

For the Table

Olives £2

Mixed pitted olives in oil with herbs (GF) (Ve)

Bread & Oil £3

Artisan bread with extra virgin olive oil and balsamic dipping pot (Ve)

Garlic Bread £3

Toasted, garlic buttered ciabatta (V)

Bread Basket £3.50

Selection of artisan breads and whipped butter (V)

Starters

Tempura Prawns £7

Tempura battered, shell off king prawns & wasabi mayonnaise dip

Chicken & Chorizo Pâté £6

Maciej's house pâté served with chilli jam, rocket leaves and artisan bread (AG)

Calamari £7

Seasoned and fried squid rings with a sweet chilli and soya dip (AG)

Bruschetta £7

Toasted ciabatta with caramelised red onion and goat's cheese (V)
Vegan option with cherry tomatoes (AG) (Ve)

Mushroom Arancini £6

Mushroom, risotto rice, mozzarella and shallot croquettes
served with tomato & basil sauce (GF) (V)

Gluten free (GF). Easily adapted to be gluten free (AG). Vegetarian (V). Vegan (Ve).

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Mains

Stuffed Chicken Supreme £16

Chicken breast with crispy skin and the first part of the wing. Stuffed with cream cheese, herbs and sundried tomatoes.

Served with sweet potato wedges, tempura green beans and a chicken velouté (AG)

Pan Fried Duck Breast £18

Sautéed new potatoes with shallots, garlic and smoked bacon, creamed cabbage (GF)

Baileys Burger £12

Our homemade patty served on a brioche bun, lettuce, tomato, smoked bacon, cheese and burger sauce. Coleslaw and triple cooked chips.

Baked Halibut £22

Cream cheese and chive mashed potato, roasted butternut squash, baked avocado & cherry tomatoes, stilton sauce (GF)

Fillet of Salmon £17

Served on risotto rice with poached egg, seasonal greens and a smoked garlic sauce (GF)

Vegetarian

Watermelon Steak £14

Triple cooked chips, ricotta cheese, cherry tomatoes, mixed leaf salad (GF)(V)

Chickpea Casserole £14

Chickpeas, courgette, celery, carrots, butternut squash, potato, onion and chilli. Served with toasted ciabatta and cream cheese (AG)(V)

Veggie Burger £12

Our homemade vegetarian patty served on a brioche bun, lettuce, tomato, caramelised onion, cheese and burger sauce. Coleslaw and fries. (V)

Little Plates

Three Little Pigs £6

Pigs in blankets, fries and baked beans

Chicken Licken £6

Lemonade battered chicken goujons, fries and baked beans

Little Mac & Cheese £6

Macaroni cheese pasta (V)

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Our Steaks

We use prime Derbyshire beef, supplied exclusively by Gary Mycock from Geoff Mycocks Family Butchers in Buxton.

Chateaubriand for 2 - £55

This 16oz is regarded as the finest cut of beef from the centre of the tenderloin. We would always recommend this is served medium rare.

*Served with parmentier potatoes.

T-Bone 16oz - £28

Once a staple on all restaurant menus, The T-Bone dropped out of fashion some years ago. We love the flavour of the meat cooked on the bone from a cut that yields both a tender fillet and a sirloin packed with flavour.

Porterhouse 16oz - £30

Popular in the US, the Porterhouse is cut from the rear end of the short loin and similar to the T-Bone, but contains a larger piece of fillet.

Tender and flavoursome.

Sirloin 8oz - £18

12oz - £24

A firmer textured steak with a more delicate flavour.

Rump 8oz - £14

12oz - £18

Cut from the rear of the cow, this produces a firm steak with plenty of flavour.

Fillet 6oz - £17

10oz - £28

Our fillet steaks have always been the most popular cut at Baileys. The fillet sits under the ribs and next to the backbone and is arguably the most tender cut. Best served rare.

Ribeye 10oz - £22

A beautifully marbled steak, moist and flavourful. We would recommend the steak is cooked medium rare.

Flat Iron 10oz - £18

From the shoulder and packed full of flavour, this steak is cut with the grain. This cut is only available cooked medium rare or less.

All steaks are served with our own triple cooked chips, oven baked flat mushroom and cherry tomatoes.

Sides and Toppings

King Prawns £5	Chips £3	House Salad £3.50
Garlic Butter £2	Fries £3.50	Blue Cheese Salad £4
Café de Paris Butter £2.50	Sweet Potato Wedges £3.50	Broccoli £3
Mushrooms £3	Onion Rings £3.50	Buttered Green Beans £3
		Creamed Cabbage £3.50

Sauces £2.50

Blue Cheese
Peppercorn
Mushroom

Blue - Seared on the outside, completely red in the centre

Medium Rare - seared, pink middle with a hint of red in the centre

Medium Well - seared, brown with hints of pink

Rare - Charred on the outside, pink and a red centre

Medium - seared, pink centre

Well done - Brown centre. A shadow of its former self!

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Desserts

Chocolate Brownie £5

Rich and indulgent. Served warm with vanilla ice cream or cream

Lemon & Elderflower Cheesecake £6

Light elderflower cheesecake with lemon swirls on a biscuit base (V)

Mars Bar Cheesecake £6

It shouldn't really work, but it's delicious – even if you don't like Mars Bars! (V)

Caramel Apple Crumble £6

Apple and millionaire's caramel filled shortcrust pastry with a crumble top.
Served warm with ice cream or cream (V)

Sticky Toffee Pudding £6

Dark sponge covered in rich toffee sauce and served with ice cream or cream (V)

Chocolate Orange Cake £5

Chocolate sponge flavoured with orange, topped with chocolate orange frosting (VE)

Thaymar Natural Dairy Ice Cream (V, GF)

3 Scoops £5

Clotted Cream Vanilla, Chunky Chocolate, Honeycomb Caramel Ripple, Mint Choc Chip, Coconut Sorbet

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