



TWO FOR £22 LUNCHTIME MENU

*Smaller portions for smaller appetites
Available Monday to Saturday 12pm – 5pm*

Mains

Turkey & Stuffing Pie (GFO) - £14.95

Creamy mash, Honey glazed winter vegetables, chubby pigs in blanket, pan roast gravy.

Real Ale Battered Haddock (GFO) - £14.95

Koffman chips, minted mushy peas, house tartare, charred lemon.

Add chip shop curry sauce for £1.50

Beetroot Risotto (V)(VGO) - £12.95

Balsamic glaze, crispy kale.

Cheeseburger (GFO) - £13.95

Toasted bun, koffman fries,

Venison Cottage Pie (G) - £13.95

Honey glazed winter vegetables.

Butchers Sausage & Mash (GFO) - £13.95

Creamy mash potato, red onion gravy.

5oz Gammon Steak (GFO) - £12.95

Koffman chips, fried egg, watercress salad.

Pan Fried Liver, Bacon & Onions - £13.95

Creamy mash, pan roast gravy.

Chef's Vegetarian Lasagne (V)(G) - £12.95

Chopped salad garnish, garlic scented pub baked focaccia.

Sandwiches

All served on Barra Gallega baguettes, with watercress salad and deli slaw

Add Koffman fries or a cup of soup for £1.95

Butchers Sausages (GFO) - £9.95

with red onion chutney.

Posh Fish Finger Sandwich (GFO) - £9.95

Tartare sauce and mushy peas.

Steak with Stilton (GFO) - £9.95

Red onion chutney and dressed salad.

Chicken Katsu (GFO) - £9.95

Pickled red cabbage, Katsu dipping sauce

Cheddar Cheese & Onion (G)(V) - £9.95

(v) vegetarian - (vg) vegan - (vgo) vegan option - (g) non gluten containing dish - (gfo) gluten free option

All dishes may contain traces of nuts. Fish & chicken dishes may contain bones.

Please inform your server of any allergies or dietary requirements. Full allergy information is available upon request.

Festive A la Carte

Bar Bites

Warm Pork Scratchings (G) - £4.45
Bramly apple sauce

Home Marinated Antipasti Olives (G)(VG) - £5.45

Pub Baked Rosemary Salted Focaccia (V)(VG) - £5.45
Aged balsamic, EVOO, whipped butter

Homemade Scotch Egg (G) - £5.75
Mustard mayo.

🌲 **Chubby Pigs In Blankets - £5.95**
Honey mustard glazed.

🌲 **Huntsman Pie - £4.45**
Festive dip.

For the Table to Share

🌲 **Festive Sharing Board (G) - £29.95**
Herb infused Camembert, glazed pigs in blankets, chicken liver parfait, huntsman pie, festive dips and pickles, Scotch egg, warm pub focaccia.

Taste Plates

Potato & Leek Soup (V)(VGO) - £7.95
Bread and butter.

🌲 **Luxury Prawn & Smoked Salmon Cocktail - £7.95**
Bloody Mary cocktail sauce, warm bread. (VGO)

Wild Mushrooms On Toast (V)(VGO) - £6.95
Tarragon infused cream, parmesan and chives.

Heritage Beetroot Salad (V)(GFO) - £5.95
Whipped ricotta, hazelnut granola, balsamic glaze.

Parfait of Chicken Liver (GFO) - £6.95
Brioche, blackberry gel, granola, crispy chicken skin.

Guinea Fowl Croquette (G) - £7.95
Cranberry gel, cranberry compote, chive mayo.

Korean Fried Chicken Wings (G) - £7.95
Gochujang, chillies, green onion.

Ask your server for our Vegan & Vegetarian Specials

🌲 *These dishes marked with a Christmas tree are our Seasonal dishes*

All dishes may contain traces of nuts. Fish & chicken dishes may contain bones.

Please inform your server of any allergies or dietary requirements. Full allergy information is available upon request.

(v) vegetarian - (vg) vegan - (vgo) vegan option

(g) non gluten containing dish - (gfo) gluten free option

Main Plates

🌲 **Hog, Turkey & Stuffing Balentine (GFO) - £18.95**
Dauphinoise, Honey glazed winter vegetables, sausage meat, sage and onion stuffing, chubby pigs in blankets, pan roast gravy.

Real Ale Battered Haddock (GFO) - £17.95
Koffman chips, minted mushy peas, house tartare, charred lemon.

Add chip shop curry sauce for £1.50

Pan Fried Duck Breast (G) - £21.95
Dauphinoise, red cabbage, pickled blackberry puree, juniper jus.

Our Steak Pie (G) - £16.95
Creamed mash, honey glazed winter vegetables, pan roast gravy.

Beetroot Risotto (V)(GFO) - £14.95
Balsamic glaze, crispy kale.

Pan Fried Hake (GFO) - £21.95
Whipped saffron mash, samphire, pak choi, curry sauce.

Venison Sausage & Mash (GFO) - £15.95
Creamy mash potato, honey glazed winter vegetables, pan roast gravy.

Signature Burger (GFO) - £16.95
Toasted bun, smoked molten cheddar, smoked bacon lettuce, tomato, burger sauce. Rosemary salted Koffman fries, real ale battered onion rings, deli slaw.

🌲 **Festive Feast Burger - £16.95**
Beef patty, sage and onion sausage meat patty, molten Camembert, pig in blanket, cranberry sauce, rosemary salted Koffman fries.

Chicken Kiev (GFO) - £16.95
Creamed leeks and pancetta potato terrine, confit garlic.

From The Chargrill (gfo)

All our steaks are dry aged for a minimum of 28 days and supplied by Nottinghamshire butchers.

All served with rosemary salted Koffman chunky chips, real ale battered onion rings, blistered vine tomatoes, wild mushrooms, honey mustard watercress salad.

Bistro Rump (283g) - £25.95
Grill accompaniments.

Prime Sirloin Steak (283g) - £26.95
Grill accompaniments.

Gammon Steak (283g) - £16.95
Two fried hens eggs, charred pineapple and grill accompaniments.

Steak Sauces - £2.50
Red Wine, Green Peppercorn, Stilton

The Sals' Mega Mixed Grill - £34.95

Rump steak, venison sausage, chicken, gammon steak, fried hens eggs, chargrilled liver, grill, accompaniments and choice of sauce.

Festive Fayre Set Menu

Lunchtime - 2 Course - £27 / 3 Course - £36 (12pm to 5pm)
Evening - 2 Course - £33 / 3 Course - £40 (6pm to 8.30pm)

3 Course includes a complimentary drink from selection. *

Starters

Leek & Potato Soup (V)
Warm bread and butter.

Luxury Prawn & Smoked Salmon Cocktail
Bloody Mary sauce.

Wild Mushroom On Toast (V)
Tarragon infused cream, parmesan, chives.

Chicken Liver Parfait
Brioche, blackberry gel, granola, crispy chicken skin.

Heritage Beetroot Salad (V)
Whipped ricotta, hazelnut granola, balsamic glaze.

Mains

Hog, Turkey & Stuffing Balentine
Dauphinoise, honey glazed winter vegetables, sausage meat, sage and onion stuffing, chubby pigs in blankets, pan roast gravy.

Festive Feast Burger
Beef patty, sage and onion sausage meat paté, molten Camembert, pig in blanket, cranberry sauce, rosemary salted Koffman fries.

Chicken Kiev
Creamed leeks and pancetta terrine, confit garlic.

Pan Roasted Hake
Saffron creamy mash, pak choi, samphire, curry sauce.

Beetroot Risotto (V)
Parmesan, crispy kale.

Delicious Desserts

Dickens' Style Christmas Pudding
Spiced apple compote, vanilla brandy custard.

Dark Chocolate Delice
Poached cherries, cherry Ice-cream, chocolate shards.

Sticky Toffee Pudding
Honeycomb Ice-cream, toffee sauce.

Santas Sundae
Toffee sauce, spiced apple compote and brownie bites.

(v) vegetarian - (vg) vegan - (vgo) vegan option - (g) non gluten containing dish - (gfo) gluten free option

All dishes may contain traces of nuts. Fish & chicken dishes may contain bones.

Please inform your server of any allergies or dietary requirements. Full allergy information is available upon request.

THE SALUTATION

Delicious Desserts - £7.95

 **Dark Chocolate Delice** (V)(G)

Poached cherries, cherry Ice-cream, chocolate shards.

 **Dickens' Style Christmas Pudding** (V)(VGO)(G)

Vanilla brandy custard, spiced apple compote.

Sticky Toffee & Date Pudding (V)(VGO)(G)

Toffee sauce, dairy vanilla custard.

School Days Jam Roly Poly (V)(G)

Dairy vanilla custard.

 **Santas Sundae** (V)(VGO)

Toffee sauce, spiced apple compote and brownie bites.

TOO FULL FOR DESSERT? TRY SOMETHING FROM THE BAR

We are proud to serve 200 degrees coffee, delivered direct from the Roastery in Nottingham, we grind the best Brazilian beans to order.

Espresso - £3.25

Americano - £3.75

Flat White - £3.75

Latte - £4.25

Cappuccino - £4.25

Selection of Teas - £3.50

Hot Chocolate - £4.95

*Upgrade your coffee by adding your favourite tippie,
poured tall and topped with whipped cream.*

Liqueur Coffees - £7.95

Baileys - Jamesons - Martell

*Ask your server for our range of whiskies and other
after dinner drinks served from the bar.*

All dishes may contain traces of nuts. Please inform your server of any allergies or dietary requirements. Full allergy information is available upon request.

(v) vegetarian - (ve) vegan - (vgo) vegan option - (gf) non gluten containing dish - (gfo) gluten free option

 *These dishes marked with a Christmas tree are our Seasonal dishes*

Sunday Sessions

Small Plates

Potato & Leek Soup (V)(VGO) - £7.95
Bread and butter.

🌲 **Luxury Prawn & Smoked Salmon Cocktail - £7.95**
Bloody Mary cocktail sauce, warm bread. (VGO)

Wild Mushrooms On Toast (V)(VGO) - £6.95
Tarragon infused cream, parmesan and chives.

Heritage Beetroot Salad (V)(GFO) - £5.95
Whipped ricotta, hazelnut granola, balsamic glaze.

Parfait of Chicken Liver (GFO) - £6.95
Brioche, blackberry gel, granola, crispy chicken skin.

Guinea Fowl Croquette (G) - £7.95
Cranberry gel, cranberry compote, chive mayo.

Korean Fried Chicken Wings (G) - £7.95
Gochujang, chillies, green onion.

Sunday Roasts (GFO)

🌲 **Hog, Turkey & Stuffing Balentine - £18.95**
Dauphinoise, Honey glazed winter vegetables, sausage meat, sage and onion stuffing, chubby pigs in blankets, pan roast gravy.

The Very Best Derbyshire Roast Treacle Glazed Rump of Beef - £19
Hot stout mustard.

Crispy Rolled Pork Porchetta - £17.95
Stuffed with sage and garlic.

Roasted Chicken Breast - £15.95
Garlic and herb marinated.

Trio of Roasts - £22.95
Can't decide? Dip in with all three roasts.
Chubby pigs in blankets, stuffing and pork crackling.

Beetroot Wellington (V) - £14.95
Served with vegan gravy.

All roasts are served with maple glazed carrots, mashed potatoes, crispy roast potatoes, roast onion puree and Yorkshire pudding, sautéed green veg panache, meat tray gravy.

Main Plates

Real Ale Battered Haddock (GFO) - £17.95
Koffman chips, minted mushy peas, house tartare, charred lemon.
Add chip shop curry sauce for £1.50

Our Steak Pie (G) - £16.95
Creamed mash, honey glazed winter vegetables, pan roast gravy.

Beetroot Risotto (V)(GFO) - £14.95
Balsamic glaze, crispy kale.

Pan Fried Hake (GFO) - £21.95
Whipped saffron mash, samphire, pak choi, curry sauce.

Venison Sausage & Mash (GFO) - £15.95
Creamy mash potato, honey glazed winter vegetables, pan roast gravy.

Signature Burger (GFO) - £16.95
Toasted bun, smoked molten cheddar, smoked bacon lettuce, tomato, burger sauce. Rosemary salted Koffman fries, real ale battered onion rings, deli slaw.

ASK YOUR SERVER FOR OUR VEGAN & VEGETARIAN SPECIALS

(v) vegetarian - (ve) vegan - (g) non gluten containing dish

All dishes may contain traces of nuts. Fish & chicken dishes may contain bones. Please inform your server of any allergies or dietary requirements.

Full allergy information is available upon request.

Sunday Sides

Chubby Pigs in Blankets - £4.45

Vintage Cheddar Cauliflower Cheese (V) - £4.95

Sage & Onion Sausage Meat Stuffing - £4.45

Crispy Roast Potatoes - £4.45

Delicious Desserts - All £7.95

🌲 **Dark Chocolate Delice (V)(G)**
Poached cherries, cherry Ice-cream, chocolate shards.

🌲 **Dickens' Style Christmas Pudding (V)(VGO)(G)**
Vanilla brandy custard, spiced apple compote.

Sticky Toffee & Date Pudding (V)(VGO)(G)
Toffee sauce, dairy vanilla custard.

School Days Jam Roly Poly (V)(G)
Dairy vanilla custard.

🌲 **Santas Sundae (V)(VGO)**
Toffee sauce, spiced apple compote and brownie bites.

🌲 *These dishes marked with a Christmas tree are our Seasonal dishes*