

Nibbles

Mixed olives and sun-dried tomatoes (GF) (VE)	£4.95
Buttermilk-spiced cod cheeks, gochujang sauce (GF)	£6.50
Pão de queijo – Brazilian cheese bread with tomato salsa (GF)	£5.45
Roasted pepper & chickpea hummus, spiced cashew nuts, toasted sourdough, olive oil and balsamic reduction (GFa) (VE)	£5.45

Starters

Goat’s cheese & cranberry mousse, ciabatta crostini with a herb dressing, pickled vegetables, dressed rocket and pine nuts (GFa) (V)	£8.95
Pheasant & blue cheese croquette, fennel & turnip velouté, fresh rocket salad, herb dressing (GF)	£10.95
Ox tongue pastrami, peach gel, feta crumbs on toasted ciabatta and micro herbs (GFa)	£10.50
Seasonal soup of the day, served with warm bread and butter (GFa) (VEa)	£7.95
Indian-spiced scotch egg, homemade mango chutney, rocket salad, satay-style sauce with cashew nuts (GF)	£11.50
Sweet & sour glazed prawns, grilled baby gem lettuce, with a Marie Rose dressing and marinated roasted peppers (GF)	£11.50
Sweet potato & chestnut arancini, celeriac purée and sweet potato crisps (GF) (VE)	£9.95

Sharing Plates

Meat sharer (GFa)	£24.95
Honey & chilli glazed sausages, pheasant & blue cheese croquette, grilled Cajun-spiced chicken, halloumi fries, ox tongue pastrami, mixed leaf salad, harissa mayo, toasted sourdough	
Vegan sharer (GFa)(VE)	£19.95
Mixed olives and sun-dried tomatoes, hummus, guacamole, sweet potato & chestnut arancini, chickpea & soy falafel, toasted sourdough and superfood salad	

Steaks

All of our steaks are served with triple-cooked chips and a grilled Portobello mushroom with smoked paprika rarebit and roasted vine tomatoes	
8oz rump (GF)	£24.95
10oz sirloin (GF)	£29.95
8oz fillet (GF)	£34.95
16oz chateaubriand to share (GF)	£60.95
<i>Add peppercorn (GF), blue cheese (GF) (V) or béarnaise sauce (GF) (V)</i>	£2.95

Burgers

All of our burgers are handmade and served with a homemade tomato relish in a toasted pretzel bun, triple-cooked chips, coleslaw and harissa mayo.	
The Longbow signature burger, with BBQ beef brisket and double cheese. Handmade using only the best cuts of locally sourced beef from New Close Farm, Over Haddon (GFa)	£19.95
Bacon and cheese burger (GFa)	£19.95
Mushroom and halloumi burger with guacamole and sweet chilli (GFa) (VEa)	£18.95
Buttermilk chicken and guacamole burger (GFa)	£19.95
Sweet potato spinach & chickpea burger (GFa) (VE)	£17.95

Salads

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)	£13.95
Beetroot & chicory salad, toasted pine nuts, maple balsamic & beetroot dressing, goat’s cheese & cranberry mousse (GF) (VEa)	£12.95

Add one of the following to your chosen salad:

Grilled rump steak (GF)	£5.95
Grilled chicken (GF)	£4.95
Chickpea & soy falafel (GF) (VE)	£3.95
Sweet chilli & coriander prawns (GF)	£4.95

Mains

Stir-fried noodles with Thai-style vegetables in a roasted peanut hoisin sauce, served with a choice of:	
Marinated sirloin steak	£21.95
Sweet & sour glazed battered king prawns	£21.95
Maple & soy glazed tofu and grilled tenderstem broccoli (V)	£18.95
Derbyshire homemade pie of the week, served with creamy mashed potato or triple-cooked chips, crushed minty peas, sautéed kale and proper gravy	£21.95
Smoked monkfish encased in leeks, served with spiced butternut squash purée, grilled tenderstem broccoli, haddock fishcake, coconut fish sauce (GF)	£24.95
Pan-fried cod, new potato parsley & spring onion ballotine, leek & tarragon cream sauce, crispy leeks (GF)	£24.95
Spiced mixed bean cassalette with chickpea & soy falafel, grilled tenderstem broccoli and a fresh rocket salad (GFa) (VE)	£17.95
Red lentil & beetroot risotto, maple & thyme roasted baby carrots, crispy halloumi and grilled courgettes, toasted pumpkin seeds (GF)(V)	£18.95
Pan-fried duck breast, dauphinoise potatoes, blackberry jus and bacon lardons, roasted carrots (GF)	£24.95
Beer-battered fresh haddock fillet, triple-cooked chips, minted mushy peas, roasted lemon and homemade tartare sauce (GF)	£19.95
Pan-fried chicken supreme, pistachio & herb chicken terrine, plum & chicken creamy sauce, mashed potato, roasted pepper coulis (GF)	£19.95
Slow-cooked beef brisket, colcannon mashed potato, roasted carrots and grilled tenderstem broccoli, red wine jus (GF)	£22.95

****If you have an allergy or intolerance****
Please speak to a team member before you order food or drink.
(V) dishes are suitable for a vegetarian diet
(VE) dishes are suitable for a plant-based diet
(VEa) dishes that can be adapted to suit a plant-based diet
(GF) relates to food that has no gluten-containing ingredients
(GFa) 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
Ice cream - Bluebell Dairy, Derby
Eggs - The Peaks Farm Fresh Egg Co, Holmesfield

Sides

Triple-cooked chips (GF) (VE)	£4.55
Parmesan truffle skinny fries (GF)	£6.55
Mixed salad (GF) (VE)	£4.95
Sweet potato fries (GF) (VE)	£4.95
Mashed potato (GF) (V)	£4.95
Sautéed greens (GF) (VEa)	£4.95
Dauphinoise potatoes (GF) (V)	£4.95

Desserts

Cheese board with artisan biscuits, honeyed-walnuts, grapes, celery sticks and quince chutney (GFa) (V)	
4 cheeses	£11.95
6 cheeses	£16.50
Homemade Bakewell Tart served with crème anglaise and raspberry sorbet (V)	£10.95
<i>(£1 from the sale of this dessert will be donated to Blythe House Charity)</i>	
Traditional bread & butter pudding, served with crème anglaise and vanilla ice cream (GF) (V)	£9.95
Chocolate brownie, winter-spiced clotted cream, Bluebell Dairy Amaretto & black cherry ice cream, vanilla & brandy poached plums (GF) (V)	£9.95
Apple blueberry almond & coconut crumble, served with vegan vanilla ice cream (GF) (VE)	£9.95
Chocolate & Grand Marnier yule log, spiced mascarpone & blood orange mousse, orange coulis and honeycomb (V)	£9.95
Affogato - with Baileys, Frangelico or Amaretto (GF) (V)	£9.95
Bluebell Dairy - Local handmade ice cream	
Choose from three scoops of ice cream or sorbet: Ice creams (GF) (V)	£6.95
<i>Chocolate, Vanilla, Amaretto & black cherry and Vegan vanilla (VE)</i>	
Sorbets (GF) (VE)	
<i>Raspberry or Orange</i>	
The Ashford Arms Gourmand	
A selection of miniature desserts with a choice of:	
Café - a cup of espresso (GFa) (V)	£11.95
Coupe - a glass of fizz (GFa) (V)	£15.95
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.