

## Nibbles

Chickpea tahini and sun-dried tomato hummus, served with grilled pita bread and black olive tapenade (GFa) (VE) **£4.95**

Mixed olives and sun-dried tomatoes (GF) (VE) **£4.50**

Baba ganoush, served with sweet chilli roasted peppers and toasted sourdough (GF) (VE) **£4.75**

## Starters

Pan-fried pigeon breast, served with celeriac & dark chocolate purée, and a crispy courgette & red wine reduction (GF) **£9.95**

Wild mushroom & blue stilton Derbyshire oatcake, served with vegetable crisps (V) **£8.50**

Seasonal soup of the day, served with warm bread and butter (GFa) (VE) **£7.50**

Smoked haddock & spring onion croquette, a roasted, spiced cauliflower purée and roast peppers in a sweet chilli sauce, served with a dressed frisée salad (GF) **£9.95**

Spiced chickpea falafel, mixed leaves, pickled vegetables, and a vegan béarnaise sauce (GF) (VE) **£7.95**

Caramelised onion & apple scotch egg, served with chorizo mayonnaise and a mixed leaf salad (GF) **£9.75**

Gin & pink peppercorn salmon gravlax, served with horseradish cream cheese mousse, pickled cucumber ribbons, and sourdough crostini (GFa) **£10.50**

Wild mushroom & truffle arancini, served with sweet potato velouté and root vegetable crisps (GF) (VE) **£8.95**

## Sharing Plates

### Meat sharer

Peach & blue cheese salad, rump steak, sweet chilli glazed sausages, a grilled-chicken skewer, toasted sourdough, and harissa mayonnaise (GFa) **£20.50**

### Plant based sharer (GFa) (VE)

Hummus, spiced-chickpea falafel, wild mushroom & truffle arancini, and baba ganoush, served with a superfood salad, vegetable crisps, and grilled pita bread **£18.95**

## Steaks

All of our steaks are served with triple-cooked chips, a grilled portobello mushroom with smoked paprika rarebit and roasted tomato

8oz rump steak (GF) **£22.95**

10oz sirloin (GF) **£27.95**

12oz ribeye (GF) **£32.95**

8oz fillet (GF) **£33.95**

*Add peppercorn (GF), blue cheese (GF) or béarnaise sauce (GF) **£2.95***

## Burgers

All of our burgers are handmade and served in a toasted pretzel bun, with triple-cooked chips, coleslaw, and aioli

Beef brisket & cheese burger (GFa) **£18.95**

Lebanese-spiced lamb burger with maple-glazed goat's cheese (GFa) **£18.95**

Bacon & cheese burger (GFa) **£17.95**

Spiced buttermilk chicken and guacamole burger (GFa) **£17.95**

BBQ jackfruit & mushroom soy burger (GFa) (VE) **£16.95**

## Salads

Add one of the following to your chosen salad:

Rump steak **£4.75**

Grilled chicken **£4.25**

Pan-fried salmon **£5.50**

Chickpea falafel **£3.95**

Caramelised peach & blue cheese salad with peppers, red onions, cherry tomatoes, carrot ribbons, and a blue cheese dressing (GF) (V) **£13.50**

The Ashford Arms' superfood salad with grilled tenderstem broccoli, baked sweet potatoes, quinoa, mixed seeds, toasted cashews, mixed leaves, rainbow peppers, guacamole, and roasted, spiced chickpeas (GF) (VE) **£13.50**

**All of our produce is fresh and sourced sustainably from local suppliers:**

Meat – New Close Farm in Over Haddon

Fruit & Vegetables - Winster Foods in Chesterfield

Coffee – Roastology in Sheffield

Wine – Hattersley Wines in Bakewell

## Mains

Stir-fried egg noodles with Thai-style vegetables in a roasted-peanut hoisin sauce, served with an option of:

Marinated sirloin steak **£20.50**

Chilli & coriander marinated king-prawn skewers **£20.50**

Maple-glazed tofu (V) **£17.95**

Derbyshire homemade pie of the week, served with mashed potato or chips, crushed minty peas, and proper gravy **£19.95**

Teriyaki-marinated salmon, served with a Cajun-spiced rice cake, grilled broccoli, and a sweet & spicy fish sauce (GF) **£23.50**

Beer-battered cod, triple-cooked chips, minted mushy peas, roasted lemon, and homemade tartar sauce (GF) **£18.95**

Pan-fried chicken supreme, roasted new potatoes with persillade & parmesan, and a wild mushroom sauce (GF) **£18.95**

Bakewell bangers, served with spring onion mash, leek gravy, crispy bacon, and onions (GFa) **£18.50**

Wild mushroom & lentil aubergine rolls, served with sweet potato purée, kale, vegetable crisps, tahini, and a coriander & lemon sauce (GF) (VE) **£17.95**

Pan-fried duck breast, served with chamomile-infused rice, stir-fried vegetables in a miso sauce, and sweet & sour pineapple (GF) **£24.50**

Seasonal vegetables and mixed bean cassoulet, crispy courgette, pomegranate, rocket salad, and toasted almonds, served with warm focaccia (VE) **£17.95**

Pappardelle in a creamy wild mushroom & truffle sauce, served with a parmesan crumb (V)

Choose from:

Grilled sirloin steak **£20.50**

Grilled chicken **£18.50**

Pan-fried salmon **£21.50**

**\*\*If you have an allergy or intolerance\*\***

Please speak to a team member before you order food or drink.

(V) dishes are suitable for vegetarian

(VE) dishes are suitable for vegans

(VEa) dishes that can be adapted to be suitable for vegans

(GF) relates to food that has no gluten-containing ingredients

(GFa) are dishes that can be adapted to suit a gluten-free diet

## Sides

Triple-cooked chips (GF) (VE) **£4.25**

Skinny fries (GF) (VE) **£4.25**

Mixed salad (GF) (VE) **£4.50**

Sweet potato fries (GF) (VE) **£4.25**

Mashed potato (GF) **£4.25**

Sautéed kale and broccoli (GF) (VE) **£4.50**

## Desserts

Local cheese board with artisan biscuits, walnuts, grapes, celery, and a quince chutney (GFa) (V) **£11.50**

Chocolate brownie, served with strawberry parfait, spring-berry coulis, and a honeycomb crumb (GF) (V) **£8.95**

White chocolate & passionfruit cheesecake, served with ginger coulis and orange sorbet (GF) (V) **£8.95**

Apple, fig & blackberry crumble, served with vegan vanilla ice cream (GF) (VE) **£8.95**

Sticky toffee pudding, served with banoffee sauce and vanilla ice cream (V) **£8.95**

Homemade Bakewell tart, served with crème anglaise and raspberry ice cream (V) **£9.95**

*£1 to go to charity (Blythe House & Helen's Trust)*

Affogato (GF) (V) **£9.95**

*Choose from: Baileys, Frangelico or Amaretto*

Three scoops of ice cream or sorbet **£6.95**

*Ice creams: chocolate, vanilla, strawberry and vegan vanilla (GF) (V)*

*Sorbets: raspberry, orange and mango (GF) (VE)*

### Ashford Gourmand

A selection of miniature desserts, served with a choice of:

Café – a cup of espresso (GFa) (V) **£11.95**

Coupe - a glass of fizz (GFa) (V) **£14.95**

Verre - a glass of dessert wine (GFa) (V) **£15.95**

## We also offer Afternoon Tea!

**Served Monday to Saturday between 12pm - 5pm  
Please book 24 hours in advance**

Speak to one of our team for more information.