

# SUNDAY MENU

## STARTERS

### **Soup of the day** (Veo)(Gfo)

Chef's selected soup of the day, served with a warm artisan roll and salted butter - £7.95

### **Bang Bang Chicken** (Gf)

Crispy fried chicken in a Gochujang & pomegranate sauce, sesame, fresh chillies, and spring onion - £10.95

### **Formaggi Ravioli** (V)

Four cheese ravioli, ratatouille in a tomato sauce, with parmesan, and microbasil - £8.95

### **Thai Fishcakes**

Salmon, cod, coconut & lemongrass fishcakes, with a Thai style quinoa salad, and a hot honey sauce - £11.95

### **Lamb Koftas**

Grilled lamb koftas with a Moroccan couscous salad, feta, herb oil, and coriander - £8.95

### **Vegetable Spring Rolls** (Ve)

Crispy vegetable spring rolls, cucumber & pickled fennel salad, crispy fennel, and a miso & hoisin sauce - £7.95

### **Prawn & Avocado Salad** (GF)

King prawns, avocado, cucumber, confit tomatoes, with mixed leaves, crispy onions, and ranch dressing - £9.95

### **Maple BBQ Chicken Wings**

Crispy chicken wings in a sticky BBQ & maple glaze, with chilli, sesame, spring onions, and coriander - £10.95

## SUNDAY ROASTS

### **Nut Roast** (Veo)

Homemade nut roast, roast potatoes, Yorkshire pudding, seasonal vegetables, carrot & swede mash, creamed cabbage, cheesy leeks, and homemade vegetarian gravy - £17.95

### **Lose Hill Sirloin of Beef** (Gfo)

Lose Hill roast sirloin of beef, roast potatoes, Yorkshire pudding, seasonal vegetables, carrot & swede mash, creamed cabbage, cheesy leeks, sausage meat stuffing, and homemade gravy - £22.95

### **Roast Chicken** (Gfo)

Roast chicken, roast potatoes, Yorkshire pudding, seasonal vegetables, carrot & swede mash, creamed cabbage, cheesy leeks, sausage meat stuffing, and homemade gravy - £19.95

### **Lose Hill Leg of Lamb** (Gfo)

Roast leg of Lose Hill lamb, roast potatoes, Yorkshire pudding, seasonal vegetables, carrot & swede mash, creamed cabbage, cheesy leeks, sausage meat stuffing, and homemade gravy - £20.95

### **Sunday Roast Sharing Board (for two)** (Gfo)

Selection of roast beef, chicken and lamb with roast potatoes, Yorkshire pudding, seasonal vegetables, carrot & swede mash, creamed cabbage, cheesy leeks, sausage meat stuffing, and homemade gravy (Gfo) - £45.95

### **180z Côte de Boeuf (for two)** (Gfo)

21-day aged thick cut rib-eye on the bone with roast potatoes, Yorkshire pudding, seasonal vegetables, carrot & swede mash, creamed cabbage, cheesy leeks, sausage meat stuffing, and homemade gravy - £64.95

Yorkshire Pudding - £2.5 | Roast Potatoes - £4 | Sausage Meat Stuffing - £4.5 | Cauliflower Cheese - £5 | Bone Marrow Mash - £5 | Seasonal Greens - £5.95

## MAINS

### **Chicken Burger**

Crispy chicken, smoked cheddar, crispy onions, lettuce, tomato, chorizo jam, and smoked garlic aioli, served with skinny-cut fries, and coleslaw - £17.95

### **The Dore Burger** (Gfo)

8oz Rump steak burger, smoked cheddar, aioli, baby gem lettuce, tomatoes, and onion jam, served with skinny-cut fries, and coleslaw - £18.95

### **Beer Battered Cod**

Beer battered cod fillet, served with garden or mushy peas, chunky chips, lemon wedge, and fresh tartar sauce - £18.95

### **Salmon Niçoise** (Gf)

Served with herbed courgettes, fine beans, sautéed new potatoes, and an orange Béarnaise sauce - £22.95

### **Watson's Sausage & Mash** (Gf)

Butcher's sausages, baby carrots, crispy onions, rosemary mash, and beef dripping jus - £18.95

### **Caesar Salad** (Gfo)

Baby gem lettuce, crispy pancetta, Grana Padano, anchovies, toasted croutons, and Caesar dressing - £15.95

### **Pie Of The Week** (Veo) (Gfo)

Served with a choice of chunky chips or creamy mash potato, garden or mushy peas, and Hendo's beef dripping gravy - £19.95

### **8oz Sirloin Steak**

28-Day aged grass-fed Peak District Sirloin Steak, served with skinny-cut fries, rocket & balsamic, and grilled vine tomatoes - £28.85

Dauphinoise chips - £6.95 | Coleslaw - £4.95 | Skinny-cut fries - £4.95 | Salt & pepper fries - £5.95 | Chunky chips - £5.95 | House salad - £4.95 | Halloumi fries - £5.95 | Summer greens - £5.95

(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.