

## Nibbles

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

Sun-dried tomato hummus, pineapple salsa verde, toasted sourdough, olive oil and balsamic vinegar (GFa)(VE) **£4.75**

Sweet potato Pão de queijo – Brazilian cheese bread with pineapple chimichurri (GF) (V) **£4.95**

## Starters

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

Glazed pork belly with Gochujang and sesame seeds served with Asian slaw and pickled vegetables (GF) **£8.95**

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

Wasabi & grapefruit crab mousse, brown crab meat croquette, grapefruit jelly and guacamole served with ciabatta crostini (GFa) **£9.95**

Spiced cauliflower pakoras, cucumber chilli salsa served with vegan yoghurt raita (GF)(VE) **£7.95**

Minced pork & roasted pepper scotch egg served with rocket salad, sweet chilli peppers and sweet chilli purée (GF) **£9.95**

Tempura king prawns, spiced slaw & rocket salad served with sweet & sour BBQ glaze (GF) **£11.50**

Courgette & sun-dried tomato arancini with sweetcorn & coriander velouté (GF)(VE) **£8.95**

Lamb koftas, Greek feta salad and truffle yoghurt sauce (GF) **£10.95**

## Sharing Plates

### Meat sharer (GFa)

Pork pie, chicken liver parfait, prosciutto, chilli honey-glazed sausage and chorizo, marinated buffalo mozzarella, summer salad, toasted sourdough and sweet chilli purée **£23.95**

### Fish sharer (GF)

Chorizo & king prawn skewers, grilled corn on the cob, mussels in tomato sauce, baked cod, gem lettuce, tomatoes, capers and salsa verde **£23.95**

### Vegan sharer (VE) (GFa)

Mixed olives and sun-dried tomatoes, guacamole, hummus, cauliflower pakoras, summer salad, toasted sourdough and grilled sweet chilli corn on the cob **£18.95**

## Steaks

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

8oz rump (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 with a toasted pretzel bun, triple-cooked chips, coleslaw & 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 sea trout **£5.50**

Spiced cauliflower pakoras (GF) **£3.95**

Caramelised peach & marinated mozzarella bocconcini salad with peppers, red onion, cherry tomatoes, carrot ribbons and 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**

Pesto-marinated heritage tomato salad with goat's cheese parcel and candied walnuts (V) **£13.50**

## Mains

Stir-fried noodles with Thai-style vegetables in roasted peanut hoisin sauce, served with a choice 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 potatoes or chips, crushed minty peas and proper gravy **£20.95**

Pan-fried sea trout, crushed new potatoes, summer greens and cherry tomatoes, served with chive beurre blanc (GF) **£22.95**

Beer-battered cod, minted mushy peas, roasted lemon, homemade tartar sauce served with triple-cooked chips (GF) **£19.95**

Pan-fried cod, mussels in tomato sauce and spiced chickpeas, sautéed samphire and chorizo crumb (GF) **£24.95**

Rabbit ballotine, maple carrot purée, stove cooked potatoes, sautéed sugar snaps and tarragon cream sauce (GF) **£22.95**

Chicken Milanese a la parmigiana, Parmentier potatoes and heritage tomatoes served with fresh basil & tomato sauce (GF) **£18.95**

Roasted pork belly, mashed potatoes and sautéed greens served with pancetta & mustard sauce (GF) **£18.95**

Wild mushroom, jasmine rice & aubergine rolls, tarka dhal, sugar snaps served with tahini, coriander & lemon sauce (GF) (VE) **£18.95**

Thai red curry, coriander & lime jasmine rice cake, pickled fennel & tomato salad with a choice of:

Buttermilk chicken (GF) **£18.95**

Pan-fried sea trout (GF) **£19.95**

Crispy spiced courgette medallions (GF) (VE) **£17.95**

King prawn aglio olio linguine with garlic & parsley courgette and sun-dried tomatoes **£19.95**

**\*\*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

All of our produce is fresh and sourced sustainably from local suppliers:  
Meat – New Close Farm in Over Haddon | Fish - RG Morris & Son, Buxton  
Fruit & Vegetables - Winster Foods in Chesterfield | Coffee – Roastology in Sheffield  
Wine - Hattersley Wines in Bakewell | Dry goods - Holdsworth Foods, Tideswell  
Dairy - Middleton's Dairies, Hope Valley

## 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 greens (GF) (VEa) **£4.50**

Parmentier potatoes (GF) (V) **£4.25**

## Desserts

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

Homemade Bakewell tart served with crème anglaise and raspberry ice cream (V) **£9.95**  
*(£1 from each sale will go to Blythe House & Helen's Trust Charity)*

Chocolate brownie, white chocolate lime & raspberry mousse served with orange sorbet and berry coulis (GF)(V) **£8.95**

Vegan passionfruit & mango semifreddo mille feuille with stem ginger & mint jelly (VE) **£8.95**

Vegan coconut & dark chocolate "cheesecake" with kiwi, mint & micro coriander salsa (VE)(GF) **£8.95**

Summer berry pavlova, pistachio crème anglaise, raspberry sorbet and roasted fig Chantilly cream (GF) (V) **£8.95**

Affogato (GF) (V) **£9.95**  
*Choose from: Baileys, Frangelico or Amaretto*

Three scoops of ice cream or sorbet **£6.95**  
*Ice creams (GF) (V): chocolate, vanilla, salted caramel and vegan vanilla*

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

Ashford Gourmand  
A selection of miniature desserts, served with a choice of:  
Café – 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.