

THE LAZY GARDENER

FOOD SERVED EVERYDAY 1PM-8.30PM

STARTERS

Soup of the Day served with Freshly Baked Bread	£7
Smoked Duck Breast, Mandarin, Chicory, Pomegranate, Balsamic	£9
Crab Arancini, Bisque	£9
Heritage Tomato, Red Onion Marmalade, Goats Cheese Bruschetta	£8
Wild Mushroom Tart, Truffle and Whole Grain Mustard Dressing	£8

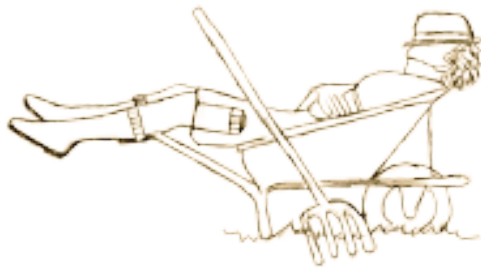
MAINS

Lamb Rump, Sweet Potato Fondant, Pea, Rosemary and Port Reduction	£24
Chicken Supreme, Smoked Paprika Fondant Potato, Porcini Sauce	£18
Confit Belly Pork, Black Pudding Bon Bon, Cider and Mustard Sauce	£16
Mackerel Fillet, Lemon and Thyme Cream, Hassel Back New Potatoes, Purple Sprouting Broccoli	£20
Dovedale Blue and Tenderstem Broccoli Gnocchi, Rocket, Pine Nuts	£19
Beer Battered Fish & Chips, Minted Mushy Peas, Tartar Sauce	£15
Braised Derbyshire Beef Bourguignon, Creamed Potato, Seasonal Veg	£16
Thai Green Vegetable Curry, Coconut Rice	£14
Chicken Thai Green Curry, Coconut Rice	£16
Rib Eye Steak and Triple Cooked Chips, Tomato and Mushroom, Dianne Sauce	£23

SIDES - £4.00

- New Potatoes
- Triple Cooked Chips
- Buttered Greens
- Carrots





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DESSERTS

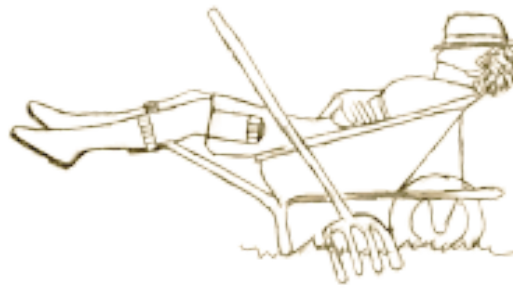
Mandarin Parfait, Dark Chocolate Ganache, Ginger Crumb	£7
Coconut Pannacotta, Lime and Coconut Shortbread, Pineapple and Passionfruit Compote	£6
Fig Sponge Pudding, Vanilla Ice Cream, Honeycomb	£7
Honey Tart, Strawberry, Cream, Granola	£6
Selection of Derbyshire Cheese and Biscuits with homemade Chutney, Grapes and Celery	£9

COFFEE AND LIQUORS

Freshly Filtered Coffee	£3
Espresso	£3
Cappuccino	£3
Latte	£3
Liquor Coffee of your choice	£7
Hot Chocolate	£3
Mocha	£3

ASK TO SEE OUR DAILY SPECIALS

Please advise your server of any dietary requirements, including intolerance and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross contamination in our restaurant, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect.



THE LAZY GARDENER

WINE LIST

	<u>125ml</u>	<u>175ml</u>	<u>Bottle</u>
SPARKLING & CHAMPAGNE			
1 Prosecco D.O.C., Pure - Veneto, Italy	£5.25		£24.00
2 Prosecco Rose D.O.C, Pure - Veneto, Italy			£24.00
3 Gardet Brut Tradition NV - Champagne			£42.00
4 Laurent-Perrier La Cuvée Brut NV			£54.00
5 Laurent-Perrier Cuvée Rosé			£75.00

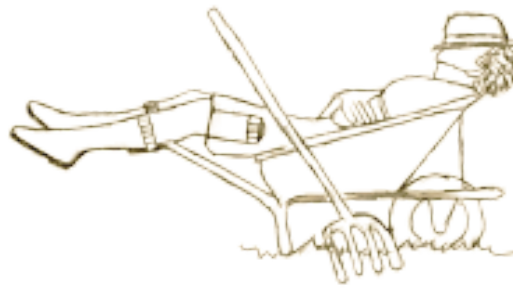
	<u>125ml</u>	<u>175ml</u>	<u>Bottle</u>
WHITE WINES			
6 Sauvignon Blanc, El Picador - Central Valley, Chile	£4.40	£5.50	£20.50
7 Sauvignon Blanc, Kuki - New Zealand	£6.60	£8.15	£30.65
8 Sancerre, Domaine Jean Thomas - Loire, France			£36.00
9 Gruner Veltliner, Talisman - Eger, Hungary	£4.60	£5.75	£21.50
10 Pinot Grigio, Villa Sandi - Veneto, Italy	£5.50	£6.95	£26.00
11 Chablis, Domaine Philippe Testut - Burgundy, France			£35.00
12 Viognier 'Les Argelières,' - Languedoc, France			£25.00
13 Unoaked Colombard, Richelieu, France			£20.00
14 Chardonnay, Rook's Lane - Victoria, Australia	£4.95	£5.95	£24.00
15 Albariño, Alba Vega - Rias Baixas, Spain			£29.50



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ROSE WINES			
16 Pinot Grigio Rosé, Pure - Venezie, Italy	£4.40	£5.50	£20.50
17 Blush Zinfandel, Route 66 - California, USA	£4.60	£5.75	£21.50

	<u>125ml</u>	<u>175ml</u>	<u>Bottle</u>
RED WINES			
Soft & Fruity			
18 Merlot, Tonada - Central Valley, Chile	£4.40	£5.50	£20.50
19 Cabernet Franc 'Les Argelieres,' Marilyn Lasserre			£26.00
20 Pinot Noir, Kura - Marlborough, New Zealand	£6.50	£8.50	£34.50
21 Cabernet Sauvignon 'Monastier,' Alain Grignon	£5.10	£6.65	£25.00
22 Château Moulin de Mallet - Bordeaux, France			£24.00
23 Malbec Reserve, Gouguenheim - Mendoza, Argentina	£5.95	£7.95	£29.00
24 Zinfandel, 770 Miles - California, USA			£22.00
25 Shiraz, Kingston Estate - Clare Valley, Australia			£33.00
26 Rioja Crianza, Vega - Rioja, Spain	£5.75	£7.75	£29.00
27 Pinotage, Freedom Cross - Franschhoek, South Africa	£5.00	£6.50	£24.00





THE LAZY GARDENER

BREAKFAST MENU

CONTINENTAL BREAKFAST

Cereals - Cornflakes Rice Crispies Coco Pops Crunchy Nut Frosties Weetabix

Fresh Fruit Salad Fruit Yoghurt

Apple Juice Orange Juice

Granary Bread and White Bread with a selection of spreads

COOKED FRESH TO ORDER

Porridge served with Brown Sugar and Cream

Smoked Salmon and Scrambled Egg Muffin

Bacon and Egg Muffin

Sausage and Egg Muffin

LEE WOOD HOME COOKED BREAKFAST

Pick what you would like from below:

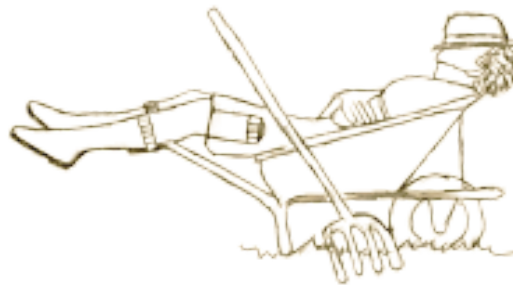
Bacon Sausage Mushrooms Grilled Tomato Baked Beans Hash Brown

Fried, Poached or Scrambled Eggs



7AM - 9.30AM MONDAY - FRIDAY

8AM - 10AM - WEEKENDS & BANK HOLIDAYS



THE LAZY GARDENER

BREAKFAST MENU

HOT DRINKS

Freshly Filtered Coffee

English Breakfast Tea

Earl Grey Tea

Decaf Tea / Coffee

A Selection of Fruit Tea

Hot Water with Lemon



PRICES

£8.50 for continental

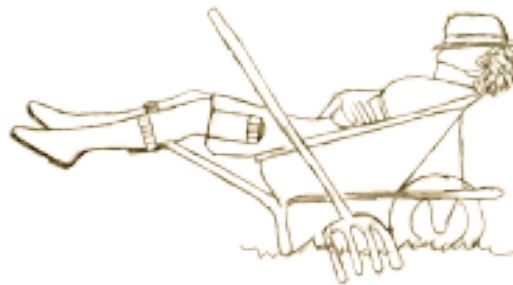
£13.50 for continental and cooked breakfast



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8 AM - 10 AM - WEEKENDS & BANK HOLIDAYS

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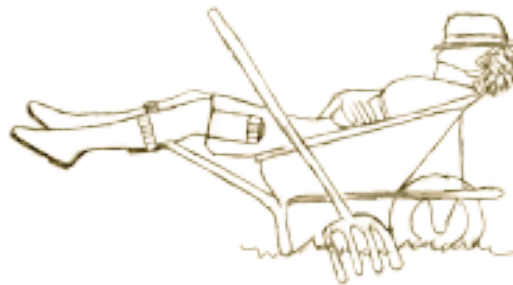
SANDWICH MENU

All served on Granary or White bread with a side salad and crisps

Cheddar & Apple Chutney	£6.00
Smoked Salmon, Cream Cheese & Cucumber	£7.00
Tuna & Mayonnaise	£6.00
Egg Mayonnaise	£6.00
Bacon, Lettuce & Tomato	£7.00
Soup of the Day & Sandwich	£10.00



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KIDS MENU

Starters

Garlic Bread

Freshly Made Soup

Desserts

Ice- Cream - Chocolate, Strawberry or Vanilla

Fruit Salad

Mains

Sausages

Chicken Goujons

Fish Goujons

Served with:

French Fries, Potato Wedges or Mashed Potato

and

Carrots and Peas, Baked Beans or kiddie's Salad

£8.95 One Course
£10.95 Two Course



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