

Main Menu



- Small Plates -

Mixed Provence Olives (V) £3.95

House Sourdough (V) £3.95
Whipped butter

HFC Bao Bun £4.95
Kewpie, siracha

- Starters -

Soup of the day (V)(GFO) £6.95
Sourdough, whipped butter

Whipped Blue Cheese (V) £7.95
Mulled figs, celery, crouton, walnut

Citrus Cured Salmon £8.95
Fennel salad, yuzu, japanese radish

Beef Tartar £10.95
Winter truffle, teriyaki mushrooms, ip8
beer vinegar, nasturtiums

- Mains -

Pie of the day £15.95
Creamed leeks, buttered
mash, star anise carrot

Scampi & chips £13.95
Garden peas & tartare
sauce

Beef Bourguignon £21.95
Pomme puree, savoy
cabbage, tarragon glazed
carrot

Turkey Wrapped in Bacon
£19.95 Cranberry and
chestnut stuffing, pigs in
blankets, duck fat roast
potatoes, honey glazed
parsnips, red wine gravy

Fish & chips £15.95
Mushy peas & tartare
sauce

Mushroom Pithivier (V)
£16.95 Caramelized
parsnip, buttered cabbage,
truffle cream

Harrington Double Smash
Pattie Burger £16.95
Bacon, American cheese,
burger sauce, fries and
homemade slaw

Korean Fried Chicken
Burger £16.95
Kimchi, cheese, mayo, fries
and homemade slaw

Poached cod £21.95
Sticky rice, thai green
curry, pak choi, crispy rice

Venison Loin £24.95
Caramelized celeriac, black
pudding, kale, black berry,
juniper

Steaks

All our steaks are
sourced locally from
assured farms in
Derbyshire.

The beef is aged on
the bone for 30
days.

10oz Rump steak
(GFO) £23.95
Tomato, mushroom,
triple cooked chips &
onion rings

8oz fillet steak
(GFO) £32.95
Tomato, mushroom,
triple cooked chips &
onion rings

Christmas Fayre

Served Monday to Saturday

2 course £25.99

3 course £29.99

STARTERS

Spiced Tomato and Red Pepper Soup
Whipped Feta "Toastie"(v)

Game Terrine, Toasted Brioche, Blackberry
Ketchup, Granola

Whiskey and Orange Cured Salmon, Pickled
Fennel, Dill Mayonnaise

HFC Bao Bun, Kewpie, Siracha mayo, Asian
Slaw

Whipped Blue Cheese, Mulled Figs, Celery,
Endive, Walnuts

MAINS

Turkey Wrapped in Bacon
Cranberry and Chestnut Stuffing, Pigs in
Blankets, Duck Fat Roast Potatoes, Honey
Glazed Parsnips, Red Wine Gravy

Beef Bourguignon
Pomme Puree, Savoy Cabbage, Tarragon
Glazed Carrot

Poached Cod
Sticky Rice, Thai Green Curry, Pak Choi,
Crispy Rice

Mushroom Pithivier
Caramelized Parsnip, Buttered Cabbage,
Truffle Cream

DESSERTS

Home made Christmas Pudding Vanilla
Ice Cream, Brandy Sauce

Winter Berry Trifle
Harvey's Bristol Cream Sherry, Vanilla
Sponge, Whipped Cream

Sticky Toffee pudding

Glazed banana, Rum and Raisin Toffee
Sauce

Selection of Cheese and Biscuits
Homemade Chutney, Celery, Grapes
(£2 Supplement)

Gluten free options available, please
ask a member of staff for more
information

Sides

Chunky Chips

Skin On Fries

Peppercorn Sauce

Dianne Sauce

Seasonal Veg

Garlic and Herb
Potatoes

£3.95 each

Sandwiches

Served between 12pm-2pm.
Available on baguette or ciabatta
served with fries & salad

Mature Cheddar & Red Onion (v)
£8.95

Roast Ham £9.95
Oven roasted ham with mustard
& salad

Fish Finger £9.95
Tartare sauce, gem lettuce

Turkey £10.95
Brie, cranberry

Join us

Pie and Drink Tuesdays £15.95

Quiz Night
Wednesdays from 8.30pm

Sunday Lunch
2 Courses £24.95

Christmas Fayre
2 Courses £25.99 or 3 Courses
£29.99

New years Eve - Taster Menu

(V) = Vegetarian

(GFO) = Gluten free option

Please let us know if you have any allergies
or dietary requirements before placing
your order.