



LUNCH MENU

Available Monday to Friday 12noon until 5pm (Excludes Bank Holidays)

PLOUGHMAN'S LUNCH £16.50

Cheddar cheese, hand carved ham, pork pie, pickled onion, chutney and crusty bread

SMALL PLATES- ALL £12.50

5oz Rump steak- prime rump steak cooked to your liking
& served with hand cut chips, garden peas & grilled tomato (GFA)

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6oz Gammon Steak – hand cut chips, garden peas & a fried egg (GFA)

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Beer battered cod, hand cut chips, homemade mushy peas & tartare sauce (GFA)

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Prime beef burger – 4oz burger topped with cheese
On a bed of lettuce and tomato served on a toasted bun (GFA)

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Bean burger- topped with brie and sweet chilli sauce(GFA/V)

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Quiche of the day
Served with hand cut chips and baked beans (VA)

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Thai salmon fishcakes, fries, mixed leaf, fries & a sweet chilli dipping sauce

PANINIS – ALL £12.50

All served with fries

Tuna, red pepper pesto & cheddar

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Chicken, mozzarella & pesto

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Classic ham & cheese

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Roast beef & red onion marmalade

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Aubergine. Mozzarella & sun-dried tomato

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Roasted peppers, sun dried tomato & brie

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Olives, feta & tomato

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Homemade Fish fingers topped with tartare sauce

STARTERS

Soup of the day served with crusty bread (V/VEA/GFA)- £6.95

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Whitebait served with a dill mayo- £7.50

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Smoked haddock, poached egg, hollandaise sauce- (GF) £7.95

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Spicy chicken wings with a lime crème fraiche- £7.95

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Rosemary & garlic baked Camembert served with crusty bread (V,GFA)- £8.95

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Nachos- topped with cheese, sour cream, salsa & jalapenos (GF, V, VEA)

Single £6.50/ Or to Share £9.00

Add spicy beef chilli or veggie chilli

Single £3.00/ Or to Share £4.00

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Creamy wild mushroom and garlic bruschetta (V, GFA) £7.95

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Ham hock terrine served with homemade piccalilli (GFA) £7.95

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Jalapeno poppers with a paprika mayo – (V) £7.50

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Mozzarella sticks with a salsa dip- (V) £6.95

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Halloumi fries, black cherry compote (V, GFA) £7.95

FLAT BREADS £16.50

ADD CHIPS OR FRIES £3.00

Tandoori chicken served with mango chutney

Lamb kofta with mint yogurt

Mediterranean vegetables with pesto (V, VE)

Greek olives, feta, cherry tomatoes, oregano, tzatziki (V)

SHARING BOARD £30

Charcuterie board

Parma ham, chorizo, salami, Serrano ham
mature Cheddar, olives, crusty bread, plum chutney

Cheese board
Mature cheddar, Dovedale blue. Smoked brie, sage derby
Served with artisan crackers, grapes, dried apricots, walnuts and apple chutney

CHEFS' CHOICE

Individual beef wellington
Served with parmentiere potatoes, wilted spinach and a pink peppercorn sauce
£35.00

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12oz pork chop, bubble and squeak, fine beans and a sage and apple sauce (GF)
£22.00

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Chicken supreme stuffed with a chorizo mousse,
potato gratin, Tender stem broccoli and a white wine cream (GF)
£22.00

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Slow cooked belly pork
Fondant potato braised red cabbage and a sage sauce
£22.00

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Braised brisket of beef
on a bed of horseradish mash, chantry carrots and a rich red wine gravy (GF)
£25.00

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Duo of salmon
Poached salmon & hot smoked salmon, garlic new potatoes seared asparagus and a fish sauce (GF)
£25.00

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Garlic king prawns
Served with fries and crusty bread (GFA)
£19.50

THE BOAT'S BURGERS - £18.50

All our burgers are homemade and served on a ciabatta bun.
All are served with fries & homemade slaw

The English Breakfast- 6oz pork burger topped with bacon, black pudding, field mushroom
& a fried egg (GFA)

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The American- 6oz rump burger topped with cheese, ketchup, American mustard, pickles & a burger sauce (GFA)

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The Mad Greek- 6oz lamb burger topped with Feta cheese, tomato, olives, oregano & a cool tzatziki sauce (GFA)

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Korean chicken burger topped with Asian slaw & gherkins (GFA)

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Falafel burger topped with pickled red cabbage & a paprika mayo (V/VEA/GFA)

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Black & Blue- 6oz rump burger topped with a field mushroom & stilton (GFA)

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The Dirty Cow- 6oz rump burger topped with spicy beef chilli & cheddar cheese (GFA)

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The Bean Burger- spicy five bean burger topped with Brie & sweet chilli sauce (GFA/V/VEA)

THE CLASSICS

Pie of the day- our homemade pie served with your choice of chips or mash, homemade mushy peas & lashings of rich gravy (VA)- £18.50

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Steak and kidney pudding, horseradish mash, glazed carrots and a rich red wine gravy £18.50

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Curry of the day- served with basmati rice, poppadom's & a naan bread (GFA/VA/VEA)- £17.95
Add chips- £3.00

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Hunters chicken- chicken breast topped with melted cheese, bacon & BBQ sauce served with chips & salad (GFA)- £18.50

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Spicy chilli & rice- choice of beef or veggie topped with cheese & served with rice & tortilla chips, sour cream, salsa & jalapenos (GF/VA/VEA)- £17.95
add chips £3.00

FROM THE SEA

Salmon fillet served with a warm Greek salad and sea salted new potatoes (GF)- £18.50

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Scampi, served with hand cut chips, garden peas & tartar sauce- £17.95

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Beer battered cod, hand cut chips, homemade mushy peas & tartar sauce (GFA)- £17.95

THE GRILL

Mixed grill, rump steak, gammon, sausage, lamb chop black pudding
served with hand cut chips, a grilled tomato, a field mushroom
& garden peas (GFA)- £26.95

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10oz sirloin steak served with hand cut chips, a grilled tomato, a field mushroom
& garden peas (GFA)- 28.50

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12oz Gammon served with hand cut chips, a fried egg & garden peas (GF)- £18.95

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All day breakfast, hand cut bacon, sausage, black pudding,
field mushroom, grilled tomato, beans and eggs cooked to your liking £18.50

PASTA

Homemade spinach and ricotta ravioli with a sage butter (V)- £18.50

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Seafood tagliatelle- cod, salmon, smoked salmon & king prawns in a white wine
& garlic sauce- £22.00

THE SALAD BAR

Classic Caesar- mixed leaf with a Caesar dressing topped with chicken, bacon & croutons.
Served with or without anchovies- £17.50

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Classic Greek- mixed leaf topped with feta cheese, olives, cucumber & tomatoes dressed with
olive oil & oregano (V/GF)- £17.50

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Classic English- mixed leaf topped with cherry tomatoes, red onion, boiled egg,
& a salad cream dressing (GF/V/VEA)- £14.00

Add on £3.50- cheddar cheese, vegan cheese, tuna, prawns or hand carved ham

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Seafood salad - prawns, king prawns and smoked salmon on a bed of mixed leaf
finished with homemade marie rose sauce £17.95

SIDE ITEMS

Black Pepper sauce- £3.50 (GF)

Mushroom sauce- £3.50 (GF)

Stilton sauce- £3.50 (GF)

Fries- £4.50(GFA/V)

Hand cut chips- £4.50 (GFA/V)

Aspen fries- topped with parmesan cheese & truffle oil & chives- £6.00 (GFA/V)

Coleslaw- £3.50 (GF/V)

House salad- £4.00 (GF/V)

Seasonal Veg- £4.00 (GF/V)

Bread & butter- £2.00 (GFA/V)

Onion rings- £4.00 (GFA/V)
Cheesy chips- £5.50 (GFA/V)
Garlic bread- £4.25 (V)
Cheesy garlic bread- £5.25 (V)

DESSERTS

Rich chocolate cherry brownie with cherry ice cream- £6.00(GF/V)

Eton Mess- £6.00(GF/V)

Sherry trifle- £6.00(V)

Crème brulee- £6.00(V)

Cheesecake of the day- £6.00(V)

Belgium waffle- topped with chocolate sauce, squirty cream & marshmallows- £6.00(V)

Matlock Meadows ice cream tubs- £3.00

Cheeseboard- Stilton, Brie & Cheddar served with crackers, grapes, walnuts, apricots & chutney

£12.50