

PAN FRIED SCALLOPS, clams, sweetcorn salsa, mojito - £8

CITRUS CURED MACKEREL, grape purée, crispy capers, gin & tonic granita - £7

CHORIZO & BLACK PUDDING SALAD, poached hen's egg, wholegrain mustard dressing - £7

CONFIT BARBURY DUCK LEG, pomegranate & grapefruit - £7

BLUE CHEESE BAVAROIS, celery, apple purée, grapes (v) - £6

SMOKED CHICKEN & HAM HOCK TERRINE, apple purée, celeriac remoulade, ciabatta crouton - £7

FILLET OF HAKE, clams, white bean chorizo hash, baby gem, peas - £16

MONKFISH WRAPPED IN PARMA HAM, squid, mussels, saffron & chilli risotto - £17

BARBURY DUCK BREAST, griottine cherries, spring vegetables, new potatoes, cherry jus - £17

GLAZED PORK FILLET, honey & miso glaze, black pudding, pak choi, celeriac, apple purée - £16

OX CHEEK, carrot, turnip, golden raisins, truffle pomme purée - £16

DERBYSHIRE LONGHORN BEEF RIB-EYE, mushrooms, heritage tomatoes, chips - £23

PAN FRIED RUMP OF LAMB, goat's curd, red pepper, artichoke, Jersey royal potatoes - £17

DERBYSHIRE LONGHORN BEEF FILLET, mushroom, heritage tomatoes, chips - £23

PEA & ASPARAGUS RISOTTO, mozzarella, pine nuts (v) - £11

Buttered new potatoes - £3.50 Seasonal vegetables - £3.50 House fries - £3.00 Mixed salad - £3.00 Peppercorn, Roquefort, Mushroom Sauce - £2.50

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DARK CHOCOLATE DELICE, pistachio crumb, griottine cherries, pistachio ice cream - £6

STICKY TOFFEE PUDDING, toffee sauce, clotted cream ice cream - £6

STRAWBERRY CHEESECAKE, berry jelly, strawberry sorbet - £6

PINEAPPLE CRÈME BRÛLÉE, poached pineapple, coconut shortbread - £6

STRAWBERRY & BLACK PEPPER PARFAIT, strawberry purée, white chocolate shavings, mint clotted cream ice cream - £6

THE FAMOUS HORSESHOES CHEESE BOARD 4 Cheeses - £9.50

THE FAMOUS HORSESHOES CHEESE BOARD 7 Cheeses - £16.50

Nuts, allergies and dietary requirements: We regret we cannot guarantee any of our food is totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.



BIN	DESSERT WINES	70мг	37.5cl
602C	Chateau Septy Monbazillac, Bordeaux – 2013	4.50	17.50
605C	Chateau Septy Monbazillac, Bordeaux – 2013	5.90	27.50
608C	Corney & Barrow Sauternes, by Chateau D'Yquem – 2012	7.50	37.50
610C	Sticky Mickey Late Harvest Sauvignon Blanc, Eradus (NZ) – 2014	6.50	32.50
BIN	PORT	70мг	70cl
702C	Corney & Barrow, Finest Reserve Ruby Port	3.90	29.00
704C	Corney & Barrow, 10 Year Old Tawny Port	5.90	45.00
706C	Croft, Late Bottled Vintage – 2010	4.90	37.50
710D	Fonseca, Guimaraens – 1998		65.00
715D	Taylor's Quinta De Vargellas		69.00
720D	Taylor's Vintage – 1997		165.00
725D	Dow's Vintage – 1985		120.00
730D	Croft - 1963		195.00
735D	Warre's – 1963		210.00
BIN	SHERRY	70мг	37.5cl
800E	Bella Luna, Fino	4.50	19.50
805E	Bella Luna, Amontillado	4.50	19.50
810E	Bella Luna, Ximenez	4.50	19.50

A selection of teas, coffees and hot chocolate are available, including: Americano, Cappuccino, Latte, Espresso, Flat White, Macchiato, De-Caffeinated, Hot Chocolate, English Breakfast, Chamomile Flowers, Earl Grey, Moa Feng Green, Honeybush & Rooibos, Detox, Lemon & Ginger Peppermint Leaves, Rhubarb & Ginger, Super fruits.