

# SUNDAY MENU

## NIBBLES

### Mixed Olives (Ve)(Gf)

A selection of garlic & herb marinated Nocellara, Kalamata, and Manzanilla olives - 5.95

### Bread Board (Veo)(Gfo)

A selection of warm breads, served with olive oil, balsamic, and salted butter - 6.95

### Beef & Chianti Croquette

Crispy braised beef & chianti croquette, served with truffle & black pepper aioli, and Parmesan - 9.95

### Mini Meze (V)(Gfo)

Mixed olives & feta, pesto rosso, sun blushed tomatoes, and crostini - 10.95

## STARTERS

### Soup of the Day (Veo)(Gfo)

Topped with sunflower seeds, herb oil and olive oil, served with warm focaccia and salted butter - 7.95

### Grilled Asparagus (Veo)(Gf)

Charred & grilled asparagus, served with olive oil, lemon, and feta - 9.95

### Moules Mariniere (Gfo)

Mussels steamed in a white wine, shallot, butter, and parsley sauce, served with toasted rosemary focaccia - 11.95

### Burrata (V)(Gfo)

Fresh chopped heritage tomatoes, basil and oregano, drizzled with extra virgin olive oil and served with toasted focaccia - 12.95

### Puttanesca Pan Con Tomato (Ve)(Gfo)

Toasted garlic focaccia, topped with ripe tomatoes, olive oil, sea salt, and an olive tapenade - 8.95

### Salmon & Sweet Potato Fishcake

Breaded fishcake, lemon balm & rocket salad, fresh tomato salsa, citrus mayo, and Parmesan - 10.95

### Bang Bang Chicken (Gf)

Crispy fried chicken, gochujang & pomegranate spiced sauce, sesame, fresh chillies, and spring onion - 11.95

### Gambas Pil Pil (Gfo)

King prawns cooked in garlic and lemon butter, served with focaccia, fresh spring onions, and fresh chilli - 12.95

## MAINS

### Gochujang Chicken Rice Bowl (Veo)(Gf)

Korean fried chicken in gochujang and pomegranate sauce, served with steamed lemongrass rice, Asian slaw, sliced avocado, fresh lime, and gochujang mayo - 22.95

### Moroccan Lamb Skewers

Moroccan spiced lamb shoulder skewers with giant couscous salad, courgette, cucumber, feta, and a green goddess dressing - 23.95

### Seafood Linguine

King prawns, crab, crayfish, and linguine in a creamy Parmesan & white wine sauce - 22.95

### Chicken Ballantine (Gf)

Chicken breast wrapped in Parma ham, served in a creamy piccata sauce, with truffle gratin, grilled asparagus, broad beans and peas - 24.95

### Moules Frites (Gfo)

Mussels steamed in a white wine, shallot, butter, and parsley sauce, served with fries, toasted focaccia, and house salad - 23.95

### Salmon Piccata (Gf)

Baked salmon fillet with lemon-caper butter sauce, pomme purée, and grilled asparagus - 24.95

## BURGERS

*All burgers are served on a brioche bun, with coleslaw & skinny-cut fries.*

### The Døre Burger (Gfo)

8oz Rump steak burger, smoked cheddar, aioli, baby gem lettuce, tomatoes, and onion jam - 19.95

### Chicken Burger

Crispy chicken breast, Applewood smoked cheddar, crispy onions, lettuce, tomato, chorizo jam, and smoked garlic aioli - 18.95

### Halloumi Burger (V)(Gfo)

Fried halloumi, lettuce, tomato, smoked harissa hummus, and red peppers - 17.95

## SALADS

### Greek Salad with Feta (V)(Gf)

Cherry vine tomatoes, olives, green bell peppers, cucumber ribbons, red onion, and Greek dressing - 14.95

### Tuscan Summer Couscous Salad (Ve)

Gem lettuce, sun blushed tomatoes, spinach, cucumber, lemon zest, giant couscous, vegan Tuscan mayo, and fresh parsley - 14.95

### Caesar Salad (Gfo)

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

## SALAD ADD-ONS:

**Chicken (Gf)** — 5.95 **Salmon (Gf)** — 6.95

**Halloumi (V)(Gf)** — 5.95 **Steak (Gf)** — 6.95

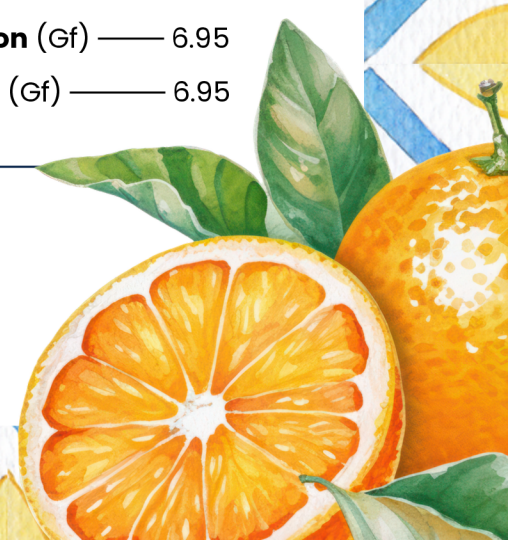
## SIDES

Onion Rings (Ve)(Gf) - 4.95 | Buttery Mash (V)(Gf) - 4.95 | Coleslaw (V)(Gf) - 4.95 | House Salad (Veo)(Gf) - 4.95 | Skinny-cut Fries (Ve)(Gfo) - 4.95

Summer Greens with Mint Butter (Veo)(Gfo) - 4.95 | Chunky Chips (Ve)(Gfo) - 5.95 | Honey Roasted Carrots (Veo)(Gf) - 5.95 | Dauphinoise Chips (V)(Gfo) - 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.



## SUNDAY ROASTS

All roasts are served with roast potatoes, a Yorkshire pudding, seasonal vegetables, carrot & swede mash, creamed cabbage, cheesy leeks, stuffing, and homemade gravy.

**Sunday Roast Sharing Board** (For Two)(Gfo) - 47.95

Selection of roast beef, chicken, and lamb, with all the trimmings

**Nut Roast** (Veo) - 18.95

**Roast Chicken** (Gfo) - 20.95

**Losehill Leg of Lamb** (Gfo) - 21.95

**Losehill Sirloin of Beef** (Gfo) - 23.95

**18oz Côte de Boeuf** (For Two)(Gfo) - 64.95

21-day aged thick cut rib-eye on the bone, with all the trimmings

## SUNDAY SIDES

Yorkshire Pudding (V) \_\_\_\_\_ 2.95

Roast Potatoes (Ve)(Gf) \_\_\_\_\_ 4.95

Sausage Meat Stuffing \_\_\_\_\_ 4.95

Cauliflower Cheese (V)(Gf) \_\_\_\_\_ 4.95

Creamy Mash (V)(Gf) \_\_\_\_\_ 4.95

Seasonal Greens (Veo)(Gf) \_\_\_\_\_ 5.95

## DID YOU KNOW?

All the meat & vegetables that go in to your delicious Sunday roast are sourced locally from family-owned farms, grocers, and distributors within the Peak District.

We believe it makes a huge difference to the farmers and small businesses we work with, while improving the quality of produce we provide here at The Dore Bar + Grill.

Our cuts of beef & lamb are all professionally reared from Watson's Farm in the Hope Valley, just 10 miles from the restaurant; giving you a fresher, tastier cut of meat to enjoy with your Sunday roast!



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