

Sunday Lunch

two course £19.95 three course £23.95
children under 12 - Main £6.95, Dessert £2.50

Starters

Chefs soup of the day (v)

onion oil, black onion seed bread
and whipped butter

Goats cheese mousse

Garnished with beetroot, pickled
radish, goats cheese bon bon

Spiced crispy mussels

Flavours of garlic, chilli & coriander served
with a spiced aioli

Gin cured salmon

Garnished with ciabatta croutes,
cucumber, white radish, seaweed
& avocado

Charred asparagus

served with parma ham,
hollandaise sauce & onion oil

Mains

Derbyshire roast sirloin of beef

served with duck fat potatoes, Yorkshire
pudding & beef gravy +£1 supp

Roast chicken breast

served with roast potatoes, yorkshire
pudding, stuffing, gravy and bread sauce

Harpurs platter +£3 supp

Sirloin of beef, chicken & pork platter served
with Yorkshire pudding, roast potatoes,
stuffing & gravy

Curried cauliflower steak (V)

with served with herb chutney, sprouting
broccoli, bombay potato, curry oil & coriander

Roast loin of pork

served with herb stuffing, Yorkshire
pudding, roast potatoes & gravy

Market Fish of the day

Please ask your waiter

Desserts

Sticky toffee pudding

Served with toffee sauce & vanilla ice cream

Creme fraiche panna cotta

served with honey ice cream and fresh
orange

A selection of ice creams

Chocolate brownie

served with vanilla ice cream

Three cheese board

served with cheese biscuits, celery, grapes &
quince jelly

Sandwiches £6.95

All served roast potatoes, Yorkshire pudding and gravy

Roast sirloin of beef + £1 supp

Roast chicken & stuffing

Roast pork & stuffing

Cheddar & coleslaw