



Festive Menu



FOLLOW THE  FOR
2 COURSES FOR £24 | 3 COURSES FOR £28

Starters

 FRENCH ONION SOUP £7
Toasted sourdough, Gruyère crouton (NGCI)

 GIN-CURED SALMON TARTARE £9
Beetroot, dill, capers (NGCI)

CHICKEN LIVER PARFAIT £8
Toasted sourdough, Cumberland jelly, truffle oil

WHIPPED FETA £7
Moroccan baked carrots, pomegranate molasses, dukka (V, NGCI)


 KING OYSTER MUSHROOM SCALLOPS £8
Celeriac, tarragon oil, hazelnut (VG)

OXTAIL DOUGHNUT £9
Blue cheese sauce, braised oxtail, red wine jus

Mains

 CRISP PAN-FRIED HAKE £21
Saffron-infused French navy beans, chorizo, cavolo nero

SCOTSMAN'S STEAK & ALE PIE £18
Mashed potato, with a choice of seasonal vegetables or mushy peas

 BRAISED FEATHER BLADE BEEF £19.50
Creamed mash, cavolo nero, pancetta, red wine jus (NGCI)

TRADITIONAL FISH & CHIPS £18
Battered haddock, mushy peas, tartare sauce, chunky chips (NGCI)

SCOTSMAN'S CHEESEBURGER £18
Brioche bun, iceberg lettuce, tomato, Nduja mayonnaise, crispy onions, seasoned skin-on fries, slaw

Desserts

 CHRISTMAS PUDDING £6.50
Brandy sauce, orange & redcurrant (V)

 STICKY GINGER PUDDING £7
Candied orange, vanilla ice cream (NGCI, V)

BLACKBERRY PANNA COTTA £8
Caramelised apple, apple sorbet, brown butter crumble


 TIRAMISU BROWNIE £8
Chocolate & coffee fudge brownie, whipped mascarpone, chocolate & hazelnut crumble (V)

 BLACK FOREST TRIFLE £7.50
Chocolate sponge, almond custard, drunken cherries, Chantilly cream (VG)

ORIGINAL BAKEWELL PUDDING £7
Strawberry, crème anglaise (V, N)


Roasts

All served with beef fat roast potatoes, creamy mash, cumin and maple-glazed carrots and parsnips, braised red cabbage, tenderstem broccoli, balsamic red onion, swede purée, Yorkshire pudding

 BRAISED LAMB SHANK £22
Redcurrant gravy, crispy cavolo nero

 CONFIT PORK BELLY £17
Apricot stuffing, fennel seed crackling

 DUO OF BEEF £19
Braised shin, roast Peak District topside

 ROASTED DERBYSHIRE TURKEY £18
Apricot stuffing

 ROOT VEGETABLE & LENTIL WELLINGTON £16 (VG)
Thyme roast potatoes, parsley root purée

Sides

SKIN-ON FRIES £4

TWICE-COOKED CHIPS £4

STUFFING & PIGS IN BLANKETS £5

CREAMY MASHED POTATOES £4

ROAST POTATOES & GRAVY £3.50

CAULIFLOWER CHEESE £4.50

YORKSHIRE PUDDING £1

BREAD SAUCE £3

SEASONAL VEGETABLES £4

V – Vegetarian VO – Vegetarian Option VGO – Vegan Option VG - Vegan NGCI - No Gluten Containing Ingredients N – Nuts

If you have any intolerances or allergies, please speak to a member of staff. Dishes are prepared in an environment where there is a risk of cross contamination from allergens. Not all allergens are listed on the menu and we cannot guarantee absence of allergens