

SUNDAY 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 rosemary 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.

BURGERS

All burgers are served with coleslaw and skinny-cut fries.

The Døre Burger (Gfo)

8oz Rump steak burger, smoked cheddar, aioli, gem lettuce, tomato, brioche bun and onion jam – 19.95

Katsu Chicken Burger

Hot & spicy chicken burger, katsu curry sauce, crispy onions, lettuce, shredded red cabbage, charcoal bun and kewpie mayo – 20.95

Halloumi Burger (V)(Gfo)

Fried halloumi, gem lettuce, tomato, smoked harissa hummus, brioche bun and sweet red peppers – 17.95

SALADS

Beetroot & Salmon Salad (Gf)

Roasted beetroot, dill salmon gravlax, radish, cucumber, avocado, salad leaves, radicchio, feta, pomegranate seeds, and a lemon & horseradish dressing – 15.95

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

Roasted Figs, toasted walnuts, stilton, radicchio, red onion, radishes, green peppers, and a balsamic glaze – 15.95

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 **Steak** (Gf) — 6.95

Chicken (Gf) — 5.95 **Sea Bass** (Gf) — 7.95

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.

Nut Roast (Ve) - 18.95

Roast Chicken (Gfo) - 20.95

Roast Porchetta (Gfo) - 22.95

Losehill Sirloin of Beef (Gfo) - 23.95

Sunday Roast Sharing Board (For Two)(Gfo) - 49.95

A selection of roast beef, roast chicken and roast porchetta, with roast potatoes, Yorkshire puddings, seasonal vegetables, carrot & swede mash, creamed cabbage, cheesy leeks, stuffing and homemade gravy.

18oz Côte de Boeuf (For Two)(Gfo) - 69.95

21-day aged thick cut rib-eye roasted on the bone, with roast potatoes, Yorkshire puddings, seasonal vegetables, carrot & swede mash, creamed cabbage, cheesy leeks, stuffing and homemade gravy.

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 (Ve)(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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