



Rutland Arms Hotel

Bakewell



MAKE HER DAY



sparkle!

THIS MOTHER'S DAY

ALL MUMS RECEIVE A
COMPLIMENTARY GLASS OF BUBBLY

2 COURSES £26.95

3 COURSES £32.95

MOTHER'S DAY MENU

2 COURSES £26.95 | 3 COURSES £32.95

STARTERS

Soup Of The Day

Warm bread, flavoured butter
(VE on Request) ASK FOR ALLERGENS

Chicken Parfait

Pickled blackberry, fig compote, sourdough
SD, G, D, S

Pork & Black Pudding Scotch Egg

Tomato relish crispy leeks
G, E, SD, D

Wild Mushrooms On Toast

Parmesan crisp, truffle oil
(VE on Request) D, G, SD

Smoked Salmon & Avocado Roulade

Lemon aioli, foccacia
F, E, G, D

Panko Crumbed Brie

Port & cranberry gel, dressed salad
G, SD, MU, D

MAINS

Striploin Of Beef

Roast potatoes, roasted roots, seasonal greens,
Yorkshire pudding, pan gravy
G, D, SD, CE, E, MU, S

Pork Loin

Sausage stuffing, roast potatoes, roasted root veg,
seasonal greens, Yorkshire pudding, pan gravy
G, E, D, SD, CE, MU, S

Roast Chicken Supreme

Roast potatoes, roasted root veg, chipolata sausage,
seasonal greens, Yorkshire pudding, pan gravy
G, E, D, SD, CE, MU, S

Nutless Roast

Roast potatoes, roasted roots,
seasonal greens, vegetable gravy
G, S, E, D, CE, SE, SD, MU

Battered Haddock

Chunky chips, mushy peas, lemon & tataré
F, MU, E, SD

Pie Of The Day

Hand cut chips or mash, seasonal greens, gravy
ASK FOR ALLERGENS

Rutland Arms Burger

Two 3oz patties, smoked streaky bacon,
sliced Cheddar, baby gem, burger sauce
D, G, S, E, MU

Wild Mushroom Pappardelle

Asparagus spheres, rocket & parmesan salad
(VE on Request) G, D, SD, E

Honey & Mustard Glazed Ham

Torched pineapple, jenga chips,
fried duck egg, watercress salad
G, SD, E, MU

Pan Roast Trout

Pesto new potatoes, seasonal greens,
lemon & dill hollandaise
D, SD, E, SD, F

DESSERTS

Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream
(V) (VE & GF on Request) G, E, D

Chocolate Brownie

White chocolate crumb, caramel ice cream
(V) (VE & GF on Request) G, D, S

Apple, Raspberry & Oat Crumble

Custard or ice cream
(V & GF) S, SD

The Classic Bakewell Pudding

Forest fruit compote, custard or ice cream
(V) G, E, N, D

Trio of Cheese

Artisan cracker, house chutney celery & grapes
G, N, D, CE, MU

V: Vegetarian VE: Vegan GF: Gluten-Free.

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts / MO: Molluscs /
MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds