

Dinner Menu at The Charles Cotton Hotel

All of our ingredients are locally sourced from our trusted suppliers; Price & Fretwells Butchers, Thompson's Fruit & Veg, Derby Fish Market, The Old Cheese shop & Whim Ales Micro-Brewery.

Starters - £6

Fresh Homemade Soup of the Day with Crusty bread (V)

Chicken Liver Parfait with Melba toast, red onion Marmalade & Baby Leaf Salad

Hartington Blue Cheese, Walnuts & pear Salad (V) GF*

Handmade Sour Dough Bread with Balsamic Vinegar and Extra Virgin Olive Oil (V)

Pot of Marinated Mediterranean Olives, Feta Cheese & Sundried Tomatoes (V) GF

Bruschetta Pomodoro, Vine Tomato, Basil (V)

Buffalo Mozzarella, Tomato and Pesto (V)

Prawn Salad with Pink Sauce GF

Main Course

Handmade Steak & Ale Pie, Short Crust pastry, Chips & Garden Peas with Veal Jus - £12

Local Whim Ale Beer Battered Haddock served with Chips, Garden Peas,
Lemon & Tartar Sauce - £12

Chefs fish of the day - £15 GF

Gammon & Eggs with Grilled Mushroom & Tomato, Chips & House Salad - £14

Derbyshire 31 Day Aged Rump Steak served with Chips, Peppercorn Sauce, Roast Tomatoes,
Mushrooms & Salad - £20 GF

Locally sourced Derbyshire Ribeye Steak - £20 (Peppercorn Sauce - £3) GF

Hartington Blue Burger, Blue Cheese with Chips & House Salad - £14

Red Thai Vegetable Curry & Rice (V) - £12 GF

Rack of Lamb, Creamed Potatoes, , tender stem broccoli & red wine Jus - £15 GF

Chicken fillet served with bacon, roasted baby potatoes, spinach, and wild mushrooms sauce
GF

Desserts - £5.50

All Served with Your Choice of Cream, Ice Cream or Custard

Brandy Snap Basket with Ice Cream

Bakewell Tart

Chocolate Fudge Cake GF & DF

Sticky Toffee Pudding GF*

Hartington Cheese & Biscuits (+£2.50)

GF - Gluten Free*

(V) - Vegetarian