

Nibbles

Mixed olives and sun-dried tomatoes (GF) (VE)	£4.95
Herb-marinated edamame beans, truffle & wild mushroom emulsion, served with garlic bread (GFa) (VE)	£4.95
Pão de queijo – Brazilian cheese bread with tomato salsa (GF)	£5.45
Za’atar-spiced hummus and black garlic emulsion, toasted sourdough, olive oil & balsamic reduction (GFa) (VE)	£5.45

Starters

Goat’s cheese & celery croquette, avocado & spinach mousse, pickled celery, rocket salad (GFa) (V)	£8.95
Pan-fried red mullet, grilled asparagus, artichoke & spinach velouté (GF)	£12.95
Seasonal soup of the day, served with warm bread and butter (GFa) (VEa)	£7.95
Korean-spiced scotch egg, kimchi ketchup, Asian slaw with sesame (GF)	£11.50
Spiced pork belly bites, mango chutney, celeriac & apple salad (GF)	£11.50
Harissa-spiced roasted baby aubergine, with butterbean tarragon & mint purée, elderflower & vanilla braised leeks and potato crisps (GF) (VE)	£9.95

Sharing Plates

<b>Meat sharer</b> (GFa)	£24.95
Honey & chilli-glazed sausages, pork belly bites, grilled Cajun-spiced chicken, halloumi fries, mixed leaf salad, harissa mayo, toasted sourdough	
<b>Vegan sharer</b> (GFa) (VE)	£19.95
Mixed olives and sun-dried tomatoes, hummus, guacamole, harissa-roasted aubergine, herb-marinated edamame beans, toasted sourdough and superfood salad	

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

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)	£64.50
<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 toasted pretzel bun, triple-cooked chips, coleslaw & 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

Longbow superfood salad with grilled tenderstem broccoli, baked sweet potatoes, quinoa, mixed seeds, toasted cashews, mixed leaves, rainbow peppers, guacamole and roasted chickpeas (GF) (VE)	£13.95
Poke bowl with edamame beans, asparagus, Asian slaw, celeriac & mango salad, quinoa, pickled vegetables, radishes, grilled spring onions and baby gem (GF) (VE)	£12.95
<b>Add one of the following to your chosen salad:</b>	
Grilled rump steak (GF)	£5.95
Spiced pork belly bites (GF)	£4.95
Chickpea falafel and crispy tofu (GF) (VE)	£3.95
Buratta with balsamic glaze (GF) (V)	£5.50

Mains

Stir-fried noodles with Thai-style vegetables in a roasted peanut hoisin sauce, served with a choice of:	
Marinated sirloin steak	£21.95
Pan-fried king prawns	£21.95
Maple & soy glazed tofu and grilled tenderstem broccoli (V)	£18.95
Derbyshire homemade pie of the week, served with mashed potato or triple-cooked chips, crushed minty peas, sautéed kale and proper gravy	£21.95
Pan-fried sea bream, sautéed spring greens, caper beurre blanc, Hasselback new potatoes (GF)	£24.95
Pan-fried cod, new potato parsley & spring onion ballotine, leek & tarragon cream sauce, crispy leeks (GF)	£24.95
Chickpea & bean tagine served with quinoa & pomegranate salad (GF) (VE)	
<b>Served with a choice of:</b>	
Rump of lamb (GF)	£24.50
Harissa-roasted baby aubergine (GF) (VE)	£17.50
Buttermilk-spiced chicken (GF)	£18.95
Pan-fried king prawns	£21.95
Thai green curry, wild rice, pickled vegetables (GF) (VE)	
<b>Served with a choice of:</b>	
Slow-cooked lamb shank (GF)	£24.50
Pan-fried sea trout (GF)	£20.95
Crispy tofu & chickpea falafel (GF) (VE)	£17.95
Red lentil & beetroot risotto, maple & thyme roasted Chantenay carrots, crispy halloumi and grilled courgettes, toasted pumpkin seeds (GF) (VEa)	£18.95
Honey & mustard glazed-pork belly, pan-fried potatoes, grilled broccoli and pineapple BBQ sauce (GF)	£20.95
Beer-battered haddock, triple-cooked chips, minted mushy peas, roasted lemon and homemade tartare sauce (GF)	£19.95
Pan-fried chicken supreme, truffle & wild mushroom sauce grilled broccoli and sautéed new potatoes with spring onions (GF)	£19.95

All of our produce is fresh and sourced sustainably from local suppliers:  
**Meat** – New Close Farm, Over Haddon  
**Fish** - RG Morris & Son, Buxton  
**Fruit & Vegetables** - Winster Foods, Chesterfield  
**Coffee** – Roastology, Sheffield  
**Wine** – Hattersley Wines, 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)	£4.95
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

Desserts

Cheese board with artisan biscuits, honeyed-walnuts, grapes, celery and quince chutney (GFa) (V)	
<b>4 cheeses</b>	£11.95
<b>6 cheeses</b>	£16.50
Homemade Bakewell Tart served with crème anglaise and cherry & amaretto ice cream (V)	£10.95
<i>(£1 from the sale of this dessert will be donated to Blythe House Charity)</i>	
Banana miso parfait, oat & matcha biscuit, fresh berries and mango sorbet (GF) (VE)	£9.95
Chocolate brownie, raspberry mousse, raspberry coulis and vanilla ice cream (GF) (V)	£9.95
Dark chocolate mousse, honeycomb, salted caramel sauce, cherry sorbet (GF) (VE)	£9.95
Sticky toffee pudding, toffee sauce and vanilla ice cream (V)	£9.95
Affogato - with Baileys, Frangelico, Bols Cacao or Amaretto (GF) (V)	£9.95
<b>Bluebell Dairy - Local handmade ice cream</b>	
Choose from three scoops of ice cream or sorbet: Ice creams (GF) (V)	£6.95
<i>Chocolate, vanilla, clotted cream &amp; wild berries, cherry &amp; amaretto and Vegan vanilla (VE)</i>	
Sorbets (GF) (VE)	
<i>Cherry, orange and mango</i>	
<b>The Ashford Arms Gourmand</b>	
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

Please speak to one of our team for more information.