

SNACKS

Mixed Olives (GF) (VE)	£5.25
Gochujang Pork Belly Bites (GF)	£5.25
Spring onions and sesame seeds	
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
Black olive tapenade, olive oil & balsamic, toasted sourdough	
Turbot Bites (GF)	£6.95
Tartare emulsion and charred lemon	

SALADS

Superfood Spectacular (GF) (VE)	£13.95
Grilled tenderstem broccoli, baked sweet potatoes, quinoa, mixed seeds, toasted cashews, mixed leaves, rainbow peppers, guacamole and spiced chickpeas	
Caesar à la Charleston (GF)	£13.95
Crisp romaine lettuce, croutons, coffee & bacon jam, ham hock, Parmesan	
Add a little glamour:	
<i>Grilled bistro steak</i> (GF)	+ £6.95
<i>Gochujang pork belly bites</i> (GF)	+ £4.95
<i>Mushroom & chickpea fritter</i> (GF) (VE)	+ £4.50
<i>Spiced buttermilk chicken</i> (GF)	+ £5.95

STARTERS

Sea Trout Gravlax (GF)	£12.50
With dill emulsion, served with a mustard & trout mousse and an oat date & matcha biscuit	
Pheasant & Blue Cheese Ballotine (GF)	£11.95
In a red wine glaze, served with celeriac purée, chicory & apple chutney and crispy pancetta	
Twice-baked Camembert Soufflé (GF) (V)	£10.50
With a cheese sauce, rocket salad and finished with herb oil	
Smoked Duck Breast Pastrami (GF)	£12.95
With a sweet potato purée, blood orange gel, served with beetroot & orange salad	
Pear & Onion Tartlet (GF) (VE)	£9.50
Served with mixed mushroom & truffle pâté and mulled wine gel	
Confit Pear & Vegan Cheese Croquette (GF) (VE)	£9.50
Served with tomato salsa, with a herb dressing and finished with micro herbs	
Seasonal Soup of the Day (GFa) (VEa)	£8.50
Served with homemade bread	

Live music

Midweek 8pm - 10pm

Friday and Saturday 9pm - 11pm

Sunday 4pm - 7pm

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

SPEAKEASY 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 cheddar and green dressing (GF) (V)	£5.50
Tenderstem broccoli in dukka spice (GF) (VE)	£5.50

MAINS

Braised Hispi Cabbage (GF) (VE) £17.95

Spiced chickpea fritter, beetroot & date purée, tempura broccoli

Crispy Oyster Mushrooms (GF) (VEa) £18.95

With halloumi, smoked butterbean purée, Hasselback new potatoes, grilled broccoli, quinoa & pomegranate salad

Slow-cooked Venison (GF) £25.95

Served with creamy mashed potato, bourguignon sauce and crispy kale

Grilled Bistro Steak (GF) £25.95

Served with skinny fries, portobello mushroom rarebit, peppercorn sauce and grilled vine tomatoes

Seabass Fillet (GF) £24.95

Served with a shellfish bisque, saffron risotto and charred cabbage

Harissa-Roasted Aubergine (GF) (VE) £18.95

With black garlic baba ganoush, maple-roasted carrots & crispy tofu, spiced chickpeas, potato rösti and pomegranate & coriander raita

Chicken Supreme (GF) £21.95

With a creamy truffle & mushroom sauce, new potato ballotine, sautéed greens and roasted lemon & thyme carrots

Pan-fried Plaice Fillet (GF) £25.50

With dill beurre blanc, sautéed new potatoes and seasonal vegetables

The Longbow Signature Burger (GFa) £20.95

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

Derbyshire Beef Fillet (GF) £32.95

Served with a roasted parsnip purée, red wine jus, herb-roasted potatoes and grilled broccoli

DESSERTS

Cheese Board (GFa) (V)

Artisan biscuits, walnuts, grapes, celery, quince chutney

4 cheeses £12.50

6 cheeses £16.95

Sticky Toffee Pudding (GF) (V) £9.95

Tahini & lime roasted figs, salted caramel sauce and vanilla ice cream

Homemade Bakewell Tart (V) £9.95

Served with crème anglaise and raspberry sorbet

£1 from each sale will go to Mind Over Mountains Charity

Caramelised Mango Tart (V) £9.95

Almond & vanilla frangipane, candied almonds, mango coulis and coconut sorbet

The Charleston Trifle (GF) (V) £9.95

With baked apple and a buttery crumble layer

Dark Chocolate Mousse (GF) (VE) £9.95

Matcha & oat biscuit, winter berry compote, honeycomb pieces

Affogato (GF) (VEa) £9.95

Baileys, Frangelico or Amaretto

Local Ice Cream & Sorbet From £7.50

Bluebell Dairy (GF) (VEa)

Three scoops of artisan Bluebell Dairy ice cream or sorbet, proudly made locally in Derbyshire

Please ask for today's flavours

The Charleston Gourmand (GFa) (V)

A medley of miniature marvels with a choice of:

Café - A cup of espresso £12.95

Coupe - A glass of fizz £16.95

Verre - A glass of dessert wine £16.95