

The Palfrey

Sunday Menu

1 Course £20 • 2 Course £26 • 3 Course £32

Starters

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

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

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

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

Mains

Roast Sirloin of Derbyshire Beef (served pink), roast potatoes, homemade yorkshire pudding, roast gravy

Roasted Loin of Derbyshire Pork, roast potatoes, homemade yorkshire pudding, crackling, roast gravy

Corn-Fed Chicken Supreme, roast potatoes, homemade yorkshire pudding, roast gravy

Wild Mushroom, Fig & Chestnut Nut Roast, roast potatoes, homemade yorkshire pudding, vegetarian gravy (v) (vgo)

All roasts served with braised red cabbage, buttered greens, apricot stuffing, crushed carrot & swede

Sides

- **Truffled Cauliflower Cheese**, crispy parmesan +6
- **Roast Potatoes** +5
- **Honey Glazed Pigs in Blankets** +6
- **Buttered Seasonal Greens** +5

Desserts

Coconut Rice Pudding, rum poached pineapple, puffed wild rice, coconut & lime sorbet (gfo) (vg)

Tonka Bean Pannacotta, poached plums, spiced ginger cake, honeycomb, stem ginger ice cream (gfo) (v)

Sticky Toffee Pudding, salted caramel sauce, cornish clotted cream, Pedro Ximenez raisins (v)

Duo of British Cheeses, frozen grapes, onion jam, celery, artisan crackers, salted butter (v)

Vegetarian (v), Vegan (vg), Vegan option available (vgo), Gluten Free (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