

MACHINE INN

SUNDAY

TWO COURSES £26 | THREE COURSES £32

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

Heritage Beetroot Salad (VEO)

Citrus crème fraîche, burnt orange, pickles, radicchio

MAINS

All roasts served with roasted potatoes, buttered greens, crushed carrot & swede, celeriac purée & roasted roots

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 Chicken Breast (NGO)

Yorkshire pudding, apricot stuffing

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

Pan Roasted Salmon (NG)

Crushed potato cake, leek fondue,
vermouth & fennel velouté

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

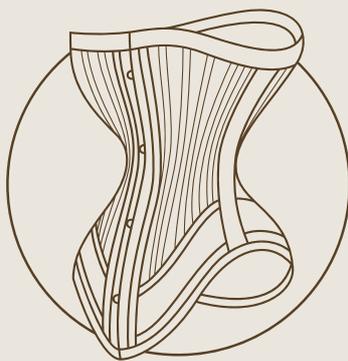
Coconut Rice Pudding (NGO VE)
Toasted coconut, blackcurrant sorbet, amaretti biscuit

Lemon Posset
Blueberry compote, vanilla sable biscuit

Rhubarb & Custard Pavlova (NG V)
Caramelised white chocolate, raspberry & rose

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

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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