

SUNDAY MENU

* 2 COURSES £26 3 COURSES £31 *



THE SCOTSMAN'S PACK
COUNTRY INN | HATHERSAGE

SNACKS

CRISPY SPROUTS, PECORINO,
CARAMELISED SHALLOT MAYONNAISE (V) £5
HONEY MUSTARD SAUSAGES £6

STARTERS

*WINTER VEGETABLE SOUP (V) (GFO) £8
Warm rosemary focaccia, herb oil, crispy onions

*CRISPY ENOKI MUSHROOM (VG) (GF) £8
Garlic and chilli glaze, coriander

*PORK AND BLACK PUDDING SAUSAGE ROLL £7
Henderson ketchup, pickles

CURED BEETROOT TROUT £10
Horseradish, dill, melba toast

*CHICKEN LIVER PARFAIT (N) £9
Plum jelly, hazelnuts, brioche

MAINS

*ROAST TURKEY ROULADE (GFO) (N) £20
Apricot stuffing, beef dripping potatoes, mash,
glazed carrot, parsnips, pecan sprouts, turkey gravy

*VEGETARIAN WELLINGTON (VG) (N) £18
Thyme potatoes, mash, glazed carrots, parsnips, pecan
sprouts, vegan gravy

GRASS-FED NATIONAL PARK ROAST BEEF DUO £22
Topside braised beef shin, beef dripping potatoes, mash,
glazed carrots and parsnips, pecan sprouts, meat gravy

*BRAISED BLADE OF BEEF (GF) £22
Bourguignon sauce, confit garlic mash, braised red cabbage

*FISH OF THE DAY (GF) £22
Bouillabaisse, mussels, rouille, garlic crouton

SCOTSMAN'S PACK STEAK AND ALE PIE £21.50
Creamed mash, carrot purée, braised red cabbage, kale

FISH AND CHIPS (GF) £18.50
Battered haddock, chunky chips and mushy peas

Chip shop trimmings £3.50
Curry sauce or gravy, tartare sauce, bread and butter,
pickled onions

*TURKEY BURGER (GFO) £18
Crispy bacon, sausage, caramelised onion,
cranberry mayonnaise, Munster cheese,
fries and ranch slaw

DESSERTS

*CHRISTMAS PUDDING £7
Brandy sauce, candied orange

*STICKY GINGER PUDDING (GF) £8
Vanilla ice cream, caramelised banana, rum sauce

*RASPBERRY TRIFLE (VG, GF, N) £8
Almond custard, sherry, Chantilly cream

DOVEDALE BLUE £10
Plum jelly and malt loaf

*CHOCOLATE FONDANT (N) £9
Cherry ice cream, hazelnut tuille

*PLEASE NOTE OUR MENU EVOLVES WITH THE SEASONS TO BRING YOU THE BEST INGREDIENTS POSSIBLE.
SELECTIONS AND PRICES MAY CHANGE AS WE SOURCE THE FINEST SEASONAL PRODUCTS.

DF – Dairy Free V – Vegetarian VG – Vegan GF – Gluten-Free N – Contains Nuts

We take food allergies and intolerances very seriously. While we strive to prepare dishes that are free from specific allergens upon request, please note that our food is prepared in a kitchen where all major allergens are present. As a result, we cannot guarantee that any dish is completely free from allergens. If you have a food allergy, intolerance or other dietary restriction, please inform a member of our team before placing your order.