

Alcoholic Drinks



Aperol Spritz

\$10.0

Mains



Traditional Roast British Turkey

Side dishes*



Onion Rings

16
\$4.3

Fish*



Smoked Salmon

2
\$13.6

Starters



Celeriac and Colston Bassett Soup

From the grill



Fillet of Derbyshire Beef

\$38.6



Sirloin of Derbyshire Beef

\$33.2

Cocktails



Negroni Spumante

\$12.0



Sun Kissed Virgin (Alcohol Free)

\$5.3



Orange and Cranberry Spritz (Alcohol Free)

\$5.3

Spirits



Americano

1
\$4.0



Jack Daniels, Tennessee

\$3.9

Main



Duck and Chicken Liver Parfait



Fresh Warm Plain and Fruit Scones



A Selection of Homemade Cakes and Sweet Bites

Canapes



Mackerel Pate

\$6.0



Halkidiki Olives

\$4.7

Rum



Bacardi Cuba

\$5.6



Ron de Jeremy, Spiced, Trinidad

\$4.9



Dark Matter, Spiced, Scotland

\$5.3



Plantation Grande, Barbados

\$4.5



Diplomatico, Venezuela

\$5.9



Wrag and Nephew, White Jamaica

\$5.1



Wrag and Nephew, White, Jamaica

\$5.1

Yaki Udon - Udon Nudeln



Roast Beef

XXL Flaschen



Jack Daniels Tennessee

\$3.9

Puddings



Mrs Allsop's Recipe, Home-Made Christmas Pudding



Westcombe Cheddar and Colston Bassett



Tropical Fruit and Coconut Eton Mess



Spiced Apple Frangipane



Banana and Pecan Cake

\$11.3



Coconut, Mango and Passion Fruit Baked Alaska

\$10.0



Mandarin and Vanilla Cheesecake

\$10.0

Coffee



Cappuccino

9
\$4.3



Espresso

10
\$3.8

Appetisers -Veg.



Teriyaki Potatoes

Dessert Wines



Late Harvest Sauvignon Blanc, Morande, Casablanca Valley, Chile



Rutherglen Muscat, Campbells, Victoria, Australia,

To Begin



Toasted White and Granary Breads

Additions



Chaudron, NV, Brut Champagne



Colli Asolani Bedin, Prosecco, DOV Treviso

Teas



Michelle' Sparkling Rose

Liqueurs



Baileys, Ireland

\$5.6



Tia Maria, Italy

\$5.1



Galliano, Italy

\$5.1



Southern Comfort USA

\$3.9



Grand Marnier, France

\$5.1



Pernod, France

\$3.9

To Follow



Vanilla Greek Yoghurt



Crab Arnold Bennett



Avocado and Smoked Bacon Salad

To Finish



Freshly Brewed Cafetierre of Coffee or Loose Leaf Yorkshire Tea

Hot Drink



Hot Chocolate

\$4.3

Ports



Cockburns, Ruby

\$3.7



Socalcos da Rede, Tawny

\$5.9



Taylors, Chip Dry

\$7.4



Fonseca Siroco, White

\$7.4

Scotch



Highland Park Highland

\$5.0

Breakfast & Brunch



Full English Breakfast

Coffee*



Cafe Latte

\$4.3

Gins



Shining Cliff Gin

\$9.0



Castle Gate Gin, England

\$9.8



Manchester Raspberry Gin

\$7.6



Hendricks Small Batch Scottish Gin

\$8.5

SpiritsExtended



Benedictine, France

\$5.1

Tapas Selection



On Arrival

Loose leaf tea from Lulin Teas



Posh Earl Grey



Fruit n Berry



Three Mint



Assam TGFOP

Whiskies and Bourbon



Bunnahabain Islay

\$5.3



Canadian Club, Original

\$3.8



Macallan, Gold, Highland

\$5.3



Jameson, Dublin

\$3.8



Four Roses, Bourbon, Kentucky

\$4.0



Teeling, Small Batch, Dublin

\$6.4



Edradour Highland

\$7.4

Brandies and Grappa



Muscato do Poli, Grappa

\$6.7



Calvados VSOP Normandy

\$5.1



Pere di Poli, Italian Pear Grappa

\$8.8



Hine VSOP Cognac

\$5.6



Mousquetaire Du Roy, Bas Armagnac

\$8.8



Pere di Poli, Italian, Pear Grappa

\$8.8

Breakfast Choice



Brioche French Toast and Banana Sandwich



Grilled Bavette Steak (Served Pink)



Baked Hen's Egg

Uncategorized



Gravlax Salmon



Stone Bass



Roast Sirloin of Derbyshire Beef



Truffle Gnocchi



Pheasant



Selection of Homemade Ice Creams



Chocolate Crémeux



Floater Coffee

\$4.7



Cafetiere

\$4.0



Double espresso

\$4.5



French Vanilla



First Flush Darjeeling



Pure Green Tea



Citrus Ginger



Yorkshire Tea



Rémy Martin VSOP Cognac

\$5.7



Martell VS Cognac

\$5.4



Janneau VSOP Armagnac

\$6.2



Courvoisier VS Cognac

\$4.9



Disaronno Amaretto, Italy

\$5.1



Drambuie, Scotland

\$5.1



Glayva, Scotland

\$4.6



Kahlúa, Mexico

\$5.1



Cointreau, France

\$5.1



Porridge

1



Salmon Fishcake



Freshly Squeezed Orange Juice



Breakfast Martini

\$10.0



Espresso Martini

\$11.3



Freshly Made Sandwiches



Traditional Afternoon Tea



Savoury Afternoon Tea



Champagne Afternoon Tea



Fried Padron Peppers

\$6.0



Cauliflower Soup

\$11.3



Buttermilk Fried Chicken

\$12.6



Warm Potato Salad

\$11.3



Poached Cod

\$28.6



Halibut

\$34.6



Potato Gnocchi

\$23.9



Roast Loin of Venison

\$31.9



Parmesan Chips

\$7.3



Creamed Potatoes

\$5.3



Café de Paris Butter

\$2.0



Triple Cooked Chips

9
\$5.3



Braised Red Cabbage

\$4.7



Peppercorn Sauce

9
\$4.0



Selection of British Cheeses

\$12.6



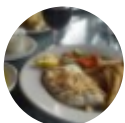
Selection of Homemade Ice Cream and Sorbet

\$8.6



Sticky Toffee Pudding

9



Haddock



Prosecco Afternoon Tea