

Nibbles

Mixed olives and sun-dried tomatoes (GF) (VE)	£5.25
Pão de queijo – Brazilian cheese bread with tomato salsa (GF)	£5.75
Beetroot hummus, toasted sourdough, olive oil & balsamic reduction (GFa) (VE)	£5.95

Starters

Crayfish & hot-smoked salmon cake, Choron sauce, crispy egg and rocket salad (GF)	£11.95
Goat’s cheese & cranberry mousse, ciabatta crostini with a herb dressing, pickled vegetables, rocket salad and toasted pine nuts (GFa) (V)	£10.50
Seasonal soup of the day, served with warm bread and butter (GFa) (VEa)	£8.50
Black pudding and old English sausage scotch egg, red onion & maple ketchup, mixed leaf salad (GF)	£11.50
Wasabi duck bonbons, served with fennel & celeriac velouté, miso caramel carrot sticks and pickled vegetables (GF)	£12.50
Cauliflower pakoras with a biryani rice cake and curry sauce (GF) (VE)	£9.95
Spiced cured beef tartare served in a crispy tartlet, rosemary pink peppercorn & citrus emulsion (GFa)	£11.95

Sharing Plates

Meat sharer (GFa)	£25.95
Honey & chili glazed sausages, wasabi duck bonbon, grilled Cajun-spiced chicken, halloumi fries, mixed leaf salad, harissa mayo, toasted sourdough	
Vegan sharer (GFa) (VE)	£19.95
Mixed olives & sun-dried tomatoes, hummus, guacamole, cauliflower pakoras, biryani rice cake, toasted sourdough and 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 can be adapted to suit a plant-based diet
(GFa) dishes 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



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
<i>Add peppercorn (GF), blue cheese (GF) (V) or béarnaise sauce (GF) (V)</i>	
	£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
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Add one of the following toppings to your chosen salad:

Grilled rump steak (GF)	£6.95
Buttermilk chicken (GF)	£5.95
Chickpea falafel and crispy tofu (GF) (VE)	£4.50
Grilled pork fillet medallions (GF)	£5.95
Pan-fried prawns (GF)	£5.50

Mains

16 oz Chateaubriand for two served with truffle & Parmesan mashed potato, roasted maple carrots, grilled broccoli and sugar snap peas, peppercorn sauce (GF)	£65.95
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
Pan-fried sea bream, served with sautéed new potatoes, sugar snap peas, bacon lardons, grapefruit beurre blanc and crispy vegetables (GF)	£24.95
Pork medallions served with wild mushroom & truffle pappardelle topped with grated Parmesan	£22.95
Confit duck leg served with celeriac purée, roast heritage beetroot and carrots, pickled blackberries (GF)	£24.95
Tandoori-marinated chicken skewers, sautéed Bombay cauliflower & broccoli florets, roasted sweet potato wedges and tandoori sauce (GF)	£21.95
Aubergine & mushroom stroganoff, served with a smoked paprika rice cake, roast carrots and grilled broccoli (GF) (VE)	£18.95
Served with a choice of:	
Pan-fried prawns (GF)	£5.50
Buttermilk chicken (GF)	£5.95
Pork medallions (GF)	£5.95
Slow-cooked beef brisket, colcannon mashed potato, roasted carrots and sautéed sugar snaps, red wine jus (GF)	£23.95
Lentil aubergine roll, served with spiced butternut squash purée, crispy chickpeas, roasted beetroot and chimichurri sauce (GF) (VE)	£19.50
Beer-battered haddock, triple-cooked chips, minted mushy peas, roasted lemon and homemade tartare sauce (GF)	£20.50

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.

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)	£9.95
<i>£1 from the sale of this dessert will be donated to Blythe House Charity</i>	
Apple quince & pineapple parcel, raspberry coulis, vegan vanilla ice cream (VE)	£9.95
Chocolate brownie served with berry compote, honeycomb, orange ice cream (GF) (V)	£9.95
Chocolate and Grand Marinier tart, spiced mascarpone and blood orange mousse, orange coulis and honeycomb ice cream (V)	£9.95
Mulled wine bread & butter pudding, served with winter spiced crème anglaise and vanilla ice cream (GF) (V)	£9.95
Affogato	£9.95
With Baileys, Frangelico or Amaretto (GF) (VEa)	
Three scoops of artisan Bluebell Dairy ice cream or sorbet, proudly made locally in Derbyshire (GF) (VEa)	£7.50
<i>Please ask for today’s flavours</i>	
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

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