

## Appetisers

**Lemon and coriander houmous**  
served with warm flat bread  
3.25

**Anchovies**  
marinated in garlic lemon olive oil  
3.55

**Chilli and garlic marinated olives**  
2.95

**Homemade bread**  
served with olive oil & balsamic vinegar  
2.55

**Mediterranean mix**  
baby mozzarella, sun blush tomato and olives  
3.40

**Oysters**  
3 shucked oysters, served with a red onion and tarragon vinaigrette  
4.50

## Starters

**Classic prawn cocktail**  
shredded iceberg lettuce, baby prawns, marie rose dressing, a lemon wedge and a slice of buttered bread  
4.95

**Soup of the day**  
made by our chefs, served with fresh, warm bread  
3.95

**Garlic and herb bread**  
2.95

## Sharing Platters

Please ask your server for today's choices of sharing platters

## Salads

All our salads at The Sycamore Inn consist of the following;  
mixed market leaves, sliced cucumbers, tomatoes, red onion, fresh croutons, peppers and house dressing. All prepared and washed on site.

Please choose from the following salad toppings;

- **Cajun chicken** 6.95
- **Honey glazed goats cheese** – 6.95
- **Steak and blue cheese** – 7.95
- **Chicken and bacon caesar** – 6.95
- **Baby prawn and bloody mary** – 6.95
- **Asparagus and pear** – 6.50



## THE SYCAMORE INN BAR MENU

Served in the restaurant  
Tuesday – Saturday 12pm-6pm,  
Sunday 12pm-7pm  
Served in the ground floor bar  
Monday – Sunday 5pm-9pm

Welcome to The Sycamore Inn. We would like to inform you that all of our dishes are made from the freshest produce delivered everyday. Every dish is made to order by our chefs therefore we appreciate your patience during busy periods.

## Bar Favourites

**Moby dick and chips**  
prime cod fillets in our own beer batter,  
served with thick chips, mushy peas  
and homemade tartare sauce  
7.95

**8oz Rump of Derbyshire beef**  
served with thick cut chips and a dressed salad  
9.50  
(add peppercorn sauce – 2.50)

**Butterfly breast of chicken**  
topped with bacon and mozzarella cheese,  
served on a fresh tomato sauce with thick cut  
chips  
8.25

**Baked spinach and mushroom cannelloni**  
with fresh tomato sauce,  
glazed cheese and a dressed salad  
7.25

**Home made lamb and mint burger**  
lightly spiced, on a bap, with tomato, lettuce and  
mayonnaise, and served with thick cut chips  
7.50

**Pie of the day**  
please ask your server for today's pie  
6.95

**Poulet Frites**  
half a roast chicken served with thick cut chips  
6.95

**Whitby bay scampi**  
served with thick cut chips, garden peas, tartare  
sauce and a lemon wedge  
6.95

**Poached egg Florentine**  
served with a mornay sauce  
6.95

## Paninis/Sandwiches

All paninis and sandwiches are served with a  
dressed salad, homemade crisps and coleslaw.  
Please choose from the following fillings and  
inform your server of your option of either a  
sandwich or panini.

- **Tuna, sweetcorn and mozzarella** – 4.25
- **Coronation chicken** – 4.50
- **Bacon and mozzarella cheese** – 4.50
- **Cheese and pickle** – 4.25
- **Fried steak, onion and mushroom** – 6.50
- **Roasted Mediterranean vegetables and pesto mozzarella** – 4.25

## Jacket potatoes

All jacket potatoes are served with a dressed salad  
and coleslaw

- **Cheshire cheese** – 5.00
- **Chilli beef** – 5.50
- **Coronation chicken** – 5.50
- **Tuna, sweetcorn and mozzarella** – 5.50
- **Prawn and marie rose sauce** – 5.50

## Side dishes

All 2.75 each

- **Thick cut chips**
- **Creamed potatoes seasoned with thyme**
- **Dauphinoise potatoes**
- **Steamed green beans dressed with garlic oil**
- **Rocket and parmesan salad**
- **Tomato, red onion and fresh basil salad**

## Desserts

Please see our dessert board or ask your server for  
today's selection of desserts.

### **Cheese and biscuits - 4.50**

A selection of 5 cheeses served with biscuits and  
tomato chutney  
- Cashel blue  
- Ribbles dale goats cheese  
- Wensleydale  
- Quickies mature cheddar truckle  
- Yorkshire Wensleydale

Please note that only the freshest seasonal ingredients are used. All prices include VAT at the current rate. All dishes are cooked from fresh, therefore there may be minor delays in service during busy periods. Service charge is not included in the bill. Whilst we take every care to preserve the integrity of our vegetarian products, we must advise that the products are not handled or cooked in a dedicated vegetarian kitchen. All dishes may contain traces of nuts. Fish may contain bones.  
**Please tell our staff if you have any special dietary requirements.**

## WHITE WINES

By the glass or the bottle	175ml	250ml
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<b>Avanti – Chenin/Torrontes</b>	<b>3.70</b>	<b>4.90</b>
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### **Argentina**

Fresh and ripe, with flavours of peach and lemon, and citrus flowery notes on the nose. Just off dry.

<b>Rochebery – Chenin Blanc</b>	<b>3.85</b>	<b>4.95</b>
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### **South Africa**

A refreshing, zesty, unoaked Chenin Blanc, packed full of fresh, tropical fruit flavours or pineapple, peach and apple, very versatile.

<b>Viognier Rothschild VDP d'Oc</b>	<b>3.85</b>	<b>4.95</b>
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### **France**

Attractive and aromatic. Medium bodied with soft fruit flavours of apricots, peach blossom and vanilla. A wine of lovely honeyed richness.

<b>Villa Rosa – Sauvignon Blanc</b>	<b>3.85</b>	<b>4.95</b>
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### **Chile**

The nose is full of clean and youthful green Sauvignon fruit. Clean and soft on the palate, where pear flavours emerge. Great length – a very appealing style.

<b>San Antonio – Pinot Grigio</b>	<b>3.90</b>	<b>5.00</b>
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### **Italy**

Light straw colour with green tints, a fruity, flowery bouquet and a medium body.

<b>Tyrella Moore's Creek Chardonnay</b>	<b>4.40</b>	<b>5.50</b>
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### **Australia**

Pale-gold, off-dry, rich, medium bodied. Lovely soft, creamy palate full of pineapple and tropical fruit flavours.

<b>Valserrano – Rjoja Blanco</b>	<b>21.95</b>
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### **Spain**

A zingy fruit cocktail: gooseberry, lime, guave and lemon. Fresh tropical fruit is balanced by creamy oak. A well-balance, impressive white rjoja.

<b>Chablis AC – Labourne Roi</b>	<b>22.95</b>
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### **France**

The classic taste of Chablis – steel dry with more power than anticipated, citrus fruit, crisp acidity and a pleasantly sharp finish.

<b>Sancere AC Les Vairans</b>	<b>28.95</b>
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### **France**

Exquisite apple-crispness; dry with aromas of fresh elderflower and black currans. A classic wine.

<b>Brown Brothers Patricia Chardonnay</b>	<b>31.95</b>
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### **Australia**

The wine shows a vibrant golden clour with a slight green hue. The nose is complex with aromas of cashews, peach, dried fig and corn meal. The palate is fine and elegant with mineral characters and flavours of stone, fruit and fig. It is a lovely wine with well-balance acidity, oak and a lingering finish.

## ROSE WINES

**By the glass or the bottle**                      **175ml 250ml**  
**Bottle**

**Pinot Grigio Rosato-San Antonio**            **3.95 5.15**  
**16.95**

**Italy**

A dry and fruity, delicate blush wine with flavours of ripe summer berries and orchard fruits. The finish is crisp and refreshing.

**Cougar's Moon White Zinfandel**            **3.65 4.85**  
**13.95**

**New Zealand**

Lots of jammy, red berry fruit. An increasingly recognisable and popular grape variety.



## WINE LIST

### RED WINES

**By the glass or the bottle**                      **175ml 250ml**  
**Bottle**

**Avanti Shiraz/Malbec - San Juan**            **3.70 4.90**  
**13.95**

**Argentina**

Sweet blackberry and ripe cherry fruit. A soft, rich, easy-drinking blend.

**Rochebury Pinotage**                              **3.85 4.95**  
**14.95**

**South Africa**

Intensely fruity, warming wine. Juicy blackcurrant and plummy fruit. Spicy notes and great tannin/acid structure. Full bodied, but very smooth and easy-drinking.

**Pinot Noir Rothschild VDP d'Oc**            **3.85 4.95**  
**14.95**

**France**

Vibrant ruby/garnet colour. A seductive smoky nose with dark berry fruit. Soft and very juicy on the palate. Gently oak, great length.

**Villa Rosa Merlot**                                **3.65 4.85**  
**13.95**

**Chile**

Deep violet-red colour and an attractive smoky, plummy nose. Medium bodied and well-balance soft, fruity and deliciously easy drinking.

**San Antonio – Montepulicano d'Abruzzo DOC**  
**14.95**

**Italy**

Intense purple colour. The quintessential Italian red, capturing the intense aromas and rich, robust characteristics typical of the region. Intensely spicy, cherryish flavours, full rich and well-rounded. A great Italian 'all rounder'.

**Tyrells Moore's Creek Shiraz**  
**17.95**

**Australia**

A rich, complex shiraz which combines elegant spicy characters with medium body and tannins for a balance finish. Ripe plum fruit and distinct varietal characters are evident on the nose. A long, balance finish supported by finely-grained tannins.

**Rjoja Crianza – Valserrano**  
**21.95**

**Spain**

Very attractive nose of warm strawberries. A soft light-medium weight palate with strawberry fruit flavours and savoury overtones of leather and oak.

**Chateaufneuf du Pape AC – La Pigna**  
**27.95**

**France**

A typical deep coloured, rich, plummy, hearty red from the southern Rhone. This wine possesses a warming, pepperyness which cries out for heavy flavoured fruit.

**Barolo DOCG – Antario**  
**31.95**

**Italy**

Soft damson and blueberry fruit with subtle overtones of anise. Big tannins and fresh acidity – a sturdy wine to drink with food.

**Gavrey Chambertin AC – Emile Chandesais**  
**29.75**

**France**

This wine is all the better for the bottles age it has received. The appellation is known for its strength and long lived potential when young. Not showing very well.

### SPARKLING WINES & CHAMPAGNES

**By the glass or the bottle**                      **250ml**  
**Bottle**

**Veuve Valmante Brut NV**                        **4.95**  
**18.95**

Crisp, refreshing fizz. Flavours of apple and citrus fruit, with toasty/yeasty overtones.

**Veuve Valmante Rose NV**                        **5.15**  
**19.95**

Sweet and bursting with fresh juicy fruit, Making it ridiculously easy to drink buckets of the stuff.

**Renard Barnier Cuvee Speciale Brut**            **6.50**  
**21.95**

We have selected this champagne to provide a wine of consistent quality and style, reflecting the finesse which our customers expect. A rich, dark berry fruit, fresh style, overlain by a touch of biscuit/yeasty richness – perfect aperitif champagne.

**Mumm cordon Rouge Brut**                        **7.95**  
**28.95**

An elegant, light fragrant and crisp champagne. The Cordon rouge style is clean, fresh and lively, driven by the high quality chardonnay in the blend, with rich fruit flavours from the Pinot noir and added complexity from the reserve wines.

**Mumm Rose**  
**30.95**

An original cuvee which combines all the nuance and finesse of Cordon Rouge, with the power and fruitiness of Pinot Noir. Its substance is Cordon Rouge, while its clear colour, a mixture of amber and crimson, is provided by the red wine of Bouzy, made with Pinot Noir grapes.

**Perrier Jouet Grand Brut**  
**54.95**

Dry, light bodied champagne with youthful acidity, rich biscuity flavours and fragrant fruit aromas. It will continue to develop into a mellow, rich style if cellared.

**Perrier Jouet Blason Rose**  
**74.95**

Traditional but exciting, this fantastic dry rose is designed especially for dinner. Copper in colour, with tasty aromas and a firm texture, the subtle fruit and spice flavours of this popular champagne linger to the finish.

**Moet & Chandon Cuvee Dom Perignon Vintage**  
**110.00**

Consistently one of the finest wines to come out of champagne. This wine has a huge reputation, and deservedly so. The nose is complex and rich – full of brioche, lemons, raspberries, vanilla, spice and biscuity notes. The palate is rich yet superbly balanced.

**Perrier Jouet Belle Epoque**  
**124.95**

A prestige cuvee of sheer class. Produced in the light, fresh and elegant house style of Perrier-Jouet – the perfumed nose of lemon, blackberry, vanilla and sweet pastry, leads on to a rich, crisp palate that is deeply refreshing.

**Vintage**

Veuve Cliquot 1999/02 Brut                      65.00  
Veuve Cliquot 2000/02 Rose                      69.95

**Deluxe Champagne**

Krug 1990/95/96 vintage                      125.00  
Louis Roederer Cristal 1999                      265.00 (limited availability)

### DESSERT WINES & DIGESTIFS

**DESSERT WINES – All 2.25 per glass (50ml)**

2006 Brown Brothers orange and flora Muscat  
2005 Souternes Ginetet grand vin de Bordeaux  
2003 Moscato passito

**COGNACS**

Remy Martin VSOP  
Our house champagne cognac - 5.00 (25ml)  
Hine  
A rare fine champagne VSOP cognac - 6.00 (25ml)  
Hennessy XO  
The original vintage cognac - 17.00 (25ml)

**PORT** - Cockburns Special Reserved,  
a mellow silky smooth and perfectly balanced port  
2.80 (50ml)

**LIQUEURS** - Baileys on the rocks - 3.20 (50ml)  
- Tia Maria on the rocks - 3.20 (50ml)

*We also have a large variety of premium spirits and liqueurs, and a fantastic range of single malts and bourbons available behind the bar*



Sycamore Road, Birch Vale, High Peak,  
Derbyshire, SK22 1AB