

SUNDAY

menu

Served Sunday from 12pm

(GF) Gluten Free (GFA) Gluten Free option available (V) Vegetarian (VGA) Vegan option available

TO START

Heritage Tomato & Burrata Salad • 10.95

in a citrus yuzu dressing, salsa verde & baby basil leaves (GF, V, VGA)

Spanish Chorizo & Orzo Summer Stew • 8.25

with sweetcorn, red peppers, spring onions, parsley and warm sourdough (GF)

Pan-seared Scallops • 14.95

in a lemon & chilli butter, with petit pois, sautéed leeks & courgette ribbon (GF)

Vegetable Spring rolls • 7.95

with hoisin sauce, rocket & herb oil salad (V, VG)

MAINS

ROASTS

All of our roasts are served with roast potatoes, mash, Seasonal veggies, Cauliflower cheese, Yorkshire pudding, Fruity stuffing & as much gravy as you like

Roast topside of Derbyshire beef with horseradish cream & stock gravy (GFA) • 18.25

Lemon & thyme roast chicken with bread sauce (GFA) • 17.25

Roast pork loin & crackling with apple & vanilla purée (GFA) • 16.95

Roast lamb rump with minted pea purée (GFA) • 23.50

Stags Trio: pork loin, beef & chicken with all the trimmings (GFA) • 22.50

Chestnut & cranberry roast with carrot purée & vegetarian gravy • 17.50

Moroccan Giant Couscous & Feta Salad • 16.25

Warm couscous salad with pepper, sun-blushed tomatoes, red onion, fresh herbs and feta style cheese All tossed in a citrus vinaigrette (V, VG)

Pan-seared Chalk Stream Trout • 23.95

With a roasted fennel, red quinoa, heritage tomato & pomegranate salad, mixed with freshly chopped herbs and a pomegranate molasses dressing (GF)

DRY-AGED STEAKS

All of our steaks have been dry-aged for a minimum of 28 days and specially selected from our butchers Price & Fretwell to give you the best flavour possible. Served with potato wedges & dressed lambs lettuce.

10oz Ribeye – recommended medium rare (GF) 33.95

7oz Fillet – recommended medium rare (GF) 35.50

10oz Sirloin – recommended medium (GF) 30.50

SAUCES

Peppercorn sauce (GF) – 3.50 Béarnaise sauce (GF) – 3.50

DESSERTS

Citrus Poached Pear • 7.80

with lemon, orange & cinnamon, Kedleston estate honey cream biscuit crumb and lemon balm

Kedleston Gin & Red Berry Cheesecake • 8.25

Baked biscuit bottom with a smooth, sweet cream cheese and a Kedleston gin and red berry compote

Banana & Pecan Fudge Brownie • 7.60

Served warm with sun cream vanilla ice cream (GF, VG)

Ice Cream • 7.50

A selection of Yorvale ice creams served with Chantilly cream, fresh berries & chocolate Flake
Please ask a member of staff for today's flavours

Cheese Board • 13.50

A selection of cheeses with celery, grapes, cheese crackers, butter rosettes & tomato chutney
Add a glass of port +4.50