

## APPETISERS

<b>LEMON &amp; THYME MARINATED OLIVES (V,G)</b> <i>toasted garlic loaf</i>	<b>£3.95</b>
<b>TOASTED SOURDOUGH (V)</b> <i>dipping oil, balsamic, garlic clove</i>	<b>£3.95</b>
<b>GOATS CHEESE &amp; TOMATO FOCACCIA (V)</b> <i>torn basil</i>	<b>£3.95</b>

## TO START

<b>SOUP OF THE DAY (V,G)</b>	<b>*£5.00</b>
<b>SALMON AND SMOKED HADDOCK FISHCAKE</b> <i>tartare sauce, pea shoot, lemon</i>	<b>*£5.00</b>
<b>WARM GOATS CHEESE (V, G)</b> <i>walnut, roasted red pepper, leek dressing, red onion</i>	<b>*£5.00</b>
<b>CAESAR SALAD (V, G)</b> <i>parmesan, croutons, cos lettuce, sun-blushed tomatoes</i>	<b>*£5.00</b> <b>£10.95</b>
<b>COLD POACHED SALMON</b> <i>soft boiled hen's egg, potato salad, mustard dressing</i>	<b>*£5.00</b> <b>£13.95</b>
<b>WILD MUSHROOMS (V,G)</b> <i>poached egg, hollandaise sauce</i>	<b>*£5.00</b>
<b>WHITE ONION VELOUTE (V,G)</b> <i>onion bhaji, curry oil</i>	<b>£5.75</b>
<b>PAN SEARED SCALLOPS</b> <i>scotch quail egg, parma ham, cauliflower puree</i>	<b>£8.75</b>
<b>PIGEON BREAST (G) - served pink</b> <i>beets, black pudding, kale</i>	<b>£8.25</b>
<b>PUMPKIN RISOTTO (G)</b> <i>wild mushroom, walnut pesto, blue cheese</i>	<b>£6.00</b>
<b>SMOKED HAM HOCK (G)</b> <i>pickled vegetables, orange powder, toast</i>	<b>£6.00</b>

\* 3 courses for £26.00

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Any amount above the £26 allocation will be incurred as a supplement.

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## MAIN COURSE

<b>SMOKED PAPRIKA, LEMON &amp; GARLIC CHICKEN BREAST</b> <i>mango salsa, hand cut chips, roquette salad</i>	<b>*£15.50</b>
<b>ROAST MEDITERRANEAN VEGETABLES (V,G)</b> <i>tomato, caper, courgette ribbons, bocconcini</i>	<b>*£15.50</b>
<b>WILD MUSHROOM TAGLIATELLE (V)</b> <i>double cream, basil crisps</i>	<b>*£15.50</b>
<b>POACHED SMOKED HADDOCK (G)</b> <i>bubble and squeak, poached egg, hollandaise</i>	<b>*£15.50</b>
<b>SPAGHETTI CARBONARA</b> <i>smoked bacon, parsley, parmesan</i>	<b>*£15.50</b>
<b>ASSIETTE OF PORK (G)</b> <i>cheek, belly, tenderloin, black pudding, crackling, apple</i>	<b>£18.50</b>
<b>HAKE IN PARMA HAM (G)</b> <i>bourguignon garnish, fondant potato, chicken jus</i>	<b>£16.95</b>
<b>BLADE OF BEEF FORESTIERE (G)</b> <i>fried potatoes, horseradish foam, spinach puree, bacon jus</i>	<b>£19.95</b>
<b>CONFIT OF DUCK LEG (G)</b> <i>duck breast, puy lentils, fig, mulled pear, ginger foam</i>	<b>£18.95</b>
<b>TRIO OF LAMB (G)- liver served pink</b> <i>shoulder, shepherd's pie, liver, white onion puree</i>	<b>£18.95</b>
<b>TIGER PRAWN AND SALMON EN PAPILLOTE (G)</b> <i>spring onion, dauphinoise, kale, butter sauce</i>	<b>£17.95</b>

## THE GRILL

ALL OF OUR STEAKS ARE SOURCED FROM THE DUKE OF BUCCLEUCH. NATURALLY REARED AND GRASS-FED, THEN SPECIALLY SELECTED AND DRY-AGED ON THE BONE FOR THE FINEST FLAVOUR .  
BOTH SERVED WITH **CAFÉ DE PARIS BUTTER, GRILL GARNISH & HAND CUT CHIPS**

<b>8OZ BUCCLEUCH SIRLOIN STEAK (G) – best cooked medium rare</b>	<b>£22.00</b>
<b>6OZ BUCCLEUCH FILLET STEAK (G) – best cooked rare</b>	<b>£27.00</b>

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## SIDES

<b>HAND CUT CHIPS</b>	<b>£3.50</b>	<b>PANACHE OF VEGETABLES</b>	<b>£3.50</b>
<b>CIABATTA GARLIC BREAD</b>	<b>£3.50</b>	<b>ONION RINGS</b>	<b>£3.50</b>
<b>BELFRY MIXED LEAF SALAD</b> <i>balsamic, cherry tomatoes, parmesan, sunflower seeds</i>	<b>£3.50</b>	<b>NEW POTATOES</b> <i>Parsley butter</i>	<b>£3.50</b>

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## DESSERTS

<b>LOCAL ICE CREAM SELECTION (V,G)</b> <i>from Bluebell's Farm, Derby please ask one of our team for today's flavours or traditional Ice cream flavours</i>	<b>*£5.50</b>
<b>CRUNCHY NUT CORNFLAKE CRÈME BRULEE (G)</b> <i>croissant, orange marmalade, blueberry</i>	<b>*£4.50</b>
<b>STICKY TOFFEE PUDDING (V)</b> <i>butterscotch sauce, vanilla ice cream</i>	<b>*£5.50</b>
<b>TREACLE TART (V)</b> <i>clotted cream, raspberry</i>	<b>*£5.50</b>
<b>COCONUT PARFAIT(G)</b> <i>dried Pineapple, passion fruit, rum syrup</i>	<b>*£5.50</b>
<b>DARK CHOCOLATE FONDANT (V)</b> <small>(PLEASE ALLOW 20 MINUTES)</small> <i>black cherry and amaretto ice cream</i>	<b>£6.50</b>
<b>WHITE CHOCOLATE TART (V)</b> <i>pistachio ice cream, tuille, bitter chocolate</i>	<b>£6.00</b>
<b>TRIO OF CHEESES (V)</b> <i>cheddar, stilton, brie, apple and pear chutney, wheat biscuits</i>	<b>£8.00</b>

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Asthma UK is Qhotels nominated charity dedicated to improving the health and well-being of people with asthma across the UK.

## Let's put Asthma in the Limelight



If you'd like to donate any money to this worthy cause please ask your server for more details

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