

STARTERS

Thai sweet potato soup

Spring onion, chili yoghurt & crispy Jersey Royals skins. Served with artisan bloomer (VE)(DFI)(GFA) (71kcal/100g)  £5.95

Crayfish & North Sea prawn salad

Amber on the MCS Good Fish Guide

Toasted rye croute, bloody Marie gel (DFI) (243kcal/100g)  £7.50

Pulled smoked ham hock

Derbyshire pork

Confit cherry tomato, cauliflower shavings, pickled cucumber, piccalilli paint & sourdough shards (DFI) (112kcal/100g)  £6.95

Chicken Yakitori skewer

Radish & spring onion salad, crispy kale, crusted sesame toast & Togarashi dip (GFI)(DFI) (159kcal/100g)  £7.00

Roasted watermelon lollipop

Greek white frosting, toasted onion seeds, pumpkin seeds & red sorrel (VE)(GFI)(DFI) (108kcal/100g)  £6.50



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

MAINS

Spring chicken pot pie

Filo pastry, peas, tarragon Carron Lodge crème fraiche. Served with wholegrain mustard sauteed potatoes, charred courgette & roasted maple carrots (169kcal/100g)  £17.50

Baked salmon piccata

Rated Green on the MCS Good Fish Guide

Jersey royals, baby spinach, samphire, Norfolk asparagus, shallots, lemon beurre blanc, dill & caper crust, crispy salmon skin (GFI) (175kcal/100g)  £18.95

Thai spiced pork belly

Derbyshire pork

Prik nam pla sauce, sticky Jasmine rice, kale, braised pak choi, chili & spring onion (GFI)(DFI) (191kcal/100g)  £17.95

King oyster mushroom & asparagus orzo

Leeks, peas, sundried tomato oil, pecorino cheese, king oyster mushroom dust & Norfolk asparagus pesto (VE)(DFI) (168kcal/100g)  £16.25

Fancy courgette lasagna

Worcestershire courgette, chive bechamel, pecorino foam, roasted vine cherry tomatoes & tender stem broccoli (VE)(DFI)(GFI)(127kcal/100g)  £16.95

Spiced lamb burger

Raita, rocket, pickled red onion & zhoug mayonnaise. Served with skin on Koffman chunky chips (222kcal/100g)  £17.95

Aston battered catch of the day

Rated Green or Amber on the MCS Good Fish Guide

Skin on Koffman chunky chips, mushy peas, homemade curry & nori tartare sauce (286kcal/100g)  £18.95

SOMETHING ON THE SIDE

Tempura green beans

Sweet chilli (VE)(DFI)(GFI) (116kcal/100g)  £4.00

Truffle chunky chips

Rosemary salt (VE)(DFI)(GFI) (147kcal/100g)  £4.50

Mac'n' cheese squares

Tomato & chilli chutney (V) (260kcal/100g)  £4.50

OR 2 FOR £ 7.50

DESSERTS

Soni's redcurrant & white chocolate Cremieux

Tarragon cream & granola crumb

(V)(GFI)(442kcal/100g)  £7.00

Rosebud & candied pistachio tart

Blood orange sorbet, rosebud infused gel & a pistachio crumb (V)

(286kcal/100g)  £7.50

Trio of mini Panna cotta

Lime, coconut & mango panna cotta, coconut crumb, candied lime & coconut sorbet (VE)(GFI)(DFI)

(187kcal/100g)  £6.50

Yorkshire rhubarb & lavender cake

Rhubarb gel & vanilla ice cream (V)

(228kcal/100g)  £6.50

Trio of Carron Lodge cheeses

Paul's selection of Carron Lodge cheeses. Yorkshire rhubarb & thyme chutney, savoury wafers, 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

Double espresso

All available as a decaf option.

TEA £1.95

English Breakfast

Decaf English Breakfast

Red Berry

Peppermint

Green Tea

Assam

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

Rhubarb is a classic British crop, grown locally and at its best during the spring months.

Jersey Royal potatoes are grown exclusively in the Channel Islands and harvested between spring and early summer.

Coconut is grown in tropical climates and travels further to reach us, so we use it thoughtfully and responsibly.

You'll find these 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 | 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.