TO SHARE

Marinated Olives ve, gf 4.50

Focaccia Bread & Oil ve 5

Garlic Bread v, gf* 4

Garlic Bread & Cheese v, gf* 5

Baked Camembert v, gf* 15
Hot honey dip, focaccia bread

Sharing Plate gf* 15
Cured meats, mozzarella, sun dried tomato, olives, bread, oils, humus

STARTER

Goats Cheese Bon Bon v 8
Beetroot puree, mint yoghurt

Pork & Apricot Terrine gf* 8
Cumberland sauce, crusty bread

Chicken Strips 8
Hot honey dip

Parmesan Mushrooms v, gf* 9
Toasted focaccia

Cured Salmon gf* 12
Orange & dill, pickled beetroot

Calamari 12
Salt & pepper seasoning, Sriracha mayonnaise

Buffalo Cauliflower v, ve 7
Chipotle mayonnaise

MAINS

Roast Derbyshire Turkey gf* 20
Roast potatoes, pig in blanket, stuffing, carrot & swede mash, honey roasted parsnips, green beans, broccoli, red cabbage, turkey gravy

Roast Beef Striploin gf* 22
Roast potatoes, pig in blanket, stuffing, carrot & swede mash, honey roasted parsnips, green beans, broccoli, red cabbage, gravy

Pork Belly gf 22
Spring onion & chive mashed potato, red cabbage, tenderstem, honey mustard sauce

Venison Haunch gf 26
Pommes Anna, celeriac puree, chanteney carrots, smoked beetroot, dark chocolate sauce

Baileys Chicken & Ham Pie 17
Chips, broccoli, green beans, chanteney carrots, gravy

Seabass Fillet gf 22
Crushed new potato, tenderstem broccoli, langoustine bisque, king prawns

Pan Fried Salmon gf 22
Puttanesca sauce, new potatoes, sugar snaps, green beans, tenderstem broccoli

Lancashire Cheese & Onion Pie v 17
Chips, green beans, sugar snaps, chanteney carrots, gravy

Sweet Potato, Chestnut & Cranberry Loaf v ve 19
Roast Potatoes,carrot & swede mash, roasted parsnips, broccoli, sugar snaps, green beans & vegan gravy

STEAKS

Our flavoursome beef steaks are supplied by The Butchers Block in Chapel-en-le-Frith who source traditionally reared grass-fed cattle from farms in Derbyshire.
All our steaks are gluten free and are served with chips, corn on the cob, rocket leaves and cherry tomatoes.

Chateaubriand (to share) 565g 80
Prime centre cut fillet with a sauce of your choice

Cote du Boeuf (to share) 850g 70
Ribeye on the bone with a sauce of your choice.

Ribeye 280g 27

Sirloin 280g 27

Fillet 170g / 280g 24 / 26

Flat Iron 220g 19

Tournedos Rossini gf* 280g 42
Fillet, pate, crouton, green beans, Madeira sauce

Kangaroo Fillet 210g 25
Tender with a very mild gamey flavour

Venison 220g 26
Flavoursome but not overly gamey in taste.

Steak Sauces gf 3.50
Peppercorn Sauce, Blue Cheese Sauce, Madeira Sauce

Steak Butters gf 3.50
Chimichurri, Truffle, Café de Paris

Surf & Turf gf 8
Add 4 shelled King Prawns

SIDES

Creamed Spinach v	5.50
Charred Tenderstem gf, ve	5.50
House Salad gf, ve	5
Mixed vegetables gf, ve	5
Spring Onion & Chive Mashed Potato gf, v	5
Mushrooms & Parmesan gf, v	5

BURGERS

Baileys beef burgers are a full 8oz/225g uncooked weight and are made in-house to our own recipe using prime Derbyshire steak mince. Our mince is soaked in a beer, giving it a unique taste.
All burgers come with lettuce, tomato, slaw on the side, Baileys' burger sauce and are served on a brioche bun. White ciabatta or gluten free buns are also available.

Classic Burger Cheese and bacon	12
Dirty Burger Cheese and bacon with barbeque pulled pork and crispy onions	14
Southern Fried Chicken	12
Beef & Chicken Stack Beef patty, southern fried chicken, cheese & bacon	16
Garden Burger gf, ve	14

ADD SIDES TO YOUR BURGER

Fries ve, gf	4
Chips ve, gf	4
Cheesy Fries or Chips v, gf	5
Truffle & Parmesan Fries gf	6
Dirty Fries gf Pulled pork, cheese & mustard	6

DESSERT

Christmas Pudding & Brandy Sauce v 8

Nan Baileys Parkin v Ginger and caramel sauce 8

Made using Nan Baileys original recipe handed down to Dave and Tim. For every parkin sold, Baileys will make a £1 donation to the Rachel Coram Foundation. All donations will help raise awareness of sarcoma cancer and other form of chronic conditions, as well as to provide advice, support and inspiration to those affected.

Honeycomb Cheesecake v 8

Lemon Posset v Blackberry compote & granola 8

Millionaires Tart gf, v, ve 8

Affogato with Tough Nut Moonshine gf v Vanilla ice cream 8

Buxton Pudding v Cream, ice cream or custard 8

Chocolate Tart v Baileys cream, chocolate soil, orange gel 9

Syrup Sponge Pudding gf, v Cream, ice cream or custard 8

Cheese and Biscuits v 10

Ice Cream gf*, v 6

3 scoops from Vanilla, Chocolate, Black Sesame, Banana Pecan & Caramel, Rum & Raisin, Ginger with Candied Ginger

Lemon sorbet v, ve

Please advise a member of staff if you have any food allergies or dietary requirements so we may provide you with information to make a safe choice.

As allergens are present on site, we cannot guarantee menu items will be completely free of a specific allergen.