

Dinner Menu at The Charles Cotton Hotel

All of our ingredients are locally sourced from our trusted suppliers; Butcher E W Coats, Darley Dale, Thompson's Fruit & Veg, Derby Fish Market, The Old Cheese shop, Whim Ales Brewery & Butcher Lower Hurst Organic Farm

Starters - £6

Country Vegetable Soup with Parmesan Croutons & Herb Oil served with Crusty Bread (V)

Beetroot, Balsamic, Almonds & Goats Cheese

Chicken Liver Parfait served with Toast, Red Onion Chutney & Baby Leaf Salad

Selection of Handmade Rustic Breads, Extra Virgin Olive Oil infused with Thyme, Lemon & Garlic & Balsamic Vinegar (V)

Pot of Olives, Amfissa & Kalamata Olives Marinated in Roast Garlic & Rosemary Mixed with Mozzarella Cheese & Italian Sun Blushed Tomatoes (V) GF* {VG}

Prawn in Pink Sauce served with Brown Bread GF*

Whitebait served with Homemade Tartare Sauce & Fresh Lemon

Oakwood Smoked Mackerel served with Crispin Apples, Watercress & Raspberries GF*

Main Course

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

Hartington Bitter brewed by Whim Ales Beer Battered Cod with Chips, Garden Peas, Lemon & Tartar Sauce - £12

Coconut Thai Cod & Prawn, Pak Choi, Coriander, Chilli, Lime, Peas, Garlic & Spring Onions served with Rice - £15 GF*

†Derbyshire 31 Day Aged Rump Steak with Chips, (Peppercorn Sauce - £3), Roast Tomato, Mushrooms & Watercress - £20 GF*

†32 Day Aged Locally Sourced Derbyshire Sirloin Steak - £20 (Peppercorn Sauce - £3) GF*

†Locally Sourced 8oz Fillet Steak served with Potato Rosti & Creamed Spinach & Spring Onion finished with Champagne Sauce - £22.00 GF* (medium rare) [Chef's Special]

Lower Hurst Farm Organic Hartington Burger Topped with Blue Cheese from the Local Cheese Shop with French Fries & House Salad - £14

Pad Thai – Shitake Mushroom, Rice Noodles, Lemongrass, Spring Onion, Beansprouts, Coriander, Soy Sauce, Pak Choi, Lime, Sweet Chilli, Coconut Milk & Cashew Nuts - £14 (V) {VG} GF*

Handmade Spinach & Ricotta Tortellini with Pesto. Pine Nuts, Sundried Tomatoes & Basil - £12 (V) {VG}

Chicken Fillet & Bacon served with Champ Potato, Spinach, Wild Mushrooms & Hartington Stilton Sauce - £14 GF*

Main Course – cont'd

†Derbyshire Rack of Lamb with Dijon mustard & Parmesan Herb Crust served with Petits Pois, Sundried Tomatoes, Roast Peppers, Spinach & New Potatoes - £18.00

†Our 32oz Locally Sourced Derbyshire Tomahawk Steak was made for sharing on a special occasion, such as an Anniversary or Birthday, or simply because you wish to spoil yourselves - £55.00
GF* served with Brandy & Peppercorns, side of Potatoes & House Salad Recommended Wine
RIBSHACK RED - £18.95 / Pre-Order ONLY

†GROUPON GUESTS + £6 Lamb / £8 supplement on Fillet, Rump & Sirloin £30 Tomahawk

Desserts - £6

All served with your choice of Cream, Ice Cream or Custard {rice pudding not included}

Key Lime Pie

Flawless Chocolate Torte GF*

Sticky Toffee Pudding GF*

Chocolate Fudge Cake GF*

Cheesecake of the Day

Vegan Coconut Rice Pudding with Raspberry Sorbet {VG}

Hartington Cheese and Biscuits £10.00 (+£4.50 †supplement)

GF* Gluten Free

(V) Vegetarian

{VG} Vegan

Wednesdays are Steak Night - £30.00

2 x 8oz Rump Steak, Chips & Salad, including a bottle of House Wine

Sides @ £2.50

Onion Rings / Chips / Salad

Sauces @ £3.00

Peppercorn Sauce or Stilton Sauce

