

To Start...

SOUP OF THE DAY ARTISAN BREAD ROLL AND BUTTER	£8	FISH TACOS SHALLOTS, CORIANDER, TOMATO SALSA AND GUACAMOLE	£11
CRISPY BABY SQUID ASIAN SALAD, WATERMELON RELISH AND LIME AIOLI	£9	PAN FRIED PIGEON BREAST PANCETTA ROSTI, WILTED SPINACH AND RED WINE JUS	£9
CREAMY GARLIC WILD MUSHROOMS WILD MUSHROOMS IN A CREAM AND GARLIC WHITE WINE SAUCE ON TOASTED ROMANA CIABATTA	£9	LAMB SCOTCH EGG SUMMER BEAN FRICASSEE, PEA PUREE AND PICKLED SHALLOTS	£9

The Main Event...

DERBYSHIRE LAMB GOAT'S CHEESE MASHED POTATOES, SUMMER VEGETABLES AND A RICH LAMB JUS	£26	GIGANTES PLAKI GREEK BAKED BUTTER BEANS IN A RICH TOMATO SAUCE. SAUTÉED POTATOES, A ROCKET, BEETROOT, WALNUT, FETA AND BALSAMIC DRESSED SALAD WITH A TOASTED ARTISAN FLATBREAD	£18
WILD GARLIC CHICKEN KIEV BREADCRUMB CHICKEN BREAST WITH WILD GARLIC BUTTER. SERVED WITH CHICKEN FAT POTATO TERRINE AND TENDERSTEM BROCCOLI	£20	HARISSA MARINATED PORK T-BONE IMAN BYILDI, CONFIT PEPPERS, ROAST MEDITERRANEAN VEGETABLES AND SPICED JUS	£22
GLAZED BLADE OF BEEF HORSERADISH MASHED POTATOES, BRAISED SHALLOTS, BUTTERED SPINACH WITH A PORT AND RED WINE SAUCE	£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 RAINBOW TROUT CRUSHED NEW POTATOES, ROASTED ASPARAGUS AND HOLLANDAISE SAUCE	£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 THE ABOVE STEAKS ARE COOKED TO YOUR LIKING AND SERVED WITH HOMEMADE CHIPS, BEER BATTERED ONION RINGS AND A DRESSED SALAD. OPTIONAL GARNI INCLUDED	£75	CHOICE OF SAUCES : CLASSIC PEPPERCORN STILTON CAFE DE PARIS	£4

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 MILLIONAIRE'S BROWINE £9

CARAMEL SAUCE, SHORTBREAD CRUMB AND SALTED CARAMEL ICE CREAM

PEACH & MATCHA TEA SPONGE £9

SERVED WITH CUSTARD OR ICE CREAM

BAKED OREO & WHITE CHOCOLATE CHEESECAKE £9

BISCUIT BASE, CRUSHED OREOS, WHITE CHOCOLATE SAUCE AND VANILLA ICE CREAM

STRAWBERRY BAKED ALASKA £9

FRESH STRAWBERRIES, STRAWBERRY ICE CREAM AND STRAWBERRY COULIS

ORANGE & TREACLE TART £9

SERVED WITH CLOTTED CREAM

LUXURY ICE CREAMS £8

ASK OUR SERVER FOR THE TODAY'S FLAVOURS

CHEESEBOARD SINGLE OR SHARER £12/£19

SHARER

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

DESSERT COCKTAILS...

CHERRY BAKEWELL MARTINI £9.50

DISARONNO, CHERRY VODKA, CHERRY PUREE AND CREAM

FERRERO ROCHER £9.50

FRANGELICO, WHIPPED CREAM VODKA AND CREME DE COCOA

BLACK FOREST MARTINI £9.50

CRÈME DE COCOA, CRÈME DE MURE, WHIPPED CREAM VODKA AND CREAM

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