




THE SCOTSMAN'S PACK
COUNTRY INN | HATHERSAGE

FOLLOW THE  FOR
2 COURSES FOR £24 | 3 COURSES FOR £28

Festive Menu

Starters

 FRENCH ONION SOUP £7
Toasted sourdough, Gruyère crouton (NGCI)

 CHICKEN LIVER PARFAIT £8
Toasted sourdough, Cumberland jelly, truffle oil


WHIPPED FETA £7
Moroccan baked carrots, pomegranate molasses, dukka (V, NGCI)


 GIN CURED SALMON TARTARE £9
Beetroot, dill, capers (NGCI)

KING OYSTER MUSHROOM SCALLOPS £8
Celeriac tarragon oil, hazelnut (VG)

OXTAIL DOUGHNUT £9
Blue cheese sauce, braised oxtail, red wine jus

Mains

 BRAISED FEATHER BLADE BEEF £19.50
Creamed mash, cavolo nero, pancetta, red wine jus (NGCI)

 ROASTED DERBYSHIRE TURKEY £18
Beef fat potatoes, creamed mash, roasted roots, apricot stuffing, pigs in blankets, sprouts, kale, chicken gravy

SCOTSMAN'S STEAK & ALE PIE £18
Mashed potato, with a choice of seasonal vegetables or mushy peas

DERBYSHIRE STEAKS

8oz RUMP £20
10oz RIBEYE £29 (NGCI)

Chunky chips, cured tomato, onion rings, wild mushrooms, rocket salad.

Add Peppercorn or Béarnaise for £2

HAM & EGGS £15
Home glazed ham, fried eggs, chunky chips, piccalilli (NGCI)

TRADITIONAL FISH & CHIPS £18
Battered haddock, mushy peas, tartare sauce, chunky chips (NGCI)

 PAN FRIED HAKE £21
Squid ink gnocchi, cuttlefish ragù, basil

SCOTSMAN'S CHEESEBURGER £18
Brioche bun, iceberg lettuce, tomato, Nduja mayonnaise, crispy onions, seasoned skin on fries, slaw

Sides

SKIN ON FRIES £4

TWICE COOKED CHIPS £4

STUFFING & PIGS IN BLANKETS £5

CREAMY MASHED POTATO £4

ROAST POTATOES & GRAVY £3.50

CAULIFLOWER CHEESE £4.50

YORKSHIRE PUDDING £1

BREAD SAUCE £3

SEASONAL VEGETABLES £4

Dessert

 CHRISTMAS PUDDING £6.50
Brandy sauce, orange & redcurrant (V)

 STICKY GINGER PUDDING £7
Candied orange, vanilla ice cream (NGCI, V)

 BLACK FOREST TRIFLE £7.50
Chocolate sponge, almond custard, drunken cherries, Chantilly cream (VG)

 TIRAMISU BROWNIE £8
Chocolate & coffee fudge brownie, whipped mascarpone, chocolate & hazelnut crumble (V)

ORIGINAL BAKEWELL PUDDING £7
Strawberry, crème anglaise (V, N)

BLACKBERRY PANNA COTTA £8
Caramelised apple, apple sorbet, brown butter crumble

V – Vegetarian VO – Vegetarian Option VGO – Vegan Option VG - Vegan NGCI - No Gluten Containing Ingredients N – Nuts

If you have any intolerances or allergies, please speak to a member of staff. Dishes are prepared in an environment where there is a risk of cross contamination from allergens. Not all allergens are listed on the menu and we cannot guarantee absence of allergens