To Share

Marinated Olives v, ve, gf **4.50**

Focaccia Bread & Oil v, ve **5**

Garlic Bread v, gf* **4**

Garlic Bread & Cheese *v*, gf* **5**

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

Camembert v gf* Baked in Catalan butter, focaccia toast, hot honey dip **15**

Starters

Chicken Strips Hot honey dip **8**

Salt and Pepper Calamari Sriracha mayonnaise **12**

Parmesan Mushrooms v gf* Focaccia bread **8**

Baileys Prawn Toast Homemade with langoustines, Gochujang sauce, pickled cucumber **9**

Buffalo Cauliflower v, ve Chipotle mayonnaise **7**

Burrata v, gf* Cherry tomatoes, basil oil, focaccia bread **8**

Smoked Mackerel Pate gf* Charred leek mayonnaise, pickled red onions, focaccia bread **9**

Citrus Cured Salmon gf Dill, beetroot, orange **12**

Mains

Panko Crusted Cod Loin Roasted and pickled fennel, celeriac puree, sauteed hispi cabbage, Hasselback potatoes, rouille **24**

Seabass Fillet gf Shellfish bisque, garlic crushed new potatoes, king prawns, tenderstem broccoli **22**

Swordfish Steak Hash brown terrine, café de Paris butter sauce, tenderstem broccoli, bloomed caperberries **24**

Baileys Pie Chips, vegetables and gravy **17**

Venison Haunch gf Garlic butter new potatoes, parsnip puree, roasted beetroot, pickled beetroot gel, sauteed hispi cabbage, port sauce **24**

Pork Belly gf Spring onion and chive mash, braised red cabbage, tenderstem broccoli, honey mustard sauce (Not available on Sundays) **22**

Chicken Supreme Boulangere potatoes, butternut squash puree, roasted shallots, onion reduction, brown sauce (Not available on Sundays) **22**

Squash, Lentil and Almond Wellington *v, ve* New potatoes, vegetables, rosemary and red wine sauce **18**

Cheese and Onion Pie v Chips, vegetables and gravy **17**

Steaks

Our flavoursome beef steaks are supplied by 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 Prime centre cut fillet with a sauce of your choice	**80**
Cote du Boeuf (to share) 850g Ribeye on the bone with a sauce of your choice.	**70**
Ribeye 280g	**26**
Sirloin 280g	**26**
Fillet 170g / 280g	**24 / 36**
Flat Iron 220g	**18**
Tournedos Rossini *gf** 280g Fillet, pate, croutons, green beans, Madeira sauce	**42**
Kangaroo Fillet 210g Tender with a very mild gamey flavour.	**24**
Venison 220g Flavoursome but not overly gamey in taste.	**26**

Steak Sauces gf Peppercorn, Blue Cheese, Madeira, Chimichurri, Firecracker Chimichurri	**3.50**
Steak Butters gf Truffle, Café de Paris	**3.50**
Surf & Turf gf Add 4 shelled King Prawns	**8**

Sides to complement your steaks

Creamed Spinach	**5.50**
Charred Tenderstem	**5.50**
House Salad	**5**
Mixed vegetables	**5**
Mash	**4**
Parmesan Mushroom	**5**

All of our chips are seasoned. Please let a member of the team know if you'd prefer no seasoning.

Please advise a member of staff if you have any food allergies, intolerances, coeliac disease, or other dietary requirement so that we can provide you with ingredient information to make a safe choice.

Unfortunately, as allergens are present on site and some of our ingredients have 'may contain' warnings, we cannot guarantee menu items will be completely free from a specific allergen.

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 v, ve, gf **14**

Add Sides to your Burgers

Fries *v, ve, gf* **4**
Chips *v, ve, gf* **4**
Salt and Pepper Fries *v, ve, gf* **4.50**
Cheesy Fries or Chips *v, gf* **5**
Truffle & Parmesan Fries *gf* **6**
Dirty Fries *gf* Pulled pork, cheese & mustard **6**

Sunday at Baileys

Baileys Roast Dinner gf*
Sirloin of Beef **22**
Pork Loin, Leg of Lamb or Chicken Supreme **19**
Pig in blanket, stuffing, roast potatoes, greens, carrots, broccoli, cauliflower cheese, Yorkshire pudding, gravy

Baileys Junior Roast gf*
Sirloin of Beef **14**
Pork Loin or Leg of Lamb **12**
Roast potato, pig in blanket, stuffing, carrots, greens, broccoli, Yorkshire pudding, gravy

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Dessert

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.

Lemon Posset Coconut granola, blackberry compote **8**

Cheesecake v **8**

Pastel de Nata v Portuguese custard tart, coffee cream **8**

Triple Chocolate Tart Orange gel, orange and Baileys cream **8.50**

Affogato v, gf Vanilla ice cream, espresso and shot of Moonshine Tough Nut **8**

Millionaire Tart v, ve, gf Biscuit base, caramel, dark chocolate **8**

Buxton Pudding v Sweet pastry base, raspberry compote, crumble top **8**

Cheese and Port v **12**

Ice Cream *gf*, v* **6**

3 scoops from Vanilla, Chocolate, Rum & Raisin, Banana Pecan & Caramel, Mint Chocolate
Vegan vanilla, lemon sorbet *v, ve*