

Nibbles

Mixed olives and sun-dried tomatoes (GF) (VE)	£5.25
Pão de queijo – Brazilian cheese bread with tomato salsa (GF)	£5.75
Zatar-spiced hummus & tabouleh salad, toasted sourdough, olive oil & balsamic reduction (GFa) (VE)	£5.95
Watermelon feta & watercress salad with a balsamic reduction and toasted pumpkin seeds (GF) (VEa)	£5.50

Starters

Pan-fried scallops served with tomato gazpacho, compressed cucumber with lime zest and pink peppercorn, pickled blackberries (GF)	£13.50
Citrus-cured tuna tartare, wasabi & matcha emulsion, spiced mango creme fraîche, herb ciabatta crostini (GF)	£12.95
Seasonal soup of the day, served with warm bread and butter (GFa) (VEa)	£8.50
Korean-spiced scotch egg, kimchi ketchup, Asian slaw with sesame (GF)	£11.50
Spiced pork belly bites served with a warm Thai noodle salad (GF)	£11.95
Heritage tomato bruschetta, vegan cream cheese mousse, green pesto, watercress salad (GFa) (VE)	£9.95

Sharing Plates

Meat sharer (GFa)	£25.95
Honey & chilli-glazed sausages, pork belly bites, grilled Cajun-spiced chicken, halloumi fries, mixed leaf salad, harissa mayo, toasted sourdough	
Vegan sharer (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
 (GFa) dishes that can be adapted to suit a gluten-free diet
 (GF) 'gluten free' - describes foods that contain gluten at a level of no more than 20 parts per million (ppm). Our processes for making gluten-free dishes have been accredited by Coeliac UK



accredited by



live well gluten free

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)	£35.95
16oz chateaubriand to share (GF)	£64.50
Add peppercorn (GF), blue cheese (GF) (V) or béarnaise sauce (GF) (V)	£3.50

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)	£20.95
Bacon and cheese beef burger (GFa)	£19.95
Mushroom and halloumi burger with guacamole and sweet chilli (GF) (V)	£18.95
Buttermilk chicken and guacamole burger (GFa)	£19.95
Chickpea falafel and crispy tofu burger (GFa) (VE)	£18.95

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
Fennel edamame & mango summer leaf salad, pickled strawberries and herb dressing (GF) (VE)	£13.95

Add one of the following toppings to your chosen salad:

Grilled rump steak (GF)	£6.95
Spiced pork belly bites (GF)	£5.95
Chickpea falafel and crispy tofu (GF) (VE)	£4.50
Buratta with balsamic glaze (GF) (V)	£6.50

Mains

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

Marinated sirloin steak	£22.95
Pan-fried king prawns	£22.95
Maple & soy-glazed tofu and grilled tenderstem broccoli (V)	£19.95

Derbyshire homemade pie of the week, served with mashed potato or triple-cooked chips, crushed minty peas, sautéed kale and proper gravy

	£21.95
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Tuna steak served with crispy new potatoes, sautéed heritage tomatoes & broccoli, puttanesca sauce and crispy capers (GF)	£26.95
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Pan-fried salmon, wholegrain mustard beurre blanc, quinoa rice cake and grilled broccoli (GF)	£24.95
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Chickpea & bean tagine served with quinoa & a pomegranate salad (GF) (VE)

Served with a choice of:

Rump of lamb (GF)	£25.95
Harissa-roasted baby aubergine (GF) (VE)	£18.95
Buttermilk-spiced chicken (GF)	£19.95
Pan-fried king prawns	£22.95

Harissa rump of lamb, quinoa & pomegranate tabouleh salad, mint & yoghurt sauce, coriander & sesame-marinated aubergine (GF)	£25.95
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Chorizo gambas in bouillabaisse sauce served with skinny fries and toasted sourdough (GFa)	£22.95
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Jerk-marinated chicken skewers, sautéed summer vegetables, spiced roasted sweet potatoes wedges and jerk sauce (GF)	£21.95
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Summer greens risotto served with grilled courgettes and tenderstem broccoli (GF) (VE)	£18.95
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Beer-battered haddock, triple-cooked chips, minted mushy peas, roasted lemon and homemade tartare sauce (GF)	£20.50
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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

Sides

Triple-cooked chips (GF) (VE)	£5.50
Parmesan & truffle skinny fries (GF)	£6.75
Mixed salad (GF) (VE)	£5.50
Sweet potato fries (GF) (VE)	£5.50
Sautéed new potatoes with herbs (GF) (V)	£5.50
Sautéed greens (GF) (VEa)	£5.50

Desserts

Cheese board with artisan biscuits, honeyed-walnuts, grapes, celery and quince chutney (GFa) (V)

4 cheeses	£12.50
6 cheeses	£16.75

Homemade Bakewell tart served with crème anglaise and cherry sorbet (V)
(£1 from the sale of this dessert will be donated to Blythe House Charity)

Vegan strawberry cheesecake, maple & oat base, honeycomb ice cream and berry coulis (GF) (VE)	£9.95
Chocolate brownie served with mango lassi, fresh berries and banana split ice cream (GF) (V)	£9.95
Dark chocolate mousse, matcha oat biscuit, cherry sorbet, fresh berries and strawberry compote (GF) (VE)	£9.95
Basil & white chocolate panna cotta with a summer berry coulis and white chocolate & raspberry ice cream (GF)	£9.95

Affogato - with Baileys, Frangelico or Amaretto (GF) (V) £9.95

Three scoops of local ice cream or sorbet from Bluebell Dairy: £7.50

Ice creams (GF) (V)
White chocolate, vanilla, banana split, honeycomb, Vegan vanilla (VE)

Sorbets (GF) (VE)
Cherry, mango

The Ashford Arms Gourmand
 A selection of miniature desserts with a choice of:

Café - a cup of espresso (GFa) (V)	£12.95
Coupe - a glass of fizz (GFa) (V)	£16.95
Verre - a glass of dessert wine (GFa) (V)	£16.95

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.