

# THE BEELEY INN

## À LA CARTE

### STARTERS

Salt Baked Celeriac (V) **£10.00**  
*Smoked Celeriac Purée & Hazelnut Truffle Pesto*  
230 kCal

Moss Valley Porchetta (MWG) **£12.00**  
*Caramelised Apple, Burnt Apple Purée* 213 kCal

Crispy Tempura Squid **£10.95**  
*Aioli, Coriander* 440 kCal

### MAINS

Roast Corn-fed Chicken Cacciatore **£22.00**  
*Pommes Anna, Cacciatore Sauce* 869 kCal

Ox Cheek Bourguignon (MWG) **£32.00**  
*Smoked Butter Mash, Pearl onions, Bacon Lardons & Crisp Onions* 796 kCal

Wild Mushroom Risotto (V) **£21.00**  
*Truffle oil, Parmesan* 869 kCal

### SALADS

Classic Caesar Salad (*Add Chicken £5.00*)  
Anchovies, Parmesan Shavings, Sourdough Croutons  
522 kCal  
**£16.00**

Waldorf Salad (V)  
Gem Lettuce, Candied Walnuts, Pickled Grapes, Celery & Blue Cheese Dressing  
647 kCal  
**£14.00**

### DID YOU KNOW?

We use ingredients from some of the Peak District's best known, local suppliers, including meats from Derbyshire Farms. Where possible we use herbs, lettuce and vegetables grown in our own on site Kitchen Garden, which you are welcome to take a stroll around should you wish.

(V) Vegetarian (VE) Vegan (V) Can be adapted for Vegetarians (GF) Gluten Free Adaptable (MWG) Made without Gluten\*

\*Made Without Gluten: The product was intentionally made without gluten but is prepared in the same kitchen as gluten-containing foods. These items may be suitable for those with mild gluten sensitivities. We are unable to guarantee the products are entirely gluten-free.

If you have any questions about our ingredients, or have other dietary requirements, please ask any member of staff who will be happy to help. Some products in our range contain nuts and other allergens. As a result, traces of these could be found in other products served here.

Adults need around 2000 Kcal a day