

À LA CARTE MENU

NIBBLES

Mini Mezze (V)(Gfo)

Mixed olives & feta, Romesco sauce, sun blushed tomatoes, crostini, and olive oil & balsamic - 8.95

Braised Pork Croquettes

Slow braised pork croquettes, served with truffle mustard mayo, and crispy shallots - 8.95

Bread Board (Veo)(Gfo)

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

Mixed Olives (Ve)(Gf)

A selection of garlic & herb marinated Nocellara, Kalamata & Manzanilla olives - 4.95

STARTERS

Soup of the day (Veo)(Gfo)

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

Crab Ravioli

Crab ravioli served in a lobster bisque, topped with parmesan, micro herbs, and herb oil - 11.95

Oven Baked Camembert (V)(Gfo)

Baked camembert with roasted garlic & rosemary, served with a selection of warm bread - 13.95

Beef Ragù Arancini

Slow cooked beef ragù arancini, Romesco sauce, toasted almonds, parmesan, and herb oil - 9.95

Grilled Tenderstem Broccoli (Ve)(Gf)

Crisp tenderstem broccoli in a dukkha spiced crumb, served with Romesco sauce, and toasted almonds - 8.95

Butternut Squash Tagine Tart (Ve)(Gf)

Roasted butternut squash, grilled vegetable sauce, topped with pumpkin seeds & quinoa, served with a celeriac remoulade, and house salad - 10.95

'Nduja King Prawns (Gfo)

King prawns cooked in 'Nduja butter, served with focaccia, and topped with fresh spring onions - 13.95

Bang Bang Chicken (Gf)

Crispy fried chicken, gochujang & pomegranate spiced sauce, sesame, fresh chillies, and spring onion - 10.95

MAINS

Conchiglie Bake (Veo)

12-hour slow braised beef ragù, with red peppers, red onion, courgette, and Conchiglie pasta, topped and baked with fresh mozzarella, parmesan and basil - 22.95

Corn Fed Chicken Supreme (Gfo)

Pan-fried chicken supreme, potato noisette, oyster mushrooms, baby corn, sweetcorn, and a chicken velouté - 25.95

Seafood Linguine

Salmon fillet, king prawns, crab, crayfish, and linguine, in a creamy parmesan & white wine sauce - 24.95

Pan Roasted Cod (Gfo)

Pan roasted cod fillet, crab, parmentier potatoes, brown shrimp, pickles and baby capers, in a mussel & herb velouté - 25.95

Porchetta (Gf)

Sage-rolled pork belly porchetta, braised pork cheek, leeks, and baby carrots, served with creamy mash, and an apple & pork jus - 24.95

Lamb Shank (Gf)

Braised lamb shank cooked in a rich red wine & mint jus, served with tenderstem broccoli, mangetout, and garlic & rosemary mash - 28.95

SHARE

16oz Chateaubriand (Gfo)

Served with dauphinoise chips, onion fritter, grilled mushrooms, grilled vine tomatoes, rocket, and a choice of either Hendo's beef dripping, or green peppercorn sauce - 69.95

Dore Grill Board

Choice of either two crispy chicken burgers, or two 8oz beef burgers, with bang bang chicken, coleslaw, and crispy chicken loaded fries, smoky mayo, cheese sauce, spring onions and fresh chillies - 41.95

SIDES

House Salad (Veo)(Gf) - 4.95 | Coleslaw (V)(Gf) - 4.95 | Skinny-cut fries (Ve)(Gfo) - 4.95 | Honey Roasted Carrots & Toasted Almonds (Veo)(Gf) - 5.95
Creamy Mash (V)(Gf) - 4.95 | Chunky Chips (Ve)(Gfo) - 5.95 | Halloumi Fries (V)(Gfo) - 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.

CHARGRILL

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

8oz Sirloin (Gf)

Served with skinny-cut fries, grilled vine tomatoes, rocket, and balsamic - 27.95

8oz Fillet (Gf)

Served with skinny-cut fries, grilled vine tomatoes, rocket, and balsamic - 35.95

Chargrilled Swordfish Steak (Gf)

Served with sauteed new potatoes, wilted spinach, vine cherry tomatoes and parsley sauce - 28.95

STEAK ADD-ONS

Hendo's Beef Dripping Sauce (Gf) - 3.95
Green Peppercorn Sauce (Gf) - 3.95
Upgrade to Dauphinoise Chips (V)(Gf) - 4.95

SALADS

Caesar Salad (Gfo)

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

Super Food Salad (Veo)(Gf)

Quinoa, avocado, steamed tenderstem broccoli, fresh edamame beans, beetroot, walnuts, and a hot honey & sesame dressing - 16.95

Lebanese Fattoush Salad (Ve)(Gfo)

Romaine lettuce, tomatoes, cucumber, radishes, green pepper, pomegranate, fresh parsley, pitta croutons, mint & pomegranate dressing - 15.95

SALAD ADD-ONS:

Avocado (Ve)(Gf) _____	3.95
Chicken (Gf) _____	5.95
Salmon (Gf) _____	6.95
Steak (Gf) _____	6.95

STONE BAKED PIZZAS

Margherita (Veo)(Gfo)

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

Veggie (Veo)(Gfo)

Neapolitan-style tomato base, mozzarella, red peppers, red onion, courgette, feta, spinach, and pesto - 14.95

DORE CLASSICS

Tuscan Chicken (Gf)

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

Fish and Chips

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

Homemade Fish Pie (Gf)

Chef's mixed fish pie, in a creamy white wine sauce, and topped with buttery mash, served with seasonal greens, and parsley sauce - 19.95

Watson's Sausage & Mash (Gf)

Butchers sausages, baby carrots, peas, crispy onions, creamy mash, and beef dripping jus - 18.95

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

SIGNATURE BURGERS

The Døre Burger (Gfo)

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

Minted Lamb Burger (Gfo)

Braised lamb shoulder & mint burger, baby gem lettuce, red onion, and mint yoghurt served on a brioche bun, with skinny-cut fries and coleslaw - 19.95

Chicken Burger

Crispy chicken, smoked cheddar, crispy onions, baby gem lettuce, tomato, chorizo jam, and smoked garlic aioli served on a brioche bun, with skinny-cut fries and homemade coleslaw - 18.95

Halloumi Burger (V)(Gfo)

Fried halloumi, baby gem lettuce, tomato, smoked harissa hummus, and red peppers served on a brioche bun, with skinny-cut fries and homemade coleslaw - 17.95

Roasted Squash & Mixed Nut Burger (Veo)

Roasted butternut squash & chopped mixed nut burger, melted brie & cranberry sauce, baby gem lettuce, and tomato, served on a brioche bun with skinny-cut fries and homemade coleslaw - 17.95

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

Goats Cheese & Apricot Toastie (V)(Gfo)

Goats cheese, apricot jam, fresh thyme, and confit tomatoes, served with skinny-cut fries and salad garnish - 12.95

Beer-Battered Fish Finger Sandwich

Abbeydale beer-battered cod goujons, tartar sauce, and baby gem lettuce, served on a focaccia roll, with skinny-cut fries and salad garnish - 13.95

Avocado & Sun Blushed Tomato Toastie (Ve)(Gfo)

Fresh slices of avocado, sun blushed tomatoes, vegan feta, red onion, cucumber, red pesto, and gem lettuce, served with skinny-cut fries and salad garnish - 12.95

Hot Honey Crispy Chicken Sandwich

Crispy chicken fillets, baby gem lettuce, tomato, sliced red cabbage, hot honey, mustard & truffle mayo, served with skinny-cut fries and salad garnish - 14.95

Porchetta Toastie (Gfo)

Saged porchetta, salsa verde, celeriac remoulade, red onion, and garlic & herb mayo, served with skinny-cut fries and salad garnish - 13.95

Steak Sandwich (Gfo)

4oz Peak District flat iron steak, onion jam, and rocket, on a focaccia roll, with skinny-cut fries and salad garnish - 14.95

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