

Starters & Small Plates – December 1st to 23rd

Our small plates choices give you variety and a more relaxed way of dining. We can either serve them all together, or in a tapas style, with the dishes served as they are ready.

To share

Marinated Olives *ve, gf* £3.50

Bread & Oil *ve* £3

Garlic Bread *v* £3 (+ Cheese £3.50)

Vegan Garlic Bread *v, ve* £3.00

Nachos *v, gf* £4.50

Sour cream, guacamole and salsa

Add Pulled Jackfruit *v, ve, gf* £2.50

Salmon & King Prawn Roulade *gf** £7

Scottish smoked salmon wrapped around a soft centre containing king prawn, lemon and dill. Celeriac remoulade, bread

Smoked Salmon Fishcake £7

Sweet chilli dip.

House Pate *gf ** £6

Crostini and pear chutney

Tequila Duck Tacos *gf** £7

Shredded duck in tequila, pineapple and chipotle sauce

Southern Fried Chicken Strips £6

Chicken breast fillet coated in our blend of herbs and spices, hot honey dip.

House Salad *v, ve, gf* £5

Red pepper, cucumber, dried cranberries, pine nuts, olives, lettuce & tomato

Sweet Potato Falafel *v, ve, gf* £6

Leaves & salsa

Portobello Mushrooms *gf** £6

Flat Portobello mushroom slices in a white wine, garlic and parmesan cream sauce, with garlic bread

Goats Cheese Bruschetta *v, gf* £6

Caramelised onion and grilled goats cheese

Pulled Jackfruit Tortillas *v, ve, gf* £7

Shredded jackfruit and house barbecue sauce wrapped in soft tortillas

Grill & Mains – December 1st to 23rd

All our Beef, Lamb, Pork, Chicken and Turkey are English, sourced locally and supplied by our family butcher, Joe Kemp at Hayfield. Our steaks are served with triple cooked chips, mushroom and cherry tomatoes

Chateaubriand for 2, min 16oz *gf* £55

Slices of prime fillet steak, cooked to your liking and served with butters, triple cooked chips, mushrooms and tomatoes

Porterhouse min 20oz *gf* £32

Similar to a T-bone, but with a larger fillet on one side of the bone, sirloin on the other.

Ribeye 10oz *gf* £22

Beautifully marbled steak giving great flavour and a juicy texture

Sirloin 12oz *gf* £22

The most popular cut with the biggest beef flavours

Fillet 6oz *gf* £19; Fillet 10oz *gf* £29

Beautifully soft beef steaks taken from the centre fillet

Kangaroo Fillet 8oz *gf* £20

Kangaroo fillet is extremely low in fat and high in proteins, iron, zinc and omega 3. Tender, succulent and delicious.

Venison Haunch Steak 8oz *gf* £20

Our venison is supplied from Scotland. A rich, dark meat that is low in fat. Served with a blackberry and red wine compote.

Traditional Roast Turkey *gf £16**

Duck fat roast potatoes, stuffing, pig in blanket, Yorkshire pudding, seasonal vegetables, roasted root vegetables, cauliflower cheese and turkey gravy

Roast Pork Loin *gf £16**

Duck fat roast potatoes, stuffing, pig in blanket, Yorkshire pudding, seasonal vegetables, roasted root vegetables, cauliflower cheese and gravy

Roast Leg of Lamb *gf £16**

Duck fat roast potatoes, stuffing, pig in blanket, Yorkshire pudding, seasonal vegetables, roasted root vegetables, cauliflower cheese and gravy

Rack of Ribs in House Barbecue Sauce £16 *gf*

Full rack of baby ribs, griddled corn and fries

Duck Legs *gf* £17

On the bone duck legs slow braised in leeks, carrots and celery. New potatoes

Sauces & Butters for steaks

Peppercorn *gf* £2

Blue Cheese *v, gf* £2

Café de Paris Butter *gf* £2

Chimichurri Butter *v, gf* £2

Grill & Mains – December 1st to 23rd

Duck Tacos £17

Shredded duck, cooked with tequila, pineapple and chipotle. Served in soft tacos with avocado, chipotle mayo, Iceberg lettuce and lime wedges. Fries, griddled corn and slaw.

Fish Special £20

Either Tuna loin, Marlin loin or Mahi Mahi Supreme

Please check fish options for that week.

Pineapple salsa, rum and maple syrup sweet potato mash or your choice of potatoes, broccoli and green beans.

Baked Scottish Salmon Fillet £16 *gf*

Oven baked fillet with ginger, shallots and light Asian flavours, crushed new potatoes and spinach, green beans and broccoli

Pie Specials £16

Steak & stilton or chicken, ham & leek pies encased in buttery shortcrust pastry. Roasted seasonal vegetables, choice of potatoes and gravy.

Cheese & Onion / Vegan Pie *v, ve £16**

Cheese Onion and Scrumpy pie or Vegan Pie, choice of potatoes, seasonal vegetables and cheese sauce or vegan gravy.

Squash and Chestnut Roast *v, ve £16**

Roast potatoes, stuffing, Yorkshire pudding, seasonal vegetables, roasted root vegetables and vegan gravy

Vegan Meatball Soft Tacos *v, ve* £17

Vegan meatballs in a chipotle & tomato barbecue sauce. Fries and griddled corn.

Gourmet Burgers – December 1st to 23rd

Baileys beef burgers are a full 8oz/225g uncooked weight and are made in-house to our own recipe. We only use English ground beef steak and free range English chicken supplied by local family butcher Joe Kemp at Hayfield. The beef, vegan and garden burgers are all gluten free.

Our brioche and white burger buns are supplied by Bakewell Bakery. All burgers come with lettuce, tomato and Baileys' burger sauce and are served on a brioche bun. White vegan or gluten free buns are also available.

Classics

Baileys Classic – Cheese & bacon **£10**

Chicken – Buttermilk-soaked breast fillet coated in our own herbs and spices **£10**

Garden Burger - v, ve, gf **£10**

Moving Mountains Burger – Two 4oz plant based patties with a texture like meat & vegan cheese v, ve **£14**

Mexican Chicken - Coated chicken breast, chipotle, cheese, salsa, avocado & jalapeños **£12**

Mexican Beef – Chipotle sauce, cheese, salsa, avocado & jalapeños **£12**

Mexican Veggie – Garden burger, chipotle, cheese, salsa, avocado & jalapeños v, ve* **£12**

Great American Chicken Burger – Bacon, chilli jam, avocado, maple syrup / hot honey sauce **£13**

Dirty Burger – Our classic topped with pulled pork and crispy onions **£12**

Fries and Chips

Fries v, ve, gf **£3**

Cheesy Fries v, gf **£3.50**

Parmesan Fries v, gf **£4**

Truffle Fries v, ve, gf **£4**

Truffle & Parmesan Fries gf **£5**

Sweet Potato Fries v, ve, gf **£4**

Triple Cooked Chips v, ve, gf **£3**

Fully Loaded Fries

Dirty Fries – Pulled pork, cheese, mustard and curry ketchup gf **£4.50**

Veggie Dirty Fries – Pulled Jackfruit in barbecue sauce, red pepper, avocado, cheese, mustard & curry ketchup v, gf **£5**

Vegan Dirty Fries – Pulled Jackfruit in barbecue sauce, red pepper, avocado, mustard & curry ketchup v, ve, gf **£5**

On The Side

Corn on the Cob v, ve*, gf **£2.50**

Tortilla Chips and Sour Cream v, gf **£3**

Pulled Pork gf **£4**

Onion Rings v, ve **£3.50**

Baileys Hot Honey Dip v, ve**, gf **£1**

Blue Cheese Dip v, gf **£1**

Barbecue Sauce v, ve, gf **£1**

Slaw v, gf **£1.50**

Pineapple Salsa v, ve, gf **£2.50**

Cauliflower Cheese v **£3**

Desserts - December 1st to 23rd

Christmas Pudding v £6

Cream or brandy sauce

Key Lime Pie v £6.50

Authentic Florida Key lime pie. A zingy citrus filling on a crunchy granola base and a sprinkling of toasted coconut

Chocolate Fudge Cake v £6

Our chocolate fudge cake is everything it should be - rich and indulgent and full of chocolate. Served warm with ice cream and whipped cream, drizzled with chocolate and caramel sauce and then topped with chocolate coated honeycomb.

Red Velvet Cheesecake v £6.50

A moist red velvet sponge sandwiched between 2 layers of vanilla cheesecake, together with a thick layer of fudge and topped with dark and white chocolate mini curls. All sat upon a crunchy chocolate biscuit base.

Artic Cheesecake v £6.50

Bring back the artic roll with a modern twist. Chocolate fudge cake, sliced open and spread with a thick layer of salted Dulce de Leche caramel & honeycomb pieces all sandwiching a frozen vanilla cheesecake mix filling. Served frozen.

Sticky Toffee Pudding v, gf £6

A rich toffee flavoured steamed gluten free pudding heaped with sticky toffee sauce and served with cream or ice-cream.

Syrup Sponge Pudding v, gf £6

Golden syrup cascading over a melt in the mouth light and fluffy traditional gluten free syrup sponge pudding. Served with cream or ice cream.

Raspberry and White Chocolate Meringue

Roulade v, gf £6

Rolled meringue filled with fresh cream, raspberry jam & white chocolate

Chocolate & Salted Caramel Cheesecake

v, ve **£6.50**

Bourbon biscuit crumb, sumptuously layered with a rich dark chocolate vegan cheesecake in a rich chocolate ganache and swirled with a smooth toffee flavoured salted caramel biscuit sauce

Trio of Ice Cream v, ve*, gf £5

Choose from clotted cream vanilla, chunky chocolate, mint chocolate chip, honeycomb caramel ripple or vegan vanilla