

FOOD MENU

Starters

Pub Classics

6.50 Homemade soup VG

with crusty bread and butter

Homemade sausage roll 4.50

with spicy ketchup

Roasted sweet potato vg 6.50

with pumpkin seeds and vegan yogurt

Black pudding fritters 6.50

with chive mayo

Crispy breaded mushrooms V

6.00

with chive and roasted garlic mayo

Moules marinière 9.50

Mussels in a garlic cream sauce served with crusty bread

Homemade pies vgo all 16.00

All pies served with homemade hand cut chips, mushy peas and gravy

See daily specials

Battered haddock

Served with hand-cut chips, mushy peas and tartare sauce

Fish pie

18.50 Classic fish pie, salmon, prawn and haddock in a creamy sauce

topped with cheesy mash served with seasonal greens

Shepherd's pie

Slow cooked Derbyshire lamb topped with creamy mash and served with garden peas & gravy

Sausage and Mash vo

Sausage and mash served in a giant Yorkshire pudding with

seasonal greens, topped with crispy onions and Hendo's gravy

Beef brisket 16.00

Braised overnight in Guinness & served in a giant Yorkshire pudding filled with horseradish mash, seasonal greens and gravy

12oz gammon

16.50

Served with fried egg, pineapple, garden peas and homemade hand cut chips

Oak parmo

16.50

Panko chicken breast with smoked cheddar sauce, house slaw and fries

Smokey 3 bean chilli v, vgo

15.00

16.50

18.50

15.50

Served with rice, jalapeños, cheese, sour cream and pico de gallo



If you have a question, food allergy or intolerance, please let us know before placing your order. Full allergen information is available on request or can be accessed via the QR code.

Food is prepared in an area where other allergens are present and our menu descriptions do not list all ingredients. Fish and poultry products may contain small bones.



FOOD MENU

14.00

Pizza

Homemade pizza dough served with Sam Marzano tomato sauce and mozzarella cheese

Margherita V 12.50 Pepperoni 13.50 Red onion, feta and chilli jam V 14.00 Meat feast 15.00 Chicken, pepperoni, chorizo and salami Veggie feast V, VGO 14.00 Red onion, olives, peppers and mushrooms

Shredded chicken breast and peppers

Add toppings:

All 1.50

Pollo

Pepperoni, chicken, chorizo, salami, halloumi

All 0.75

Red onion, olives, peppers, mushroom, sun-dried tomatoes

Burgers

All burgers served in a sourdough bun, fries and house slaw

Beef burger	16.00
Owen Taylor beef burger with homemade burge	r

Owen Taylor beef burger with homemade burger sauce, lettuce, tomato and pickled onions

Brisket burger 19.95

Owen Taylor beef burger with pulled brisket, cheese, homemade burger sauce, lettuce, tomato and pickled onions

Hot chicken burger 17.00

Chicken thigh, marinated in hot sauce with slaw

Cod burger 17.50

Homemade cod burger with crispy lettuce and lemon mayo

Moving Mountains burger VG 16.00

Vegan Moving Mountains burger with homemade burger sauce, lettuce, tomato and pickled onions

Bar Snacks

Chicken wings	7.50	Onion rings VG	5.00
with a spicy BBQ sauce		with garlic aioli	
Truffle fries V	6.00	Nacho grande VGO	
with parmesan and rosemary		Topped with sour cream, cheese, jalapeños and pico de gallo	
Fries VG	4.00	Choose either:	
		Pulled brisket	12.00
Hand cut chips VG	4.50	Bean chilli V, VGO	10.00