

DERBY · ARMS ·

(Sample Menu)

WHILE YOU WAIT

Olives v £2.95

Mixed cheese straws with tomato relish v £2.25

Haddock goujons with tartare sauce £3.75

STARTERS AND LIGHTER DISHES

Seasonal soup with bread and butter v £4.95

Half dozen oysters with shallot vinegar and tabasco £9.50

Braised pork croquettes with smoked cheese dip £5.95

Spiced mushroom dumplings in lemongrass broth £6.95

Veal kidneys on toasted brioche with brandy cream and crispy pancetta £6.50

Deep fried brie with smoked chilli jam v £4.95

Devilled crab, salmon and shrimp pate with sea salt croutes £6.45

Vietnamese beef summer rolls with rice wine dipping sauce £6.50

Chargrilled asparagus with crispy duck egg and roast baby tomatoes £6.75

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Moules Mariniere with crusty bread £8.50

Goosnargh chicken club sandwich, on toasted sour dough with a few fries £8.95

Smoked salmon, asparagus and Tasty Lancs quiche with garden salad £9.25

Aromatic tuna, Asian shredded salad with soy and citrus dressing £10.50

Spicy, garlic and herb chicken salad with yoghurt dressing £9.75

Steak and melting cheese sandwich with sweet peppers, caramelised onions and a few fries £9.50

PLATTER £19.45

Braised Pork Croquettes with smoked cheese dip, Minced Beef Pie with relish, Chris Neve's Smoked Salmon, Devilled Crab, Salmon and Brown Shrimps with sea salt croutes, Haddock Goujons with tartare sauce, Fattoush salad and Mussels with white wine and garlic cream

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TODAYS MARKET FISH AND SEAFOOD

(Please note that as the size of the catch varies we may occasionally run out, for which we apologise)

King Scallops

Baby Squid

Hake

Whole Sea Bass

PIES

Goosnargh chicken, ham hock and leeks with puff pastry top, green beans and chips £13.95

Haddock and prawns in parsley sauce, mash and cheese crumb with French peas £12.95

Peppered steak with baby onions in a suet crust with sticky carrots and crispy potatoes £14.95

MAINS

Haddock and chips with mushy peas and tartare sauce £12.50

Calves liver with crispy shallots, mashed potato, and caramelised onions gravy £17.95

Potato gnocchi, sun blush tomatoes, squash, rocket and Garstang blue v £10.95

Venison Haunch, with celeriac gratin, spring cabbage, baby carrots and blackberries £18.50

Goan monkfish and prawn curry with coconut rice and grilled flat bread £17.50

Goosnargh chicken, Persian spiced with jewelled rice, rose petal harissa and yoghurt dressing £14.95

Slow braised lamb shank with parsley mashed potatoes, spinach and rosemary gravy £17.95

Iman Byaldi; slow roasted aubergine, fragrant spices, roast almonds, citrus cous cous and Fattoush salad £11.95

Pig on a stick; pork belly, chorizo and pork sausage with crispy rosemary potatoes £14.50

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28 day dry-aged Lancashire beef with roast field mushrooms, grilled tomatoes and proper chips

(10oz Rump £17.95 12oz Rib-eye £22.50 8oz Fillet £24.95)

Sauces - Pepper £1.95, Blue Cheese £1.95

Extras - Onion Rings -£1.95 Garlic and Chilli Prawns £4.95

SIDES £2.95

Sea Salt Fries

Proper Chips

Seasonal Greens

Green Salad

DESSERTS

Syrup sponge with proper custard £5.25

Praline profiteroles chocolate and caramel sauce £6.50

Rhubarb parfait with ginger biscotti rhubarb compote £5.95

Crepes Suzette, buttermilk pancakes flambéed in Cointreau, honey sauce, vanilla ice cream £6.50

Dark chocolate fondant with honey comb and salt caramel ice cream £6.50

Apple and pecan pie with custard and ice cream £6.50

Five cheese selection, with chutney, grapes and crackers £8.95

Ice cream selection, with chocolate cannelloni and raspberry sauce £5.25