

To Start...

SOUP OF THE DAY ARTISAN BREAD ROLL AND BUTTER	£8	OVEN BAKED KING PRAWNS CHORIZO, WHITE WINE, ONIONS AND GARLIC	£10
CREAMY BURRATA GRILLED ASPARAGUS, PICKLED SHALLOTS, HARISSA AND DUKKAH	£12	CAJUN SPICED SCOTCH EGG CAJUN SPICED SAUSAGE MEAT ENCASING A SOFT EGG WITH TOMATO SALSA, CHEDDAR SAUCE AND NACHO CRUMBLE	£9
HAM HOCK AVOCADO, PICKLED SHIMEJI, MIXED LEAVES AND BLOOD ORANGE DRESSING	£9	PAN FRIED PIGEON BREAST PANCETTA ROSTI, WILTED SPINACH AND RED WINE JUS	£9

The Main Event...

DUO OF DERBYSHIRE LAMB BRAISED SHOULDER AND ROAST RUMP OF LAMB, SPRING VEGETABLES, BOULANGERE POTATOES AND A LAMB JUS.	£26	MOROCCAN CHICKPEA & VEGETABLE TAGINE CHICKPEAS, AUBERGINE, PEPPERS AND TOMATOES IN AN AROMATIC STEW SERVED WITH HERBY COUS COUS AND FLATBREAD. GARNISHED WITH TOASTED ALMONDS	£18
PAN ROAST CHICKEN SUPREME CREAMY TARRAGON MUSHROOMS, HASH BROWN BITES AND TENDERSTEM BROCCOLI	£20	MAPLE GLAZED PORK FILLET SWEET POTATOES, BOK CHOI, GRILLED CORN AND JOJO SAUCE	£22
STOUT BRAISED OX CHEEK ROASTED ROOT VEGETABLES AND CREAMY MASHED POTATOES	£25	FISH & CHIPS FRESH FILLET OF HADDOCK IN NAILMAKER BEER BATTER WITH HOMEMADE CHUNKY CHIPS, A CHOICE OF GARDEN/MUSHY PEAS AND CURRY/TARTARE SAUCE	£20
PAN ROAST SALMON FILLET MINT ROSTI, BUTTERED SPINACH AND A TARTARE VELOUTE	£22	STEAK & NAILMAKER ALE PIE TOPPED WITH SHORTCRUST PASTRY AND SERVED WITH A CHOICE OF POTATOES, GARDEN/MUSHY PEAS OR BUTTERED SEASONAL VEGETABLES	£20
HARISSA CHICKEN & HALLOUMI SALAD HARISSA MARINADED CHICKEN BREAST, GRILLED HALLOUMI, AVOCADO, TOMATOES, CUCUMBER AND MIXED LEAVES	£18		

28 DAY AGED STEAKS...

8OZ FILLET STEAK	£36	CLASSIC STEAK FRITES 12OZ FLAT IRON STEAK, RECOMMENDED NO MORE THAN MEDIUM AND ACCOMPANIED WITH FRENCH FRIES AND A CHOICE OF SAUCE	£24
12OZ RUMP STEAK	£26	MARINATED KING PRAWN SKEWER ADD A MARINATED KING PRAWN SKEWER TO SURF & TURF YOUR STEAK	£5
18OZ CHATEAUBRIAND SHARING STEAK FOR TWO	£70	CHOICE OF SAUCES :	£4
THE ABOVE STEAKS ARE COOKED TO YOUR LIKING AND SERVED WITH HOMEMADE CHIPS, BEER BATTERED ONION RINGS AND A DRESSED SALAD. OPTIONAL GARNI INCLUDED		CLASSIC PEPPERCORN	
		STILTON	
		CAFE DE PARIS	

EXTRAS & SIDES...

HOMEMADE CHUNKY CHIPS	£4	FRENCH FRIES	£4
BEER BATTERED ONION RINGS	£4	TRUFFLE & PARMESAN FRIES	£5.50
BUTTERED SEASONAL VEGETABLES	£4	DRESSED SIDE SALAD	£4
CHARRED TENDER STEM BROCCOLI	£4	GARLIC BREAD	£4

DESSERTS...

WARM CHOCOLATE BROWNIE £9
MINT CHOCOLATE CHIP ICE CREAM

RHUBARB & GINGER SPONGE £9
RHUBARB JAM AND HOMEMADE CUSTARD

SWEET CHEESE PARFAIT £9
MACERATED PINEAPPLE AND COCONUT MACARON

BAKED WHITE CHOCOLATE & PISTACHIO CHEESECAKE £9
BISCUIT BASE, WHITE CHOCOLATE SAUCE, TOASTED PISTACHIOS AND VANILLA ICE CREAM

CHERRY BAKEWELL TART £9
CLASSIC FRANGIPANE, CHERRY JAM AND FLAKED ALMONDS

LUXURY ICE CREAMS £8
ASK OUR SERVER FOR THE LATEST FLAVOURS

CHEESEBOARD SINGLE OR SHARER £12/£19

TRUFFLED BRIE, VINTAGE RED LEICESTER, VINTAGE CHEDDAR AND STILTON CHEESE, HONEY TOASTED WALNUTS, CELERY, HOMEMADE CHUTNEY, BUTTER AND SELECTION OF BISCUITS

DESSERT COCKTAILS...

BLACK FOREST MARTINI £9.50
COCOA LIQUEUR, CREME DE MURE, WHIPPED CREAM VODKA, CREAM

FERRERO ROCHER £9.50
FRANGELICO, WHIPPED CREAM VODKA AND CREME DE COCOA

ESPRESSO MARTINI £9.50
TOFFEE VODKA, COFFEE LIQUEUR, SYRUP AND COLD BREW

COFFEES...

YORKSHIRE TEA £3.50

LATTE £4

AMERICANO £3.50

CAPPUCCINO £4

DELUXE HOT CHOCOLATE £4.50

DECAF TEA £3.50

LIQUEUR COFFEE £7
BAILEYS / JAMESON / TIA MARIA / MARTELL

WEIGHTS ARE APPROXIMATE BEFORE COOKING
FOR ALLERGEN OR INTOLERANCE INFORMATION, PLEASE SCAN THE QR CODE BELOW. PLEASE NOTE THAT ALTHOUGH WE WORK TO THE HIGHEST POSSIBLE PREPARATION STANDARDS, WE CANNOT GUARANTEE THAT OUR DISHES ARE 100% ALLERGEN FREE.



100% OF GRATUITIES RECEIVED GO DIRECTLY TO OUR HARD WORKING TEAM

1776
Mapplewell

WHITE WINE

175 | 250 | BOTTLE

PARIGI - 2020 PINOT GRIGIO - ITALY £5.55 | £7.35 | £22
CRISPY AND REFRESHING WITH A HARMONIC BALANCE OF FRUIT AND ACIDITY

OCEAN BAY - 2020 CHARDONNAY - CALIFORNIA £5.55 | £7.35 | £22
LUSH TROPICAL FRUIT AROMAS AS WELL AS SPICY VANILLA AND SUBTLE OAK FLAVOURS

CURIOUS KIWI - 2023 SAUVIGNON BLANC - NEW ZEALAND £7 | £9.30 | £28
AROMAS OF FRESH CUT HERBS, STONE FRUIT AND LIME ZEST

CONDE DE CASTILE - 2021 BLANCO RIOJA - SPAIN £30
A BALANCE OF FLORAL AND FRUIT AROMAS. PEAR NOTES ALONGSIDE QUINCE WITH CREAM AND HONEY IN THE BACKGROUND

VALLE BERTA - 2022 GAVI - ITALY £30
SUBTLE TRACES OF HONEYSUCKLE WITH CHARACTERISTIC AROMAS OF LIME ZEST AND MINERALITY

ROSÉ

PARIGI - 2020 PINOT GRIGIO BLUSH - ITALY £5.55 | £7.35 | £22
LIGHT AND REFRESHING, THE PERFECT SUMMER WINE. PERFECT WITH SEAFOOD AND SALADS

OCEAN BAY - 2020 ZINFANDEL - CALIFORNIA £5.55 | £7.35 | £22
FRESH NOSE OF RASPBERRY AND STRAWBERRY, ON THE PALATE JUICY, YET ELEGANT AND REFRESHINGLY SPARKLING. AROMAS OF STRAWBERRY, WATERMELON AND A TOUCH OF MINT, THE PERFECT SUMMER WINE

RED WINE

BROKEN BACK - 2020 SHIRAZ - SE AUSTRALIA £5.55 | £7.35 | £22
THE NOSE IS REMINISCENT OF BLACKBERRY AND LIQUORICE WITH A CRACKED PEPPER SPICE OVERTONE

INDOMITA - 2020 MERLOT - CHILE £5.55 | £7.35 | £22
A WINE WITH WELL-DEFINED VARIETAL AROMAS OF RED RIPE FRUIT WITH HINTS OF PLUM AND BLACKCURRANT

EL CADEJO - 2020 MALBEC - ARGENTINA £7 | £9.30 | £28
A NOSE OF BLACKBERRY FRUITS. WELL BALANCED, RICH WINE WITH LUSH FRUIT FLAVOURS, ALONG WITH VIBRANT ACIDITY. WITH HINTS OF TOASTED BREAD, MINERAL AND SPICE NOTES

MOZZAFIATO - 2022 PRIMITIVO - ITALY £27
A MOUTH-COATING PALATE OF DRIED PRUNE, DATE AND CHERRY, WITH NOTES OF SWEET SPICE AND A LICK OF CHOCOLATE.

CONDE DE CASTILE - 2018 RESERVA RIOJA - SPAIN £30
A COMPLEX WINE THAT DISPLAYS A HARMONIOUS BLEND OF DRIED, STEWED FRUITS AND NUANCES OF LEATHER, VANILLA AND TOBACCO

CANTINA DI NEGRAR - 2021 AMARONE DELLA VALPOLICELLA - ITALY £40
A GENEROUS AND COMPLEX BOUQUET, WITH NOTES OF RIPE RED FRUIT AND SPICE. IT IS VELVETY TO TASTE AND FULL BODIED WITH AN APPEALING DRY FINISH

RESERVE DES DENTELLES - 2022 CHÂTEAUNEUF DU PAPE £45
COMPLEX AND SILKY SMOOTH WINE WITH ENTICING AROMAS OF SWEET SPICE AND PLUMS AND SUMPTUOUS FLAVOURS OF BLACK FRUITS, RED CHERRIES, WILD HERBS AND A HINT OF PEPPER

CHAMPAGNE / SPARKLING

PROSECCO - ITALY - ROMEO £29

MOET & CHANDON - FRANCE £50

VEUVE CLIQUOT - FRANCE £60