

A LA CARTE MENU

Mixed olives marinated in coriander and thyme **£3.00**
Vegetable crisps **£2.50**

Starters

*Black pudding, potato and bacon salad, topped
with poached egg and caramelised
balsamic vinegar* **£6.80**

Butternut squash chilli and coconut soup **£6.00 (GF) (V)**

*Terrine de campagne (country terrine) served with apple
chutney and toasted dates and walnut bread* **£6.80**

*Trout ceviche marinated in lime juice, honey and rapeseed
oil topped with avocado sorbet* **£7.00 (GF)**

*Double baked prawn and gruyere cheese soufflé
served with leek sauce* **£6.95**

*Smoked salmon and salmon timbale served
with salmon caviar sauce* **£7.50 (GF)**

***We will make every effort to ensure that your meal
reaches you as quickly as possible. However,
all the items on our menu are prepared
from fresh and may take a while***

***Please note that some of our dishes may contain
nuts, please ask for allergen information***

Main courses

*Pan fried Derbyshire beef fillet served on a celeriac pancake topped with wild mushroom casserole finished with green peppercorn sauce **£25.00***

*Baked hake fillet served on a bed of buttered spinach garnished with tiger prawns finished with a saffron sauce **£17.50 (GF)***

*Mustard and herb crusted rack of lamb served with boulangère potatoes and lamb sauce **£18.50***

*Marinated pork fillet served on bed of stir fried vegetables finished with sweet and sour sauce **£16.95 (GF)***

*Pan fried scallops with vermouth sauce topped with white breadcrumbs **£19.50***

*Beetroot and red onion tarte tatin topped with rocket salad finished with balsamic reduction **£16.50 (V)***

Side dishes £3.00

Pomme frites

Buttered mange tout

Sticky carrots with thyme and honey

Buttered new potatoes

Mixed vegetables

Mixed leaf salad

***(Please note that Piedaniel's will not take responsibility
Booking your taxi: Telephone and taxi list at the bar)***

Desserts

*Cheese platter served with biscuits walnut & date
bread, grapes and celery **£8.00***

*Crêpes Suzette cooked in fresh orange sauce
flamed with brandy liqueur **£7.00 (GF available)***

*Selection of locally made Daltons Dairy ice cream served
in a filigree basket with fruit coulis **£6.95***

*Trio of sweets: Orange parfait, caramel, ginger & pear
parcel and Irish coffee cup **£7.50***

*Toffee apple steamed sponge pudding served
with homemade custard **£6.95***

*White chocolate pannacotta served with a rich bailey
sauce and iced chocolate truffle **£6.95 (GF)***

***Compliment your sweet
with a glass of sweet wine:***

*Château les tuileries 50ml (sauterne) **£4.00***

*Beaumes de venise 50ml (Muscat) **£4.10***

Fresh ground coffee with chocolates

*Regular **£3.00***

Espresso

*Small **£2.50** Large **£3.00***

*Café Latte **£3.00***

*Cappuccino **£3.00***

*Liqueur coffee **£6.00***

All prices include VAT at the current rate