

## Live music

Monday - Thursday 8pm - 10pm

Friday and Saturday 9pm - 11pm

Sunday 6pm - 9pm

## Great Local Produce

Every ingredient is the bee's knees

Fresh, sustainable and sourced from the finest local purveyors

Fruit & Vegetables – Winsters Foods, Chesterfield

Fish – R G Morris & Son, Buxton

Dairy – Middleton's Dairies, Hope Valley

Wine – Hattersley Wines, Bakewell

Dry goods – Holdsworth Foods, Tideswell

Meat – New Close Farm, Over Haddon

Coffee – Roastology, Sheffield

Ice cream - Bluebell Dairy, Derby

## Our Menu Code, Decoded

If you've got a food allergy, intolerance, or anything that makes your tummy do the Charleston in the wrong way, do tip your hat to one of our fine team members before placing your order. We're here to keep things jazzy, not dicey.

(V) For our veggie-loving flappers and dappers

(VE) Strictly plant-based, no animal razzmatazz

(VEa) Can be swung to suit a vegan vibe

(GF) No gluten in sight, scout's honour

(GFa) Can be tailored for a gluten-free soirée

## START YOUR DAY HOTSY-TOTSY

### Bloody Mary £12.00

Vodka, tomato juice, lemon, Henderson's, Tabasco, spices. Savoury, spicy and bold

### Espresso Martini £12.00

Vodka, Kahlua, espresso.  
Bold, smooth and caffeinated

### Mimosa £7.25

Orange juice and Italian sparkling wine

### Rhubarb Spritz £12.00

Yorkshire Rhubarbcello. Tangy, fruity, and refreshing with a pink hue

### Aperol Spritz £12.00

Bittersweet orange, refreshing bubbles and a crisp finish

### Spicy Margarita £13.00

Patron Silver tequila, Cointreau, fresh lime, agave syrup, jalapeño slices. Zesty, fiery and refreshing

### Chambord Royale £12.00

Chambord and Italian sparkling wine. Black raspberry decadence

## ALCOHOL FREE

### Virgin Mary £9.00

Spiced tomato juice, lemon, Henderson's relish, celery, finished with a kick

### Mountain Gin £9.00

Strawberry, cherry blossom and rosehip, Mallorcan tonic and fresh berries

### Lunetta Spumante -Italy (V) (VE) £12.00

Lively fizz with tropical, grapefruit and lemony characters balanced by a fresh sweetness and crisp acidity

125ml - £6.50 Bottle - £32.95

### Ginger Switchel £9.00

A bold blend of organic ginger, apple cider vinegar, blossom honey and chilli topped with soda

## EGGS & ELEGANCE

### The Full English Affair (GFa) £14.50

Bakewell Banger, coffee & bacon jam, black pudding hashbrown, homemade baked beans with smoked paprika and Portobello mushroom rarebit

### The Royal Muffin (GFa) £13.95

Cured scallops, poached eggs and hollandaise tartare, on an English muffin

### The Benedict Twist (GFa) £13.95

Tea-smoked duck pastrami, poached eggs, chimichurri, on an English muffin

### Florentine Gatsby (GFa) (V) £11.95

A golden waffle topped with spiced avocado & spinach mousse, crispy egg and micro herbs

### Shakshuka & Quail Eggs (GFa) (VEa) £10.95

Spiced tomato & pepper stew, soft-baked quail eggs and toasted sourdough

#### Add a little jazz:

King prawns and baby squid (GF) + £4.00

Tempura cauliflower (GF) (VE) + £2.00

### Turkish Eggs (V) £10.95

Poached eggs, creamy yoghurt, spiced oil and warm Turkish bread

### Steak & Egg Deluxe (GF) £22.95

Bistro steak with a plum Szechuan-spiced glaze, crispy egg, Cajun sweet potato wedges

### Sweet Waffle Serenade (V) £9.95

Spiced Chantilly cream, berry compote, grilled peaches, fresh berries served on a golden waffle

### Coconut Chia Pudding (GF) (VE) £8.95

Creamy coconut chia pudding with mango and passion fruit

### Breakfast Bloomer (GFa) £8.95

Choose from bacon or sausage

Add a fried egg + £3.00

## SALADS WITH SWAGGER

### Superfood Spectacular (GF) (VE) £13.95

Grilled tenderstem broccoli, baked sweet potato, quinoa, mixed seeds, toasted cashews, rainbow peppers, guacamole and spiced chickpeas

### Watermelon and Feta Salad (GF) (V) £13.95

Mixed leaves, watermelon, feta, green dressing, fennel, mint, roasted peppers

#### Add a little glamour:

Grilled chicken (GF) + £5.95

Chorizo rump steak (GF) + £6.95

Grilled hake (GF) + £5.95

Crispy tofu (GF) (VE) + £4.50

Gochujang pork belly bites, spring onions and sesame seeds (GF) + £5.25

Halloumi sticks (V) + £4.50

## SMALL PLATES

### Gochujang Pork Belly Bites (GF) £10.25

Spring onions and sesame seeds

### Venison Carpaccio (GF) £11.75

Apple gel, pickled baby apples, crispy capers, shaved Parmesan and chilli oil

### Poached Halibut (GF) £12.50

In a caper beurre blanc, sea herbs and crispy vegetables

### Scallop & Chorizo Skewers (GF) £13.95

Spiced-oil, broccoli velouté and chorizo crumb

### Wild Mushroom & Truffle Pâté (GFa) (VE) £9.50

Black garlic gel, crispy kale, pickled strawberries and warm bread

### Twice-baked Charcoal Cheddar Cheese Soufflé (GF) (V) £10.95

Cheese sauce, rocket salad and herb oil

### Seasonal Soup Of The Day (GFa) (VEa) £8.50

Warm bread and salted butter

### Sweet & Sour-glazed Duck Bonbon (GF) £11.50

Sesame crispy rice, Asian slaw

## BIG PLATES

### Hoisin Duck Sandwich (GFa) £13.95

House kinchi, coleslaw and mixed leaves

### Fish Tacos (GF) £13.50

Fresh guacamole, jalapeños, coleslaw and mixed leaves

### Lion's Mane & Avocado Mousse Open Sandwich (GFa) (VE) £11.95

Coleslaw and mixed leaves

### The Longbow Signature Burger (GFa) £20.95

BBQ beef brisket, double cheese, triple-cooked chips, harissa mayo and coleslaw

### Waffle Sandwich (GFa) £14.95

Buttermilk chicken, maple streaky bacon, guacamole mousse, coffee & bacon jam served in a golden waffle

### Crispy Pork Chop (GF) £19.95

Parmesan & romesco sauce, persillade vegetables and rosemary almond flakes

### Vegan Fritto Mixto (GF) (VE) £11.95

Herb emulsion, coleslaw and mixed leaves

## SIDES

Triple-cooked chips (GF) (VE) £5.50

Parmesan & truffle skinny fries (GF) £6.75

Sweet potato fries (GF) (VE) £5.50

Hasselback potatoes with smoked cheddar (GF) (V) £5.50

Watermelon feta and fennel salad (GF) (V) £5.75

Tenderstem broccoli, chilli and flaked almonds (GF) (VEa) £5.50