



THE SCOTSMAN'S PACK
COUNTRY INN | HATHERSAGE

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

Starters

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

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

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

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

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

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

Mains

 PAN FRIED HAKE £21
Squid ink gnocchi, cuttlefish ragù, basil


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

PANFRIED VENISON FILLET £24
Potato terrine, squash, cavolo nero, red wine jus

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

MUSHROOM RISOTTO £17
Chestnut crumble, parsley oil, wild mushrooms (NGCI)

 ROOT VEGETABLE & LENTIL WELLINGTON £16.50
Parsley root, braised red cabbage, cavolo nero, vegan gravy (VG)

 ROASTED DERBYSHIRE TURKEY £18
Beef fat potatoes, creamed mash, roasted roots, apricot stuffing, pigs in blankets, sprouts, kale, chicken gravy

HAM & EGGS £15
Home glazed ham, fried eggs, chunky chips, piccalilli (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

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

Roasts

ONE COURSE £19
TWO COURSE £25
THREE COURSE £30

All served with roast potatoes, creamy mashed potato, maple glazed root vegetables, a selection of seasonal greens, Yorkshire pudding & gravy

ROAST LEG OF LAMB
(£3 supplement)

ROAST LEG OF PORK

ROAST SIRLOIN OF BEEF


ROAST SUPREME OF CHICKEN
Sage & onion stuffing & pigs in blankets

TRIO OF MEATS
Chicken, beef & gammon (£5 supplement)

Desserts

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

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

 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)

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

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

Festive Menu