

STARTERS

Cream of chestnut soup 6 bread roll vg gfa	Smoked salmon 8 brown bloomer, black pepper sprinkle, lemon wedge df gfa
Pork belly bites 7.5 redcurrant glaze gf df	Mini deep-fried camembert 9 cranberry coulis v
Chicken liver pate 7.5 bread crisps, pickled shallots, piccalilli gfa	Mulled pear and baked fig 8 Cumberland sauce vg gf df

FESTIVE MAINS

Traditional roast turkey 19 roast potatoes, chestnut stuffing, pig in blanket, Brussel sprouts, roasted carrots and parsnips, kale gfa	Beetroot and nut wellington 16 mixed nuts, sweet potato, beetroot, puff pastry, roast potatoes, vegetable gravy v
Venison sausage and mash 18 colcannon mash, onion gravy, garden peas	Salmon supreme 19 champagne and chive sauce, buttery mash, crispy capers gf
Festive kebab 19 chunky turkey, pigs in blankets on skewers, basted in garlic butter, roast potatoes, gravy jug dfa	

CLASSIC MAINS

Sous vide 12oz bavette steak 29 cooked medium rare, roasted tomato, chunky chips gf df	Homemade steak and ale pie 17 chunky chips, creamed greens, gravy
Maple glazed bacon chop 18.5 flat mushroom, roasted tomato, chunky chips gf df	Homemade cheese and onion pie 17 chunky chips, creamed greens v
Slow braised short rib 24 fondant potato, carrot purée, rich red wine veal jus gf	Beef steak burger 18 cheese, lettuce, tomato, dill pickle, burger relish, seasoned fries gfa dfa (add bacon +1)
Fish and chips 17 beer-battered haddock, chunky chips, mushy peas, tartar sauce gf df	Buttermilk chicken burger 18 lettuce, tomato, dill pickle, bacon jam, seasoned fries gfa
Vegan fish and chips 17 deep-fried banana blossom, chunky chips, mushy peas vg gf	'Moving Mountain' burger 16 tomato relish, seasoned fries, vegan coleslaw vg gfa

SANDWICHES

Served Monday-Saturday 12-5pm All sandwiches come with seasoned fries.

Bacon, brie and cranberry flat bread 14	Smoked salmon open sandwich gfa dfa 14 Dill crème fraîche
Philly cheese ciabatta 14	Vegan fish finger bap vg gf df 14 banana blossom, vegan tartar
Fish finger bap gf df 13	Add a mug of soup to any sandwich 3
Croque Monsieur white bloomer v gfa 12	

SIDES

Maple glazed pigs in blankets	5.5	Truffle & Grana Padano fries gf	6
Beer battered onion rings vg df	4.5	Garlic flatbread (add cheese +1)	6
Seasoned fries vg gf df	4.5	Roasted root vegetables vg	4.5
Chunky chips vg gf df	4.5	Dressed salad/Caesar salad vg gf df	4.5

DESSERTS

Christmas pudding	8	Apple cranberry and cinnamon crumble	8.5
brandy sauce v gf		custard v gf	
Sherry trifle v	7.5	Daltons Dairy ice cream	2 scoops 4 3 scoops 5
Orange marmalade bread and butter pudding	8	served with a wafer.	
custard v		Please ask for our selection of flavours v gfa	
Tarte au citron	7.5	Daltons Dairy sorbet	2 scoops 4 3 scoops 5
crème fraîche v		served with a wafer.	
Chocolate and orange torte vg	8.5	Please ask for our selection of flavours v gfa	
pouring cream vg			

Knot Cheese Board 11
 Caramelised onion and Rioja cheddar, stilton, camembert, Taylors biscuits, apple cider chutney, black grapes, carrot crisps
 Why not add a glass of port to complement your cheese board?

HOT DRINKS

English breakfast tea	3	Green tea	3	Filter Americano	3.5
Decaf English breakfast tea	3	Fruit tea	3	Espresso	3
Earl Grey tea	3	peppermint, chamomile, lemon & ginger, cranberry & raspberry		Double espresso	3.5
Soya, Almond & Oat milk	0.5				
Please advise your server if you have any dietary requirements					

SUPPLIERS

Dunwood Butchery 9.3 miles
 This 170-acre family-run farm near the Peak District, established in 1973, specialises in rare native cattle breeds. Using a grass-based system, they produce high-quality beef while upholding traditional farming practices, high animal welfare standards, and complete traceability through partnerships with like-minded farmers.

Daltons Dairy 15.1 miles
 A family-run dairy farm in the southern Peak District produces premium award-winning ice cream from grass-fed cows. Focusing on sustainability, they minimise environmental impact and use recyclable packaging, striving for excellence while respecting nature.

Masseys Potatoes 10.9 miles
 Based in Chelford, Cheshire, their farming system minimizes environmental damage, providing safe food and managing waste sustainably. Peeling waste is eaten by cattle and local game, with the remainder enriching the soil.

H.H. Jackson Ltd 15.7 miles
 H.H. Jackson Ltd is a long-established, family-run butcher in Fenton, Stoke-on-Trent, founded in 1926. Supplying quality meats through their Catering Butcher brand, they serve restaurants, pubs, hotels, and the public, combining tradition with modern, high-standard food production.



KEY: V vegetarian, VG vegan, GF gluten-free, DF dairy free, VEA vegan available, GFA gluten-free available, DFA dairy-free available

Before ordering drinks or food, please speak with a team member about your individual requirements. Whilst we take care to preserve the integrity of our V, VE, GF & DF products, we must advise that these products are handled in a multi-ingredient kitchen environment. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross-contamination. Cooking equipment (e.g., fryers, grills etc.) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil. Please ask a team member if you would like further information. Some fish may contain small bones. All weights stated are approximate prior to cooking.