

THE CHARLESTON EVENING MENU

SNACKS

3 plates £15.50

4 plates £19.95

Mixed Olives (GF) (VE)	£5.25
Gochujang Pork Belly Bites (GF)	£5.25
Spring onions and sesame seeds	
Maple & Balsamic-glazed Padrón Peppers (GF) (VE)	£4.75
Toasted flaked almonds and sea salt	
Tempura Cauliflower (GF) (VE)	£5.75
Thai sweet chilli sauce	
Pão de Queijo (GF)	£5.75
Brazilian cheese bread with tomato salsa	
Tahini & Lemon Hummus (GFa) (VE)	£5.95
Olive oil & balsamic, black olive tapenade, toasted sourdough	
Halloumi Fries (GF) (V)	£6.25
Sweet chilli sauce	

SALADS

Watermelon & Feta Salad (GF) (V)	£13.95
Mixed leaves, watermelon, feta, green dressing, fennel, mint, sweet chilli marinated roasted peppers	
Superfood Spectacular (GF) (VE)	£13.95
Grilled tenderstem broccoli, baked sweet potatoes, quinoa, mixed seeds, toasted cashews, rainbow peppers, guacamole and spiced chickpeas	
Add a little glamour:	
<i>Grilled chicken</i> (GF)	+ £5.95
<i>Grilled rump steak</i> (GF)	+ £6.95
<i>Grilled hake</i> (GF)	+ £5.95
<i>Crispy tofu</i> (VE)	+ £4.50
<i>Gochujang pork belly bites, spring onions and sesame seeds</i> (GF)	+ £4.95
<i>Halloumi sticks</i> (V)	+ £4.50

STARTERS

Poached Halibut (GF)	£12.50
In a caper beurre blanc, sea herbs and crispy vegetables	
Venison Carpaccio (GF)	£11.75
Apple gel, pickled baby apples, crispy capers, shaved Parmesan, chilli oil	
Scallop & Chorizo Skewers (GF)	£13.95
Spiced-oil, broccoli velouté and chorizo crumb	
Twice-baked Charcoal Cheddar Cheese Soufflé (GF) (V)	£10.50
Cheese sauce, rocket salad, herb oil	
Wild Mushroom & Truffle Pâté (GFa) (VE)	£9.50
Black garlic gel, crispy kale, pickled strawberries and warm bread	
Sweet & Sour-glazed Duck Bonbon (GF)	£11.50
Sesame crispy rice, Asian slaw	
Brown Windsor Soup (GFa)	£8.95
With horseradish dumplings	

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 – Winster 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

SIDES

Triple-cooked chips (GF) (VE)	£5.50	Watermelon feta & fennel salad (GF) (V)	£5.75
Parmesan & truffle skinny fries (GF)	£6.75	Tenderstem broccoli, chilli and flaked almonds (GF) (VEa)	£5.50
Sweet potato fries (GF) (VE)	£5.50		
Hasselback potatoes with smoked cheddar (GF) (V)	£5.50		

MAINS

Mushroom & Broad Bean Ratatouille (GF) (VE) £18.95

Crispy oyster mushrooms, micro herbs and pickled shallots

Best End of Lamb Loin (GF) £26.95

Marinated in pomegranate chimichurri, sweet potato purée, lamb croquette, grilled broccoli, spring onions, pickled radishes and lamb jus

Pan-fried Cod (GF) £25.95

Walnut & chicory velouté, sautéed summer greens, crispy chickpeas, hasselback potatoes and pickled mushrooms

Pancetta-Wrapped Chicken Supreme (GF) £21.95

Stuffed with a chicken & anchovy mousse, potato oregano croutons, summer herbs, chicken velouté and micro herbs

Slow-cooked Rabbit (GF) £24.95

Wrapped in pancetta, caramelised onion velouté, tarragon cream sauce and creole potatoes

Crayfish & Lobster Ravioli £23.50

Bouillabaisse cream sauce

Steak Tagliatta (GF) £25.95

Rocket, Parmesan, cherry tomatoes, chilli, olive oil and skinny fries

Pan-fried Plaice Fillets (GF) £25.95

Dill beurre blanc, sautéed new potatoes and seasonal vegetables

The Longbow Signature Burger (GFa) £20.95

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

Derbyshire Beef Fillet (GF) £32.95

Red onion & blue cheese chutney, duchess potatoes, Diane sauce and grilled tenderstem broccoli

Stuffed Green Pepper (GF) (VE) £18.95

With lentil risotto, roast pepper purée and persillade seasonal vegetables

DESSERTS

Szechuan Peppercorn & Strawberry Eton Mess (GF) (V) £9.95

Freeze-dried raspberries, meringue and yuzu curd
£1 from each sale will go to Mind Over Mountains Charity

Cheese Board (GFa) (V)

Artisan biscuits, honeyed-walnuts, grapes, celery and quince chutney

4 cheeses £12.50

6 cheeses £16.75

Flourless Chocolate Brownie (GF) (V) £9.95

Coffee & matcha mousse, macerated strawberries and berry coulis

Homemade Bakewell Tart (V) £9.95

Crème anglaise and raspberry sorbet

Pistachio & Mango Cheesecake (GF) (VE) £9.95

Pistachio crumb and peach coulis

Affogato (GF) (VEa) £9.95

Choose from Baileys, Frangelico or Amaretto

Three scoops of local ice cream or sorbet from Bluebell Dairy £7.50

Ice creams (GF) (V)

Chocolate, Vanilla, Amaretto & black cherry, Vegan vanilla (VE)

Sorbets (GF) (VE)

Raspberry, Orange

The Charleston Gourmand

A medley of miniature marvels with a choice of:

Café - espresso (GFa) (V) £12.95

Coupe - a glass of fizz (GFa) (V) £16.95

Verre - a glass of dessert wine (GFa) (V) £16.95