



## MACHINE INN

### SNACKS & STARTERS

**Grilled Sourdough £5 (VEO)**

Roasted chorizo hummus

**Roast Potato & Thyme Soup £7.5 (NG V)**

Crispy onions, chives

**Whipped Truffled Brie £9**

Fig chutney, local honey, fennel seed  
& candied nut granola

**Beetroot & Citrus Cured Salmon Tartare £10 (NG)**

Whipped crème fraîche, pickled beetroot, burnt  
orange, dill

**Twice Baked Vintage Cheddar Soufflé £10 (V)**

Leeks, grain mustard, chives

**Smoked Ham, Chicken & Parsley Terrine £9**

Date ketchup, pickles, toasted sourdough

**King Prawns 'Pil Pil' £12 (NGO)**

Garlic & chilli oil, smoked paprika,  
parsley, lemon, toasted sourdough

**Garlic & Rosemary Baked Camembert £14  
(To Share) (NGO V)**

Red onion marmalade, roasted sourdough

### SANDWICHES

*served until 4pm*

**Vintage Cheddar Rarebit (served open) £9 (V)**

Crispy onions & chives

**Steak Sandwich (served open) £12**

Onion jam & blue cheese

**Salmon Sandwich (served open) £9**

Beetroot cured, crème fraîche & dill

### SALADS

*served until 4pm*

**Golden Cross Goats Cheese & Beetroot Salad £14 (NG V VEO)**

Toasted walnut, bitter leaves, & pickled blackberry

**Machine Inn Caesar Salad £14.95 (Add Chicken or Salmon £4) (NGO)**

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



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## MAINS

**Roasted Chicken Breast £20 (NG)**

Confit thigh, Jerusalem artichokes, spinach, tarragon vinaigrette

**Creedy Carver Duck Breast £29 (NG)**

Duck fat potato, crispy leg, pickled blackberry, beetroot ketchup, endive

**Pan Roasted Salmon £24 (NG)**

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

**Soy & Guinness Braised Blade of Beef £25**

Creamed potato, beef fat carrot, marrow bone crumb, pickled shallot

**Butternut Squash Risotto £16 (NG VEO)**

Sunflower seeds, crispy sage, blue cheese, roasted walnuts

**Traditional Fish & Chips £18 (NG)**

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

**Machine Inn Steak Burger £18 (NGO)**

Streaky bacon, cheddar, crispy onions, dill pickles, triple-cooked chips, burger sauce

**Buttermilk Fried Chicken Burger £18**

Hot honey, house ranch, slaw, dill pickles, triple-cooked chips

**- STEAK -**

*28 day aged prime Derbyshire beef*

**8oz Bistro Rump £24 (NG)**

**32 Day Aged 12oz Ribeye £32 (NG)**

*Served with café de Paris butter, triple-cooked chips, onion rings, house salad (NG)*

**Steak Frites £19 (NG)**

6oz bavette, skin-on fries, dressed watercress

*Add a sauce £3 (NG)*

*Green Peppercorn | Stilton*

## SIDES

**Baked Leek Gratin £6 (NG)**

Crispy parmesan, chives

**Tenderstem Broccoli £6 (NG VE)**

Black garlic ketchup, sesame

**Triple Cooked Chips £5 (NG VE)**

**Parmesan & Truffle Chips £6.50 (NG)**

**Skin on Fries £5 (NG VE)**

**House Salad £6 (NG VE)**

## DESSERTS

**Chocolate Orange Fondant £10 (V)**

Bailey's jelly, orange sorbet, cocoa nib tuile

**Rhubarb & Custard Pavlova £10 (NG V)**

Caramelised white chocolate, raspberry & rose

**Lemon Posset £8 (NGO V)**

Blueberry compôte, toasted almond, vanilla sable biscuit

**Coconut Rice Pudding £9 (NGO VE)**

Toasted coconut, blackcurrant sorbet, amaretti biscuit

**British Cheeses £12.95 (NGO)**

Artisan crackers, frozen grapes, caramelised onion chutney, celery, salted butter

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.