli

Roasted fennel & shallots, tender stem

broccoli, crumbled Greek white, crispy peas

& pea emulsion

(165kcal/100g)(VE)(DFI)  £16.95

Asian spiced ramen bowl

Pak choi, rice noodles, cabbage, salad of

oriental vegetables & Hoisin broth (GFI)(DFI)

- **Crispy torched tofu**

(105kcal/100g)(VE)  £15.95

- **Oriental spiced chicken**

(125kcal/100g)  £18.95

Crispy Cajun hake tacos

Wild caught, Green rated

Baby gem, sriracha yoghurt

(190kcal/100g)  £6.95

Pulled gammon hock

Derbyshire pork

Leek & pea terrine, onion jam, red wine

syrup & sourdough croutes

(220kcal/100g)(DFI)  £7.25

Chicken gyros flaguette

Flatbread bun, grilled halloumi, tzatziki,

baby gem, tomato & hummus

Served with spiced Koffman fries &

Aston slaw

(235kcal/100g)  £17.95

Battered haddock & chips

Wild caught, Green rated

Mushy peas, homemade curry,

seaweed tartare sauce & nori dust

Served with chunky Koffman chips

(345kcal/100g)  £18.95



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

**SOMETHING ON
THE SIDE**

Koffman chunky chips

Rosemary salt (250kcal/100g)

(VE)(DFI)(GFI)  £4.50

Braised hispi cabbage wedge

Chestnuts, blue cheese dressing

(145kcal/100g)

(VE)(DFI)(GFI)  £4.50

Chilli & mozzarella garlic bread

Salt flakes (285kcal/100g)

(V)(DFA)  £4.50

OR 2 FOR £7.50

DESSERTS

Sticky toffee pudding

Roasted peach, toffee sauce

& toffee ice cream

(300kcal/100g)(V)  **£7.50****Mulled spiced pear**

Cinnamon crème fraiche & brown

sugar tart fin

(245kcal/100g)(V)(DFA)  **£6.50****Soni's baked vanilla cheesecake**

Gingernut biscuit base, blackberry

compote & macerated blackberries

(315kcal/100g)(V)  **£7.50****Pink grapefruit panna cotta**

Honeycomb, charred pink

grapefruit & grapefruit gel

(210kcal/100g)(VE)(GFI)  **£6.95****Trio of Caron Lodge cheeses**

Paul's selection of Caron Lodge cheeses,

onion & fig jam, savoury wafers, pickled

apple, and iced grapes

(V)(GFA)(353kcal/100g)  **£10.95****TO FINISH...**

At our establishment, every hot refreshment you enjoy is Fairtrade or ethically sourced. That means your daily pick me up is more than just a drink, it is a choice for fairness, equality and a better future. Every sip makes a difference.

COFFEE £2.50**Latte****Flat White****Cappuccino****Americano****Espresso**

All available as a decaf option.

TEA £1.95**English Breakfast****Decaf English Breakfast****Red Berry****Moroccan Mint****Green Tea****Assam**

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

This season's finest ingredients include peaches, figs, cabbage, chestnuts, squash, apples and root vegetables.

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

Our fish is rated Green, Amber or Red, according to the MCS Good Fish Guide. Seafood chosen with sustainability, traceability, and ocean health in mind. Scan the QR code for more information and the up to date ratings!

**CARBON GUIDE**

To help you make more sustainable choices from our menus, you'll find each dish rated by it's 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.



2024 - 2026



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 | GFA: Gluten Free Available
DFI: Dairy Free Ingredients | DFA: Dairy Free 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.