

Sunday menu

Sundays at The Ashford Arms are about good food and time well spent.

Our meats are sourced from local butchers and farmers who take genuine pride in how their livestock is raised, following responsible and traditional farming practices.

Ethical sourcing matters to us and is never compromised, something you'll taste in the quality of every roast we serve.

Children's portions are available at half the listed price (excluding lamb)

Meat

Our roasts are served complete with braised red cabbage, maple-glazed root vegetables, duck fat herb roasted potatoes, cauliflower cheese, a Yorkshire pudding and proper gravy (GFa)

Roast sirloin of beef **£22.95**

Roast pork loin **£20.95**

Chicken supreme **£20.95**

Plant-based

Root-vegetable Wellington, with braised red cabbage, maple-glazed root vegetables, cauliflower cheese, roasted potatoes, a Yorkshire pudding and plant-based gravy (V)

Our vegan dish is served without cauliflower cheese and a Yorkshire pudding (VE) **£18.95**

Sides

Mashed potato (GF) (V) **£5.50**

Extra cauliflower cheese (GF) (V) **£5.50**

Extra Yorkshire pudding (V) (GFa) **£2.50**

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

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 – Winstar 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