MACHINE INN

SNACKS & STARTERS

House Focaccia £6 (V)
House butter

Duck Liver Parfait £9
Cherries, duck skin, sourdough

Carrot & Squash Velouté £7 (VE) (NGO)
Roasted carrot, roasted squash, croutons

Seared Scottish Scallops £12 (NGO)
Spiced parsnip, parsnip crisp, caviar, kale

Charcuterie Board £14 (NGO)
Cured meats, pickles, olives, crackers, house chutney

Steak Tartare £12
Pickled mustard seeds, horseradish, quail egg, tapioca cracker

Cured Salmon £9 (NGO)
Champagne sauce foam, pickled cucumber, chicory, herb oil

FOCACCIA SANDWICHES

Served until 6pm

Derbyshire Steak £12
Flat iron steak, blue cheese, rocket, roasted garlic

Turkey, Brie & Cranberry Jam £12
Roast turkey, brie, cranberry jam, rocket, pine nuts

Chicken Caesar £11
Fried chicken, lettuce, parmesan, anchovy, Caesar dressing

SALADS

Served until 6pm

Chicken Caesar Salad £12 (NGO)
Fried chicken, lettuce, anchovies, croutons, parmesan, Caesar dressing

Roast Beetroot Salad £11 (V) (VEO) (NGO)
Roasted baby beetroot, garlic dressing, lettuce

NG - Non Gluten NGO - Non Gluten Option V - Vegetarian VO - Vegetarian Option VE - Vegan VEO - Vegan Option DF - Dairy Free
Allergies and dietary requirements: We regret we cannot guarantee any of our food is totally allergen free. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes.
If you are in any doubt, please select another dish from our menu.

MACHINE INN

MAINS

Duck Breast £29
Blackberries, carrot, fondant potatoes, confit duck leg

Norfolk Bronze Turkey Ballotine £16
Potato terrine, roasted heritage carrots, braised red cabbage

Wild Mushroom Risotto £24 (V) (VEO) (NGO)
King oyster mushrooms, pickled chanterelles, mushroom ketchup & crispy mushrooms

Pan-Roasted Sea bass £29 (NGO)
Clams, mussels, caviar, roasted fennel, beurre blanc

Traditional Fish and Chips £20 (NGO)
Haddock, peas, tartare sauce, triple-cooked chips

Derbyshire Steak & Ale Pie £20
Pearl onions, mustard pomme purée, kale

Burger au Poivre £20
Aged beef, blue cheese, port-braised onions, fries, peppercorn sauce

Slow Braised Derbyshire Aged Beef £19
Black garlic fondant, parsnip purée, kale crisps, cauliflower cheese

STEAKS

Served with triple-cooked chips & house salad

Ribeye £38
Fillet £39
Flat Iron £24

Add a sauce £3
Peppercorn, Diane, Blue Cheese

Steak Frites £19 (NGO)
Derbyshire Rump steak, shoestring fries

SIDES

Triple-Cooked Chips £5 (NGO) (VEO)
Truffle & Parmesan Fries £5.50 (VEO)
Grilled Tenderstem £5 (NGO) (V)
Herb-Roasted Cherry Tomatoes £4.50 (VEO)
Buttered New Potatoes £4.50 (VEO)
Cheddar Mash £4.50

DESSERTS

Sticky Toffee Pudding £8
Salted caramel, custard, dates

Dark Chocolate Mousse £8 (NG)
Brandy cherries, chocolate soil, honeycomb

Christmas Pudding Tart £8
Mince pie ice cream, brandy cream

Tiramisu £8

Ice Cream £6.95 (VEO)

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