

OLD HALL SUNDAY

'Winter Season'

We lovingly make all of our dishes, chutneys, pickles and sauces in our kitchen. We prepare in small batches daily, so please be understanding if we sell out of the occasional dish. During busy times there may be a delay in serving your food.

WHILE YOU DECIDE

Lemon marinated olives	£2.50
Bread, oil & balsamic vinegar	£2.50

STARTER PLATES

Chef's Soup of the Day & Roll	£4.50
Chicken liver, bacon and port pâté served with onion marmalade & a crusty roll	£5
Whitebait & homemade tartare sauce	£5
Traditional Prawn Cocktail served on a bed of Mixed Leaf topped with homemade Marie Rose Sauce. Served with buttered brown bread	£5
Derbyshire pressed lamb terrine, wrapped in prosciutto with a cumin & mint dressing, mini greek salad and a rosemary and thyme crostini	£6
Sandhams smoked lancashire cheese & caramelised red onion tartlet served with dressed rocket & balsamic reduction.	£5

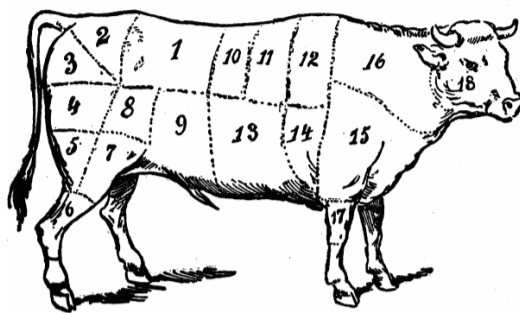
SHARING PLATES

Mezze Plate. Flat bread served with homemade houmous, tapenade, red pesto & tzatziki	£6
Antipasti of cured meats, olives, bread & oil, homemade chefs chutney, tapenade & a slice of white stilton with mushroom and garlic	£10

SIDES

Homemade chips	£2.50
Focaccia Garlic bread	£2.50
Side salad	£2.50
Side of seasonal vegetables	£2.50

Derbyshire STEAKS



All our steaks are reared in the Peak District and butchered by the award winning 'Mac Burnhams Butchers', who hang our steaks for one month

10oz Gammon, egg & pineapple	£14
10oz Sirloin Steak	£19
10oz Ribeye Steak (marbled for taste)	£19
8oz Rump Steak	£15

All Served with grilled tomato, mushroom, peas & homemade chips

Cream of Cote Hill Blue Cheese	£1.50
Green & Pink Peppercorn Sauce	£1.50

How do you like you steak cooked ?

BLUE shown the grill, seared on the outside, barely warm on the inside

RARE warming up – juicy, bright red centre, seared on the outside

MED RARE hot centre – juicy pink (CHEF RECOMMENDS)

MEDIUM still juicy with hints of pink

MED WELL colour not so attractive, hints of grey, slightly juicy

WELL DONE thoroughly cooked, grey-brown, no juices to speak of

MAIN PLATES

Homemade derbyshire beef burger, served on a seeded bun with gerkins, homemade relish & salad. Served with homemade chips & onion rings	£10
Roasted Salmon Fillet served with a Lemon & Dill Cream Sauce, Green Vegetables & Sautéed Potatoes	£11
Homemade sausages made from local gloucester old spot pork. Served on a bed of creamy mashed potatoes, seasonal vegetables and finished with homemade gravy	£10
Traditional haddock fish (8oz) served in a crispy real ale batter with mushy peas, homemade tartare sauce and homemade chips	£11
Home roasted ham, free range eggs & homemade chips	£8
Vegetarian Shepherds Pie topped with a sweet potato and appleby red cheshire cheese, pickled red cabbage and a crusty roll	£8
Pan fried chicken supreme served with sautéed chorizo, new potatoes and cherry vine tomatoes. Finished with a rocket & basil oil	£10

SANDWICHES

all served with a mini portion of homemade chips & salad garnish

Hot Lamb & mint sauce served	£6
Hot Pork with stuffing & apple sauce	£6
Hot roast beef & gravy served	£6

SUNDAY ROAST DINNERS...

... all main roasts below are served with mashed potato, roast potatoes, seasonal vegetables & gravy

Roast topside of locally reared beef, yorkshire pudding & horseradish sauce £10

Roast leg of pork served with, yorkshire pudding, stuffing and apple sauce £10

Roast leg of locally reared lamb, yorkshire pudding & mint sauce £10

all available as part of our two courses for £13.50 offer

OFFER

Sunday Roast & any dessert or starter for only £13.50...

Desserts & Hot Drinks

THE CHEESE BOARD

£7.50

A selection of cheeses from award winning farms from around the country, supplied to us by Pendrill Cheeses.

Served with biscuits, grapes, celery and homemade chutney.

Why not try with one of our ports:

£2.50

Niepoort Ruby - rich, dark colour with rich fruity, spicy flavours

Niepoort Tawny - light, smooth & silky with flavours of nuts & caramel

Choose any 3 Cheese:

MARTHA'S CHOICE CHEDDAR, by 3rd generation Master Cheesemaker Chris Sandham at Rostock Dairy Barton Lancs. Memories of how his Grandmother Martha made and finished their traditional cheeses with butter and muslin (woven in Lancashire). This has given a deeper flavour to Sandham's cheese which uses exceptional quality milk from three farms between the River Ribble and the Lune.

COTE HILL BLUE - Made by Mary and Michael Davenport at Cote Hill Farm, Osgodby. With over 30 years experience farming a top pedigree Holstein herd, they turned to making their own artisan cheeses two years ago. The farm is on the edge of the Lincolnshire Wolds and 15 miles from the Cathedral. They have created a raw milk soft blue cheese with a delicate mellowness that captures their landscape.

SANDHAMS SMOKED LANCASHIRE PDO - Another of Chris Sandham's who uses milk local to Beacon Fell to produce a 2-day curd creamy Lancashire, just like his Grandfather made in 1930. The cheese is gently smoked over oak chipping's from a furniture maker at Chipping.

CENARTH WELSH BRIE - Made by Carwyn Adams - at Fferm Glyneithinog, Boncath, Dyfed. Gwynfor and Thelma Adams have been farming in West Wales for 45 years. In 1987 they diversified into making a traditional Caerphilly. Their on has added this brie style recipe cheese, using milk from a nearby herd on pastures close to the River Teifi, just inland from the coast.

HELERS TRADITIONAL RED CHESHIRE - Made by Mike Heler at Laurels Farm Dairy, Hatherton, Nantwich, Cheshire. Hatherton is in the centre of the Cheshire Plain, located on salt-bearing rock strata which creates a distinctiveness to the milk flavour. Four generations of the Heler family have kept alive the tradition that dates back to Roman times. The craft has preserved the skill of making the cheese in small batches from the farm's own pedigree Helton herd. The flavour is developed over 3 months, bandaged in muslin to allow the cheese to breathe.

INGLEWHITE GOATS CHEESE - Made by the Butlers Family at Inglewhite Farm, Beacon Fell, Lancs. The goats milk comes from a couple of miles down the lanes at Sheardley Fold Farm, where Andrew Butler cares for 320 cows and 1000 goats consisting of three breeds Saanen, Toggenburg and Alpine. The milk produces a semi firm continental style cheese

HOMEMADE DESSERTS

Bakewell tart served with cream, ice cream or custard. A raspberry and almond flavour tart, originally from the town of Bakewell Derbyshire

Classic Italian tiramisu. A coffee liqueur sponge pudding, layered with cream and mascarpone and dusted with coco.

Sticky toffee pudding in a rich toffee sauce with either hilly billy ice cream or fresh pouring cream

Creamy cheesecake with a hint of orange zest topped with shortbread crumb. Served with orange segments & a cointreau syrup

Vanilla Creme brûlée

All above desserts £5

Local Peak District ice cream from hilly billy of blaze farm £4 choose 3 scoops from: Vanilla / Strawberry / Chocolate

ARTISAN TEAS & COFFEE

We use the most incredible handcrafted tea blends from the Mighty Leaf Tea Company. Their infusions use ancient recipes and the finest ingredients available to create the most indulgent teas. £1.70 / pot

Black Teas

Organic Breakfast

A robust, wide awake blend of organic black tea leaves from Ceylon, Darjeeling and Assam. Our take on the classic English breakfast is serene contemplation from dawn to dusk.

Organic Earl Grey

Gold tips of rich organic black tea leaves with first press bergamot oil. A balanced and full flavoured cup.

Bombay Chai

A melange of spicy notes conjures the steamy, aromatic delights of an Indian street market. Black tea leaves with subtle hints of pepper, orange, cinnamon, cardamom, and clove.

Green Teas

Green Tea Tropical

Smooth green tea leaves blended with tropical fruits of guava, pineapple and strawberry.

Healthy, soothing and refreshing, Green Tea Tropical is the perfect introduction to green tea.

Marrakesh Mint

A lively China Gunpowder green tea blended with refreshing peppermint cultivated on a mountain in Tiznit.

Organic Green Dragon

A classic wok-fired green tea, this organic Dragonwell, the world's most renowned China green tea, envelops the whole palate with a slightly sweet, very refreshing liquor.

Herbal Infusions

Chamomile Citrus

Soothing Egyptian chamomile flowers with subtle slices of citrus fruit, will rejuvenate the spirit. An intoxicating aroma to sweet flavour

Rainforest Maté

Spice and fruit unite in this unique herbal mélange composed of energizing maté, liquorice, spices, rosehips and pineapple chunks that refresh and revitalize when brewed.

Chocolate Mint Truffle

An intoxicating blend of chocolate cacao nibs, mint and rooibos leaves - this brew will keep you coming back for more. Rooibos and chocolate are both good sources of antioxidants.

Espresso	1.10
Espresso Macchiato	1.10
Americano	1.70
Latte	2.50
Cappuccino	1.95
Mocha	2.40
Hot Chocolate	2.20
Hot Ribena	1.50
Hot Elderflower	1.50
Floater Coffee (spirit extra)	3.20
Baileys Latte	3.95

Extras

Extra shot of coffee	0.25
Syrup: Vanilla	0.25

Try our amazing new Sherry! Sanchez Romate, Pedro Ximenez Cardenal Cisneros 18% £3.40 50ml

Aromas of raisins, sultanas and nuts. Big flavours of raisin, espresso coffee and a touch of dark chocolate. Very sweet with a rich velvety feel. Fantastic with chocolate puddings.

Our coffee beans are roasted by Miko Coffee & served with a handmade chocolate from cocoadance in castleton, peak district.

We are renovating the pub opposite and will be re-launching it as the Paper Mill Inn. Check out website at www.papermillinn.co.uk for more information or call in for a drink to see progress. Open Wed - Fri 5pm-late, Sat 4pm till late, sun 12noon till late. Shows Sky Sports and ESPN, listings available online