

À LA CARTE MENU

NIBBLES

Crispy Whitebait

Fresh whitebait fried in a crispy seasoned coating, served with lemon aioli – 8.95

Bread & Olives (V)(Gfo)

A selection of warm bread, mixed olives, olive oil, balsamic, and Henderson’s butter – 9.95

Butter Chicken Croquettes

Breaded butter chicken croquettes, katsu curry sauce and coriander oil – 9.95

STARTERS

Soup of the Day (Veo)(Gfo)

Our chef’s selected soup of the day topped with croutons & herb oil, served with warm bread and salted butter – 7.95

Brussels Pâté (Gfo)

Smooth pork liver pâté served with apple & fig chutney, warm bread, house salad and Henderson’s butter – 9.95

Classic Prawn Cocktail (Gfo)

A mix of cold-water & king prawns, lettuce, cucumber, fresh lemon and Marie Rose sauce, served with bread & salted butter – 10.95

Sweet Potato & Spinach Tart (Ve)(Gf)

Sweet potato, spinach, red onion marmalade, sunflower & pumpkin seeds, served with celeriac remoulade and house salad – 10.95

Bang Bang Chicken (Gf)

Crispy fried chicken thigh tossed in a gochujang & pomegranate spiced sauce and topped with sesame, fresh chillies, and spring onions – 10.95

Baked Camembert (V)(Gfo)

Whole rosemary & garlic baked camembert served with fig relish, fresh chives and toasted sourdough – 12.95

MAINS

Frutti di Mare Linguine

King prawn & crab linguine in a garlic, white wine & tomato sauce, with spinach, tomatoes, fresh chilli, and fresh basil – 22.95

Grilled Chicken Poke Bowl (Veo)(Gf)

Marinated grilled chicken breast with miso & ginger, basmati & wild rice, carrot ribbons, warm Asian slaw with bean sprouts, sesame seeds, and spring onions – 22.95

Smoked Haddock & Salmon Fishcake

Smoked haddock & salmon fishcake with a creamy cheese filling, served with potato gratin, peas, and kale – 22.95

Porchetta (Gf)

Sage-rolled pork belly porchetta served with kale, creamy mash, and an apple & pork jus – 24.95

Sea Bass (Gf)

Pan-fried sea bass fillets served in a rich curry sauce with sag aloo potatoes, spinach, confit tomatoes, and red onion – 24.95

Beef Stew & Dumplings (Gfo)

12-hour braised beef stew served with creamy mash, dumplings, and Tenderstem broccoli – 24.95

SIDES

Onion Rings (Ve)(Gf) – 3.95 | Creamy Mash (V)(Gf) – 4.95 | Coleslaw (V)(Gf) – 4.95 | House Salad (Veo)(Gf) – 4.95 | Skinny-cut Fries (Ve)(Gfo) – 4.95
Chunky Chips (Ve)(Gfo) – 5.95 | Honey Roasted Carrots (Veo)(Gf) – 5.95 | Dauphinoise Chips (V)(Gf) – 6.95

(V) = Vegetarian, (Ve) = Vegan, (Vo) = Vegetarian option available, (Veo) = Vegan option available, (Gf) = Gluten free, (Gfo) = Gluten free option available.
All dishes are prepared in an environment with a risk of cross-contamination from allergens. Please inform your server if you have food allergies or intolerances or ask to see our Allergens Guide.

CHARGRILL

All our beef steaks are aged for 28 days and reared locally from grass-fed Peak District cattle.

8oz Sirloin (Gf)

Chargrilled 8oz sirloin steak served with skinny-cut fries, watercress, mushrooms, vine tomatoes, and onion rings – 28.95

8oz Fillet (Gf)

Chargrilled 8oz fillet steak served with skinny-cut fries, watercress, mushrooms, vine tomatoes, and onion rings – 35.95

STEAK ADD-ONS

Hendo’s Beef Dripping Sauce (Gf) – 3.95

Green Peppercorn Sauce (Gf) – 3.95

Béarnaise Sauce (Gf) – 3.95

Onion Rings (Ve)(Gf) – 3.95

*Upgrade to Dauphinoise Chips (V)(Gf) – 4.95

SHARING BOARDS

Something for the whole table? Our sharing boards are intended to serve two or more people.

The Døre Grill Board (Gfo)

A choice of either two crispy chicken burgers or two 8oz beef burgers, bang bang chicken, crispy chicken loaded fries, coleslaw, smoky mayo, cheese sauce, spring onions, and fresh chillies – 22.95pp

16oz Chateaubriand (Gfo)

A chargrilled 16oz chateaubriand to share, served with dauphinoise chips, onion rings, grilled mushrooms, grilled vine tomatoes, and rocket, with a choice of either Hendo’s beef dripping or green peppercorn sauce – 37.95pp

SALADS

Fig, Walnut & Stilton Salad (Veo)(Gf)

Roasted Figs, toasted walnut, stilton cheese, radicchio, red onion, radishes, green peppers, and balsamic glaze - 15.95

Beetroot & Salmon Salad (Gf)

Roasted beetroot, dill salmon gravlax, radish, cucumber, avocado, salad leaves, radicchio, feta, pomegranate seeds, lemon & horseradish dressing - 16.95

Caesar Salad (Vo)(Gfo)

gem lettuce, crispy fried pancetta, Grana Padano, whole anchovies, toasted croutons, and homemade Caesar dressing - 16.95

SALAD ADD-ONS:

Avocado (Ve)(Gf) - 3.95

Chicken (Gf) - 5.95

Steak (Gf) - 6.95

Sea Bass (Gf) - 7.95

STONE BAKED PIZZAS

Margherita (Veo)(Gfo)

Neapolitan-style tomato base, fior di latte mozzarella, confit tomatoes, and fresh basil - 12.95

Crispy Chicken & Maple Bacon

Neapolitan-style tomato base, mozzarella, crispy chicken, maple bacon, red onion jam, and fresh basil - 15.95

SANDWICHES & WRAPS Available Mon - Sat | 12pm - 4pm

Egg & Cress (V)(Gfo)

White or granary bloomer, egg, fresh cress, and mayonnaise, served with skinny-cut fries and house salad - 13.95

Korean Chicken Wrap

Crispy chicken fillets, Korean sauce, gem lettuce, and Asian slaw, served with skinny-cut fries and house salad - 14.95

DORE CLASSICS

Beer Battered Cod & Chips

Abbeydale beer-battered cod fillet and chunky chips, served with either garden or mushy peas, a lemon wedge, and tartar sauce - 19.95

Watson's Sausage & Mash (Gf)

Butcher's sausages, baby carrots, peas, crispy onions, creamy mash, and beef dripping jus - 19.95

8oz Gammon & Eggs (Gf)

Maple-glazed 8oz gammon, fried egg & grilled pineapple wedge, served with garden peas and chunky chips - 19.95

Tuscan Chicken (Gf)

Chicken, bacon, confit tomatoes & spinach, baked in a creamy tomato sauce with dauphinoise chips and a mixed leaf salad - 19.95

Pie of the Week (Veo)(Gfo)

A choice of chunky chips or creamy mash, garden or mushy peas, and Hendo's beef dripping jus - 19.95

Goat's Cheese & Caramelised Onion Chutney (Veo)

Neapolitan-style tomato base, mozzarella, goat's cheese, onion chutney, spinach, pine nuts, and pesto - 13.95

Hot Honey Pepperoni (Gfo)

Neapolitan-style tomato base, mozzarella, pepperoni, hot honey, and fresh basil - 14.95

Falafel & Beetroot Wrap (Ve)(Gfo)

Crispy spiced falafel, beetroot, red pepper hummus, red onion, cucumber, and gem lettuce served with skinny-cut fries and house salad - 13.95

Beer-Battered Fish Finger Sandwich

Abbeydale beer-battered cod goujons on either white or granary bloomer with tartar sauce, gem lettuce, served with skinny-cut fries, and house salad - 14.95

SIGNATURE BURGERS

Red Pepper & Quinoa Burger (Ve)

Beetroot, red pepper & quinoa burger, gem lettuce, tomato, sliced red onion, and vegan mayo served on a vegan brioche bun with skinny-cut fries and Asian slaw - 19.95

Katsu Chicken Burger

Hot & spicy chicken burger, katsu curry sauce, crispy onions, lettuce, shredded red cabbage, and kewpie mayo, served on a charcoal bun with skinny-cut fries and homemade coleslaw - 20.95

Halloumi Burger (V)(Gfo)

Fried halloumi, gem lettuce, tomato, smoked harissa hummus, and red peppers, served on a brioche bun with skinny-cut fries and homemade coleslaw - 19.95

The Døre Burger (Gfo)

8oz rump steak burger, smoked cheddar, aioli, gem lettuce, tomatoes, and onion jam, served on a brioche bun with skinny-cut fries and homemade coleslaw - 19.95

Prawn & Marie Rose

Coldwater prawns on either white or granary bloomer, with Marie Rose sauce and gem lettuce, served with skinny-cut fries and house salad - 14.95

Steak Sandwich (Gfo)

4oz Peak District flat iron steak on either white or granary bloomer, onion jam, and rocket, served with skinny-cut fries and house salad - 15.95

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