

SUNDAY MENU

NIBBLES

Mini Meze (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

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

Caesar Salad (Gfo)

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

Super Food Salad (VeO)(Gf)

Quinoa, avocado, tenderstem broccoli, edamame beans, beetroot, walnuts, and 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 **Salmon (Gf)** — 6.95

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

SIDES

House Salad (VeO)(Gf) - 4.95 | Coleslaw (V)(Gf) - 4.95 | Skinny-cut fries (Ve)(Gfo) - 4.95 | Honey Roasted Carrots with 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.

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

Lose Hill Leg of Lamb (Gfo) - 21.95

Lose Hill 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!



(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.