

MACHINE INN

TABLE D'HÔTE

TWO COURSES £19 | THREE COURSES £25

Served Monday - Friday | 12pm until 6pm

STARTERS

Grilled Sourdough (V VEO)

Wild garlic pesto

White Onion & Vanilla Soup (V NG)

Pickled onion, toasted hazelnut & chive

Charcuterie Board (NGO)

Cured meats, grilled sourdough, cornichons, wholegrain mustard

Golden Cross Goat's Cheese Cheesecake (V)

Red pepper jelly, fine beans, black olive, tomato vinaigrette

MAINS

Traditional Fish & Chips (NG)

Beer-battered haddock, crushed peas, triple-cooked chips, tartare sauce

Machine Inn Caesar Salad (add chicken £4) (V)

Romaine lettuce, anchovies, Caesar dressing, sourdough croutons, aged parmesan

Maple Glazed Pork Cutlet (NGO)

Spiced orange vinaigrette, celeriac remoulade, puffed crackling, wholegrain mustard

Wild Garlic & Asparagus Linguine (VO)

Chilli, lemon, aged parmesan & smoked almond

DESSERTS

Buttermilk & Vanilla Pannacotta (NGO)

Poached rhubarb, honey tuile, honeycomb, stem ginger ice cream

Coconut Pavlova (NG)

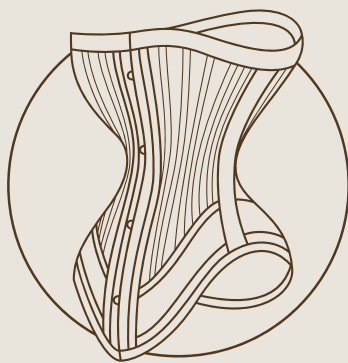
Pineapple salsa, passion fruit curd, lime syrup, coconut ice cream

Duo of British Cheeses (NGO)

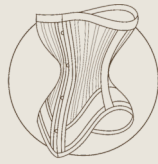
Artisan crackers, frozen grapes, caramelised onion chutney, celery

Ice Cream & Sorbet Selection

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.



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LARGE PARTY MENU

TWO COURSES £19 | THREE COURSES £25

STARTERS

Roast Potato & Cheddar Soup (NG V)

Parsnip crisps, chives & herb oil

Smoked Ham, Chicken & Parsley Terrine

Date ketchup, pickles

Whipped Truffled Brie (V)

Fig chutney, blossom honey, candied nut granola, warm sourdough

MAINS

Soy & Guinness Braised Blade of Beef (£3 supplement)

Horseradish creamed potato, beef fat carrot, bone marrow crumb, pickled shallot

Pan Roasted Salmon (NG)

Crushed potato cake, leek fondue, mussels, vermouth & fennel velouté

Butternut Squash Risotto (NG VEO)

Sunflower seeds, crispy sage, blue cheese, roasted walnuts

DESSERTS

Coconut Rice Pudding (NGO VE)

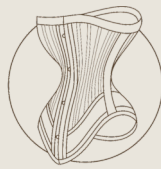
Toasted coconut, blackcurrant sorbet, amaretti biscuit

Lemon Meringue Posset (NGO V)

Blueberry compôte, toasted almond, vanilla sable biscuit

Duo of British Cheeses (NGO)

Artisan crackers, frozen grapes, caramelised onion chutney, celery



MACHINE INN

SUNDAY

TWO COURSES £26 | THREE COURSES £32

STARTERS

White Onion & Vanilla Soup (NG V)
Pickled onion, toasted hazelnut & chive

Citrus Cured Salmon Pastrami (NG)
Pickled cucumber, trout roe, crème fraîche & dill

Golden Cross Goat's Cheese Cheesecake (V)
Red pepper jelly, fine beans, black olive, tomato vinaigrette

Confit Chicken, Spring Leek & Smoked Ham Terrine (NGO)
Mini caesar, crispy chicken skin, wild garlic mayonnaise

MAINS

*All roasts served with roasted potatoes, spring greens, crushed carrot & swede, cauliflower purée
& honey glazed parsnip*

28 Day Dry-Aged Sirloin of Beef
(NGO) (£3 supplement)
Served pink, Yorkshire pudding, apricot stuffing

Roasted Loin of Derbyshire Pork (NGO)
Yorkshire pudding, apricot stuffing, crackling

Roasted Leg of Spring Lamb
Yorkshire pudding, apricot stuffing

**Caramelised Red Onion, Chestnut
& Wild Mushroom Nut Roast** (NGO VEO)

Hot Smoked Salmon & Asparagus Linguine (VO)
Citrus mascarpone, garlic, dill, capers & rocket

SIDES

Tenderstem Broccoli with herb butter
£6 (NG VE)

Roast Potatoes £5 (NG VEO)

Honey Glazed Pigs in Blankets £6 (NG)

**Truffled Tunworth cauliflower cheese
with crispy onions & chives** £6 (NG)

DESSERTS

Buttermilk & Vanilla Pannacotta (NGO)
Poached rhubarb, honeycomb, stem ginger ice cream

Coconut Pavlova (NG)
Pineapple salsa, passion fruit curd, lime syrup,
coconut ice cream

Apple & Rhubarb Crumble Tartlet
Toasted oats, stem ginger, clotted cream ice cream

Duo of British Cheeses (NGO)
Artisan crackers, frozen grapes,
caramelised onion chutney, celery

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