



Festive Menu



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

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

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

PAN-FRIED VENISON FILLET £24
Potato terrine, squash,
cavolo nero, red wine jus

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)

DERBYSHIRE STEAKS

8oz RUMP £20
10oz RIBEYE £29
(NGCI)

Chunky chips, cured tomato,
onion rings, wild mushrooms,
rocket salad.

Add Peppercorn or Béarnaise for £2

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

HAM & EGGS £15
Honey-glazed ham, fried eggs,
chunky chips, piccalilli (NGCI)

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

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

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 POTATO £4

ROAST POTATOES & GRAVY £3.50


CAULIFLOWER CHEESE £4.50

YORKSHIRE PUDDING £1


BREAD SAUCE £3

SEASONAL VEGETABLES £4

Dessert

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

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

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

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

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