## BUXTON

## TAP HOUSE SUNDAY MENU

Just like our beer, we take great pride in sourcing the finest quality ingredients and creating the very best flavour with minimal intervention. All of our soups, sauces, dressings are homemade, and our suppliers are traceable to within 10 miles. **Provenance is everything.** 

## STARTERS/LIGHT BITES

BLACK PUDDING SCOTCH EGG	£8.00
Monsal Mild SOUP OF THE DAY	£8.00
CAROLINA CHICKEN WINGS with ranch sauce and crispy onions (gf). Pairs with Axe^X	£9.00
KOREAN FRIED CAULIFLOWER with Sriracha mayo, pickled chilli, and spring onions (gf). Pairs with Cavern	£9.00
FRIED WHITEBAIT with lemon aioli. Pairs with Stacked	£7.50

SIDES

CAULIFLOWER CHEESE	£5.00
GRAVY (df. gf)	£3.50
STUFFING (df)	£5.00
ROAST POTATOES (df, gf)	£4.00



Please notify our team if you have any allergies or intolerances **prior** to ordering. Thank you.

df - dairy free / v - vegetarian vg - vegan / gf - gluten free

## MAINS

ROAST BEEF served with a Yorkshire pudding, mash, roast potatoes, tenderstem broccoli, carrots, savoy cabbage. Pairs with Right To Roam	£24.50
ROAST CHICKEN served with a Yorkshire pudding mash, roast potatoes, tenderstem broccoli, carrots, savoy cabbage. Pairs with Deepdale	£19.50
ROAST LAMB served with a Yorkshire pudding, mash, roast potatoes, tenderstem broccoli, carrots, savoy cabbage. Pairs with Axe Edge	£22.50
ROAST MISO CABBAGE served with a Yorkshire pudding, mash, roast potatoes, tenderstem broccoli, carrots, savoy cabbage (v, can be made vg). Pairs with Cavern	£16.50
FISH & CHIPS with mushy peas and tartar sauce (can be made df). Pairs with Featherbed	£17.00
DESSERTS	
STICKY TOFFEE PUDDING served with toffee sauce and clotted cream ice cream. Pairs with Trillionaires	£8.00
PASSIONFRUIT & PINEAPPLE PAVLOVA meringue, vanilla cream. pineapple & mint compote. Pairs with Fresh Pulp	£8.00
CRUMBLE OF THE WEEK	£8.00

COCONUT & RHUBARB £8.00 PANACOTTA

(df, vg). Pairs with Trolltunga

