THE SCOTSMAN'S PACK
COUNTRY INN | HATHERSAGE

festive MAIN MENU

2 COURSES £30 | 3 COURSES £38

STARTERS

Bread and Olives £6.50
Ciabatta, Marinated Olives, Whipped Sea Salt Butter (V)

Prawn and Smoked Salmon Cocktail £13.60
Preserved Lemon Marie Rose, Shredded Iceberg, Chive, Toasted Sourdough (GFO)

Sticky Cider Pork Belly Bites £11
Burnt Apple, Pickled Mustard Seeds, Crispy Shallot (GFO)

Chicken Liver Parfait £10
Spiced Plum, Pickled Shallot, Toasted Brioche (GFO)

Crown Prince Squash £9.50
Whipped Goat's Curd, Pickled Pear, Toasted Hazelnut, Sage and Brown Butter (V) (GF) (N)

Soup of the day £8.50
Sourdough, Seasonal Garnish (VGO) (GFO)

Marmite and Mature Cheddar Straws £8
Rarebit Dip, Ploughman's Chutney, Pickled Onion

BURGERS

Scotsman's Festive Burger £22
Beef Patty, Brie, Pig in Blanket, Apricot and Brioche Stuffing, Cranberry Mayo, Crispy Onions, Iceberg, Fries, Gravy Dip

Scotsman's Burger £20
Potato Bun, Bone Marrow Onion, Bacon Jam, Smoked Cheese, Iceberg Lettuce, Garlic Aioli, Fries, Ranch Slaw (GFO)

STEAK

Add Sauce £3.50 | Peppercorn | Garlic Butter | Red Wine Jus

Grass Fed 8oz Ribeye £30

Grass Fed 8oz Rump £28
Both served with Triple Cooked Chips, Cured Tomato, Wild Mushroom, Henderson Onion Rings, Dressed Leaves (GFO) (£5 SUPPLEMENT)

Steak Frites £22.50
Flat Iron Steak, Fries, Peppercorn Sauce, Dressed Leaves (GFO)

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. Please note all our menus are subject to change.

MAINS

Roasted Cod £26
Parsnip Purée, Charred Leeks, Chicken Jus, Crispy Salsafi (£5 SUPPLEMENT)

Braised Featherblade of Beef £24.50
Truffled Potato Purée, Glazed Carrot, Roscoff Onion, Tenderstem Broccoli, Red Wine Jus (GF)

Roast Turkey Breast and Apricot Brioche Stuffed Turkey Leg £23
Beef Dripping Roast Potatoes, Buttered Brussel Sprouts, Honey Glazed Carrot, Cranberry, Turkey Gravy

Turkey, Ham Hock and Leek Festive Pie £22
Mash, Brussel Sprouts, Cranberry, Turkey Gravy

Fish and Chips £20
Haddock, Triple Cooked Chips, Mushy Peas, Charred Lemon (GFO) (Add 'Chip Shop Trimmings' | Pickled Onion, Tartare Sauce, Buttered Cob, Curry Sauce or Gravy for £4)

Scotsman's Steak and Ale Pie £21.75
Mash, Braised Red Cabbage, Seasonal Greens, Beef Gravy

Ham, Egg and Chips £19.25
Pulled Smoked Ham Hock, Free Range Egg, Triple Cooked Chips, Piccalilli (GF)

Crispy Potato and Leek Terrine £18.50
Roast Crown Prince Squash, Cavolo Nero, Glazed Shallot, Chestnut, Madeira Jus (VG) (GF) (N)

Wild Mushroom and Chestnut Ragù £18
Parsley Mash, Charred Hispi, Pickled Shallot, Madeira Jus

SIDES

£5 each | 3 for £12

Fries
Triple Cooked Chips
Creamy Mashed Potato
Henderson's Onion Rings

PREMIUM SIDES

Baked Cheesy Leeks £6
Mature Cheddar, Mustard Crumb (V)

Charred Hispi Cabbage £6
Brown Butter, Toasted Hazelnut, Crispy Shallot (V) (N)

Sticky Pigs in Blankets £6
Honey and Wholegrain Mustard Glaze, Crispy Sage, Cranberry Ketchup