

STARTERS

Chilled Prawn Cocktail (<i>gfa</i>)	8.95
baby gem lettuce, cocktail sauce and lemon butter ribbon bread	
Tempura Battered Tiger Prawns	9.50
with sweet chilli dip	
Vegan Garlic Mushrooms (<i>vgn, gfa</i>)	8.50
sautéed button mushrooms with garlic, thyme and white wine on toasted ciabatta	
Creamy Garlic Mushrooms (<i>v, gfa</i>)	8.50
sautéed button mushrooms with garlic, thyme, white wine and cream on toasted ciabatta	
Chicken Liver Pâté (<i>gfa</i>)	9.00
toasted bloomer & fruit chutney	
Cream of Vegetable Soup (<i>v, gfa</i>)	6.50
with a swirl of cream and croutons	
Halloumi Fries (<i>v</i>)	8.95
with tzatziki	
Cajun Chicken Strips (<i>gf</i>)	8.95
with garlic mayonnaise	
Craven Heifer Sharing Platter	18.95
Cajun chicken strips, tempura battered tiger prawns and halloumi fries served with three dips	

MAIN COURSES

Steak and Unicorn Ale Pie	15.95
12 hour slow braised beef, roast carrot, caramelised onion in a Robinsons Unicorn ale gravy, with either peas, mushy peas or fresh seasonal vegetables, your choice of potatoes & gravy	
Large Steak and Guinness Pie	18.95
in its own gravy encased in shortcrust pastry and a butter puff pastry top, with hand cut chips and seasonal vegetables	
Homity Pie (<i>v</i>)	15.95
Derbyshire Red Leicester cheese sauce, potato, onion, & spinach pie, in crispy pastry with either peas, mushy peas or fresh seasonal vegetables, your choice of potatoes & gravy	
Seafood Fettuccini	21.95
fresh egg fettuccini with prawns and crayfish in a rich lobster sauce, topped with parmesan	
6oz Fillet Steak (<i>gf</i>)	28.95
pan-fried on a bacon and onion rosti potato with tenderstem broccoli, Chantenay carrots and green peppercorn sauce	
Beer Battered Fish	17.95
chunky chips with garden or mushy peas	
Roasted Seabass Salad (<i>gf</i>)	20.95
pan seared seabass fillet, sautéed potatoes, crispy bacon, cherry tomatoes & red onion tossed salad, house dressing, garlic tiger prawns	
Dizzy Blonde Moules Frites (<i>gfa</i>)	17.95
fresh mussels in a Dizzy Blonde ale cream sauce, fresh herbs and a side of crispy fries	
Blade of Beef (<i>gfa</i>)	20.95
slow roasted blade of beef, roast potatoes, creamy mash, honey roast carrots and Savoy cabbage, green beans, rich pan gravy and Yorkshire pudding	
Chicken Fillet (<i>gf</i>)	17.95
prime roasted chicken fillet, bacon and onion rosti potato, Chantenay carrots, tenderstem broccoli and green peppercorn sauce	
Double Cheeseburger (<i>gfa</i>)	17.95
2 beef patties, lettuce, tomato, red onion, brioche bun, burger sauce, slaw and fries	
Spinach, Aubergine & Harissa Burger (<i>v, vgn</i>)	14.95
with vegan sriracha mayonnaise on a bun with lettuce & tomato, served with crispy fries, coleslaw & beer battered onion rings	
Maple Glazed Pork Chop (<i>gfa</i>)	21.95
chorizo and cheddar croquette, charred tenderstem broccoli, potato terrine, mustard sauce	
Plant Based Kofta Tacos (<i>v, vgn</i>)	15.95
with minted mayonnaise, crisp salad, soft tortilla tacos & crispy fries	

SANDWICHES

Crispy Cajun Chicken Sandwich (<i>gfa</i>)	12.95
on ciabatta bread with lettuce, tomato, garlic mayonnaise and skinny fries	
Grilled steak sandwich (<i>gfa</i>)	12.95
on ciabatta bread with crispy shallots, horseradish mayo and skinny fries	
Prawn, Crayfish and Marie Rose Sauce (<i>gfa</i>)	12.95
on wholemeal or white bread and skinny fries	
Toasted Welsh Rarebit (<i>v, gfa</i>)	12.95
two slices of toasted bread, topped with grilled cheese, mustard, Robinsons ale & Worcestershire sauce, served with apple and ale chutney and skinny fries	

SIDE ORDERS

Hand Cut Chips or Fries (<i>vgn, gf</i>)	4.50
Onion Rings (<i>v</i>)	4
Garlic Ciabatta (<i>v</i>)	4
Garlic Ciabatta with Cheese (<i>v</i>)	4.50

DESSERT

Warm Almond Tart (<i>v</i>)	7.75	Mango and Passionfruit Cheesecake	7.75
topped with flaked almonds and vanilla ice cream, with raspberry coulis		with raspberry coulis	
Sticky Toffee Pudding (<i>v, gfa</i>)	7.75	Chocolate Orange Brownie (<i>v, gfa</i>)	7.75
with butterscotch sauce and vanilla ice cream or custard		with vanilla ice cream	
Crème Brûlée (<i>v, gfa</i>)	7.75	Chocolate Truffle Cheesecake (<i>v</i>)	7.75
with berry coulis and shortbread biscuit		served with whipped cream	

SUNDAY ROAST *sundays only (gfa)*

slow roasted blade of beef, roast loin of pork or roasted chicken breast with roast potatoes, creamy mash, honey roast carrots and Savoy cabbage, green beans, rich pan gravy and Yorkshire pudding

Beef 20.95 • Chicken 17.95 • Pork 17.95 • All Three 23.95

HOT DRINKS

Espresso	2.55	Liqueur Coffee	6.50
Americano	3.15	Pot of Tea	2.65
Flat White	2.95	Speciality Teas	2.85
Cappuccino	3.45	Earl Grey, Green Tea, Decaf Tea, Peppermint, Fruit Selection, Camomile	
Café Latte	3.45	Hot Chocolate	3.15
Café Mocha	3.45		

20% off Starters, Mains and Desserts

discount applies to the main menu and specials menu between 12pm and 5:30pm
Mon - Fri excluding bank holidays.

Orders must be placed before 5:30pm to qualify.

We reserve the right to withdraw this offer at any time.



FOOD ALLERGIES AND INTOLERANCES - SCAN THE QR CODE FOR FULL ALLERGEN INFORMATION

Before ordering drinks or food, please speak with a team member about your requirements. Whilst we take care to preserve the integrity of our vegetarian 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. Some fish may contain small bones. All weights stated are approximate prior to cooking.

(v) - Vegetarian (vgn) - Vegan (vga) - Vegan Option Available (gf) - Gluten Free (gfa) - Gluten Free Option Available