





THE SCOTSMAN'S PACK  
COUNTRY INN | HATHERSAGE

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

## Starters

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

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

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

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


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

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

## Mains

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

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

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

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


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


## Desserts

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

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

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

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

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


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

## Roasts

All served with beef fat roast potatoes, creamy  
mashed potato, cumin and maple glazed  
carrots and parsnips, braised red  
cabbage, tenderstem broccoli, balsamic red  
onion, swede purée, Yorkshire pudding

 BRAISED LAMB SHANK £22  
Redcurrant gravy, crispy cavolo nero

 CONFIT PORK BELLY £17  
Apricot stuffing, fennel seed crackling

 DUO OF BEEF £19  
Braised shin, roast Peak District topside

 ROASTED DERBYSHIRE TURKEY £18  
Apricot stuffing

 ROOT VEGETABLE &  
LENTIL WELLINGTON £16 (VG)  
Thyme roast potatoes, parsley root purée

## Sides

SKIN ON FRIES £4

TWICE COOKED CHIPS £4

STUFFING & PIGS IN BLANKETS £5

CREAMY MASHED POTATOES £4

ROAST POTATOES & GRAVY £3.50

CAULIFLOWER CHEESE £4.50

YORKSHIRE PUDDING £1

BREAD SAUCE £3

SEASONAL VEGETABLES £4

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

Festive Menu