

The Palfrey

À La Carte Menu

Snacks

Parmesan & Truffle Hash Browns (v) (gf) £6

Triple Cooked Chips, 'chip shop curry', malt vinegar scraps (v) (gf) £6

Marmite Cheese Straws, smoked bacon mayo £6

Pork Scratchings, homemade brown sauce £4

House Marinated Mixed Olives & Smoked Almonds (gf) (vg) £6

Small Plates

Ham Hock, Wholegrain Mustard & Parsley Fritter, homemade brown sauce, celeriac remoulade, apple & watercress salad (gfo) £10

Golden Cross Goats Cheese Cheesecake, pickled heritage beetroots, beetroot ketchup & smoked almond (v) £12

Roast Potato & Vintage Cheddar Velouté, crispy onions & chives (v) (gfo) £8

Mackerel on Toast, smoked mackerel pâté, horseradish, pickled fennel, crispy seaweed £10

'PFC', Palfrey fried chicken, nori ranch, pineapple hot sauce, pickled celery (gf) £10

Large Plates

Slow Braised Belly of Derbyshire Pork, hispi cabbage, three mustard mayonnaise, pickled mustard seeds, roscoff onion, jus (gf) £23

Roasted Cod Loin, seaweed hash brown, bourguignon sauce, crispy cabbage, parsley (gfo) £26

Satay Roasted Cauliflower, peanut sauce, coconut, pickled shallot, coriander & pak choi (vg) (gfo) £18

Chicken 'Caesar' Schnitzel, gem lettuce, aged parmesan, anchovies, caesar dressing, lemon (gf) £19

Pub Classics

32 Day Aged 8oz Bistro Rump Steak, triple cooked chips, onion rings, Café de Paris butter, dressed watercress (gf) £28.95

Beer Battered Haddock & Triple Cooked Chips, crushed peas, 'chip shop' curry sauce & tartare sauce (gf) £18.50

The Palfrey Steak Burger, seeded brioche, Monterey Jack cheese, dill pickles, smoked bacon jam, triple cooked chips £18.50

Sides

Triple Cooked Chips (gf) (v) £5

Parmesan & Truffle Chips (gf) (v) £6.50

Tenderstem Broccoli, Café de Paris butter, smoked almonds (gf) (v) £6

Roasted Hispi Cabbage, brown butter, crispy onions (gfo) (v) £6

Vegetarian (v), Vegan (vg), Vegan option available(vgo), GlutenFree(gf) Gluten Free option available (gfo) - NB some dishes can be adapted to be gluten or dairy free, inform your server of any allergies/dietary requirements and ask to see our allergen information folder. We regret we cannot guarantee our food products are completely nut free. If not ordering starters please allow a minimum of 25 minutes for main courses, as our food is freshly cooked to order