

Sundays at the Silk Mill

12 – 6pm

ALLERGENS INFORMATION IS AVAILABLE.

Rosemary and confit garlic focaccia, Netherend Farm butter. £4.95
Our focaccia is baked on site.

STARTERS

Cullen Skink Risotto GF

Leek, fennel and smoked haddock risotto, with parmesan, crème fraiche and fresh parsley.

£9.95 As a main £17.95

Speciality from the Scottish town of Cullen in Moray.

Soup of the day. £6.50



Cheese Soufflé

Twice baked double cheddar cheese soufflé with our date, apple and ale chutney and Loaf bakery baguette with Branston pickle butter. £9.50

Pig Hash

A hash of pulled pork, bacon pieces and Taylor's best sausage. Topped with soft fried free-range egg. £9.95

Filled Yorkie

Beef dripping Yorkshire pudding filled with slow braised beef shin, root vegetables, fresh horseradish and crispy onions. £9.50

ROAST BEEF, PORK & CHICKEN

Roast Derbyshire beef

Mustard glazed Derbyshire beef with horseradish sauce.

Roasted loin of Ashover pork

Roast pork with crackling.

Half of garlic & thyme roast chicken

With orange and sage stuffing.

All £17.95, served with creamed leeks, dripping roast potatoes, proper Yorkshire pudding, seasonal vegetables, buttered new potatoes and gravy.



ARF' N ARF'



Roast pork and roast beef, with all the nuts & bolts..... £18.50

THE BIRD AND BEAST FEAST

Half of garlic and thyme butter roast chicken and slices of our Derbyshire roasted beef and Ashover roast pork with a super large Yorkshire pudding, plus all the trimmings!

£18.50 per person

This platter is for two people to share.



Hot Roast Rolls

Roast pork with apple sauce or roast beef with horseradish sauce.

With beef dripping oven roasties.

£11.95

MAINS

Fish Supper

Battered fillet of haddock, mini fishcake, mushy chip shop peas, hand cut chips & chunky tartare sauce. £17.95

Roots Manoeuvre

Slow simmered swede, carrot, potato and mushroom one pot. Infused with Henderson's relish, dried sage and presented with herby dumplings. £15.50

Venison Casserole

Slow braised venison, root vegetable and juniper casserole with cheddar and chive dumplings and confit garlic mash. £18.95

Darwin Burger

6oz burger, Red Leicester cheese, beef fat onions, gem lettuce, tomato, seeded brioche and hand cut chips. £16.95

WRAPS

£10.50

All served with Silk Mill salad and slaw.
Fries or mini soup + £3.50

Slow cooked pulled pork with house coleslaw, Red Leicester cheese, crispy gem and smoky BBQ sauce.

Buttermilk fried chicken, house slaw and Henderson's relish ketchup.

Big Mac wrap. Burger mince, melted Red Leicester, gherkins, shredded crispy gem and Big Mac sauce.

Smoky mushroom and roasted red pepper fajita, guacamole and chilli jam. 

FILLED ROLLS

All served with Silk Mill salad and slaw.
Fries or mini soup + £3.50

Rump tip steak, Hartington Stilton and beef fat onions. £11.50

Fish finger, malt vinegar mayo and mushy chip shop peas. £10.95

Onion and spinach bhaji, house mango chutney and mint yoghurt. £10.50 

Orpington Burger

Buttermilk fried chicken, Red Leicester cheese, Henderson's relish ketchup, crunchy house slaw, gem lettuce, tomato, seeded brioche and hand cut chips. £17.50

Attenborough Burger

Plant based burger with vegan cheese, Russian sauce and gherkin, baby gem, tomato. Vegan bun and hand cut chips. £16.50



Sunday Beasty Burger

6oz burger, topped with Stilton cheese, roast pork, roast beef, Yorkshire pudding, pork crackling, hand cut chips and proper gravy. £17.95

DESSERTS £7.50

Sticky toffee pudding, butterscotch sauce, vanilla ice cream. 

Chocolate and raspberry pudding with Cornish clotted cream. 

Traditional Bakewell tart with Devon custard. 

Baked ginger parkin with burnt butter ice cream. 

THE SILK MILL CHEESEBOARD

Red Leicester (Leicestershire), Hartington Stilton (Derbyshire), Brie (France) or Black Bomber mature cheddar (north Wales).

With apple and ale chutney, biscuits and grapes.

2 cheeses £8.50

3 cheeses £11.50

4 cheeses £13.50



PLEASE ASK ABOUT ALLERGENS

All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Menu descriptions do not include all ingredients, please speak to a member of staff before you order if you have any allergies or intolerances or require any further information about the ingredients.