# À LA CARTE MENU

#### **APERITIVO**

Limoncello Spritz - Limoncello, prosecco, lemon juice, soda - £10 Aperol Spritz - Aperol, prosecco, orange, soda - £10 Crodino Spritz (0%) - Crodino aperitivo, orange, soda - £6

#### FOR THE TABLE

Nocellara olives - £4 Stuffed red peppers - £4.5 Warm bread board with butter, balsamic and olive oil - £8.5



## **STARTERS**

TODAY'S SOUP (Veo)(Gfo)

Soup of the day, served with warm bread and butter - £7

#### LAMB KOFTAS

Lamb koftas served with feta, tabbouleh salad, herb oil and coriander - £9

#### VENISON & BEEF SHIN TERRINE (Gfo)

Beetroot remoulade, beetroot, shallot and focaccia croutons - £9

#### KING PRAWNS (Gfo)

Tiger prawns, chorizo, garlic butter, confit tomatoes, spring onions, fresh chillies and toasted focaccia - £12

#### **GOAT CHEESE SOUFFLE (V)**

Goat cheese souffle, artichoke, Romanesco broccoli and rocket - £9

#### BANG BANG CHICKEN (Gf)

Crispy fried chicken, Gochujang & pomegranate spiced sauce, sesame, fresh chillies and spring onion - £10

#### GRILLED SCALLOPS (Gfo)

Grilled scallops, wilted spinach, sage and a roasted garlic & Gruyère sauce - £14

#### WILD MUSHROOM RISOTTO (Veo)(Gf)

Creamy risotto, parmesan, feta, sautéed wild mushrooms, truffle oil and sage - £10

## MAINS

RACK OF LAMB (Gf)

Parmesan mash, heritage carrots, peas, turnips and a lamb & rosemary red wine jus - £26

#### VENISON (Gf)

Venison fillet, truffle potato gratin, Romanesco broccoli, butternut squash and blackberry jus - £26

#### ROOT VEGETABLE WELLINGTON (Veo)(Gf)

Roasted butternut squash and sweet potato wellington, served with roasted butternut squash purée, creamy mash and Romanesco broccoli - £19

# SHARE

#### CAMEMBERT SHARING BOARD (V)(Gfo)

Baked Camembert with garlic & sage, cured meats, roasted figs, homemade garlic rosemary & tomato focaccia, grapes, tomato & lime chutney, red onion jam and olives - £30

#### COD FILLET (Gf)

Creamy mash potato and wilted spinach with mussels & crayfish in a chorizo buerre blanc sauce - £22

#### **SALMON FILLET**

Seafood Paccheri with prawns, crayfish, smoked kiln salmon, spinach and confit tomatoes, served in a crème fraîche, dill & cream sauce - £22

#### THREE LITTLE PIGS (Gf)

Pork tenderloin wrapped in Parma ham, confit maple glazed pork cheek, creamy mash, tenderstem broccoli, turnips and a red wine jus - £22

# **DORE GRILL BOARD**

Choice of either two buttermilk chicken burgers or two Dore steak burgers, Korean fried chicken, loaded fries topped with crispy fillets of chicken, smoky mayo, spring onions, coleslaw, fresh chillies and cheese sauce - £40

# **CHAR-GRILL**

28-day aged Derbyshire reared meats. Served with skinny-cut fries, rocket, balsamic and grilled vine tomatoes (Gfo)

8oz SIRLOIN £28

8oz VENISON STEAK £28

10 oz RIB OF BEEF £32

8oz FILLET £36

Hendo's beef dripping (Gf)  $\longrightarrow$  £3 Green peppercorn sauce (Gf) —— £3 Onion fritter (Ve) ———— Dauphinoise chips (V)(Gf) — £6 Garlic prawns (Gf) — £7

### 16 oz CHATEAUBRIAND (Gfo)

16oz Chateubriand, dauphinoise chips, onion fritter, grilled mushrooms, roasted vine tomatoes and rocket, served with either Hendo's beef dripping or green peppercorn sauce - £69

# SIDES

Dauphinoise chips (V)(Gf) - £6 | Coleslaw (V)(Gf) - £4 | Skinny fries (Ve)(Gf) - £4.5 | Home-made chunky chips (Ve)(Gf) - £6

Mixed house salad (Ve)(Gf) - £4 | Creamy mash (V)(Gf) - £5.5 | Roasted root veg & maple (Veo)(Gf) - £5.5 | Seasonal Greens (Ve)(Gf) - £4

# **DORE CLASSICS**

#### PIE OF THE WEEK (Veo)

Our chef's selected pie of the week, served with garden or mushy peas, homemade chunky chips or mash and Hendo's beef dripping gravy - £18

#### BUTCHER'S SAUSAGE & MASH (Gfo)

Butcher's sausages, baby carrots, creamy rosemary mash, crispy onions and beef dripping jus - £18

#### **BEER BATTERED HADDOCK**

Beer battered haddock fillet, served with garden or mushy peas, homemade chunky chips, lemon wedge, pea shoots and tartar sauce - £18

#### TUSCAN CHICKEN (Gf)

Chicken breast in a creamy tomato sauce, spinach, confit tomatoes, dauphinoise chips and a crispy bacon & feta salad - £18

# **SIGNATURE BURGERS**

#### HALLOUMI BURGER (V)(Gfo)

Fried halloumi, gem lettuce, tomato, red peppers, smoked harissa hummus and a brioche bun, served with coleslaw and skinny-cut fries - £17

#### THE DORE STEAK BURGER (Gfo)

80z rump steak burger, smoked cheddar, aïoli, baby gem lettuce, tomatoes and onion jam, served with coleslaw and skinny-cut fries - £18

#### **BUTTERMILK CHICKEN BURGER**

Applewood smoked cheddar, crispy onions, lettuce, tomato, chorizo jam, smoked aïoli and a brioche bun, served with coleslaw & skinny-cut fries - £18

#### CRISPY BUTTERMILK MUSHROOM BURGER (Ve)

Crispy enoki mushroom in a sweet & spicy glaze, gem lettuce, tomato, smoked harissa hummus, red peppers and a brioche bun, served with vegan slaw and skinny-cut fries - £17

# **SANDWICHES** Available Monday - Saturday | 12pm - 4pm.

#### STEAK SANDWICH (Gfo)

4oz flat iron steak, onion jam and rocket, served with salad and skinny-cut fries - £13.5

#### FISHFINGER SANDWICH

Beer battered cod fillets, baby gem lettuce and fresh tartar sauce, served with salad and skinny-cut fries - £12.5

#### STILTON B.L.T MELT (Vo)(Gfo)

Bacon, lettuce and tomato sandwich, topped with onion jam and stilton cheese, served with salad and skinny-cut fries - £11.5

#### FALAFEL & BEETROOT WRAP (Ve)

Sweet potato falafel, roasted beetroot, red pepper, lettuce, tomato, spring onion and Romesco sauce, served with salad and skinny-cut fries - £11.5

#### LAMB & FETA SANDWICH (Gfo)

Moroccan spiced lamb, feta cheese, gem lettuce, tomato, red onion and raita, served with salad and skinny-cut fries - £11.5

#### KOREAN CHICKEN WRAP

Crispy chicken fillet strips with Gochujang & pomegranate spiced sauce, baby gem lettuce, tomato, chillies, chorizo jam and smoked mayo, served with salad and skinny-cut fries - £12.5

# TERRACE MENU

# **STONE-BAKED PIZZAS**

#### MARGHERITA (Veo)(Gfo)

Classic Neapolitan tomato base, fior di latte mozzarella, confit tomatoes and fresh basil - £12

#### CARNE (Gfo)

Classic Neapolitan tomato base, Prosciutto crudo, pepperoni, salami, mozzarella and fresh basil - £16

### DORE SEAFOOD SPECIAL (Gfo)

King prawns, crayfish, kiln smoked salmon, creamy chive & Gruyère base, mozzarella, rocket and fresh dill - £16

#### PEPPERONI (Gfo)

Classic Neapolitan tomato base, pepperoni, mozzarella and fresh basil - £14

#### SPINACH & STILTON (V)(Gfo)

Classic Neapolitan tomato base, mozzarella, stilton, red onion jam and spinach - £15

#### CHICKEN AND MAPLE BACON

Classic Neapolitan tomato base, mozzarella, crispy chicken, crispy maple bacon, red onion jam and fresh basil - £15

## SALADS

#### PANZANELLA SALAD (Veo)(Gfo)

Tuscan bread salad with gem lettuce, roasted beetroot, red onions, toasted croutons, stilton and a balsamic vinaigrette - £15

#### CAESAR SALAD (Gfo)

A traditional Caesar salad with gem lettuce, anchovies, Grana Padano, crispy pancetta, Caesar dressing and croutons - £15.5

#### LEBANESE SALAD (Ve)

Gem lettuce, bulgur, roasted carrots, tabbouleh, spinach, confit tomatoes, spring onions and our house dressing - £15

#### SALAD OPTIONS

add chicken (Gf) ————	£6.0
add steak (Gf) ————	£6.0
add lamb kofta (Gf) ————	£6.0
add salmon (Gf) ————	£6.5

# **SUNDAY ROASTS** available every Sunday, 12pm - 8pm.

# HOMEMADE NUT ROAST (V)(Veo)

Roast potatoes, Yorkshire pudding, seasonal vegetables, homemade gravy - £17

# ROAST LOIN OF HIGH PEAK PORK (Gfo)

Roast potatoes, Yorkshire pudding, seasonal vegetables, homemade gravy - £18

#### DERBYSHIRE ROAST BEEF (Gfo)

Roast potatoes, Yorkshire pudding, seasonal vegetables, homemade gravy - £19

#### HALF ROAST CHICKEN (Gfo)

Roast potatoes, Yorkshire pudding, stuffing, seasonal vegetables, homemade gravy - £18

# SUNDAY

Cauliflower Cheese( $V$ )( $Gf$ ) ————	£4.0
Roast Potatoes (Ve)(Gf)	£4.0
Yorkshire Pudding (V)(Gfo) ———	£3.0
Stuffing Balls (Ve)	£3.0
Homemade Gravy (Ve)(Gf)	£2.0
Creamy Mash (V)(Gf) ————	£5.5

# DERBYSHIRE ROAST SHARING PLATTER (Gfo)

Selection of roast beef, half roast chicken and roast pork loin, roast potatoes, Yorkshire pudding, cauliflower cheese, creamed cabbage, maple roast carrots, roast parsnips, homemade gravy - £39.5 (for two)



All our meats are sustainably sourced locally within the Peak District National Park.