

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

served with fresh bread
2.95

Homemade bread

with olive oil & balsamic vinegar
2.55

Mediterranean mix

baby mozzarella, sun-blushed tomato and olives
3.40

Oysters

3 shucked oysters served with red onion and tarragon vinaigrette
4.50

Starters

Confit of Duck

served with beetroot relish
6.95

Our signature fishcake

topped with a fried egg and caper butter
5.95

Seared scallops

with minted peas, broad beans and pancetta
7.95

Chicken liver parfait

spiced apple and sultana relish, melba toast
6.95

Timbal of melon

with ginger, plum and mint syrup
5.50

Soup of the day

made by our chefs
served with fresh, chunky bread
4.95

Sharing Platters

Fruits De Mer

smoked mackerel fishcake, 2 oysters, Svern & Wyre smoked salmon, fresh crab with crème fraiche, tempura king prawns, grebiche sauce, fresh prawns with bloody mary sauce
13.50

Greek Mezze

garlic and chilli olives, lemon and coriander houmous, taramasalta, tatziki, feta cheese, stuffed vine leaves, grilled flat breads
11.50

Mediterranean

Grilled chorizo, patatas bravas, courgette frittatas, ratatouille roll, haloumi cheese, frito misto, pesto mayonnaise
11.50



THE SYCAMORE INN DINNER MENU

Served in the restaurant

Monday – Thursday

6pm-9pm

Friday & Saturday

6pm-10pm

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.

Mains

Fresh poached Scottish salmon

stuffed with sun dried tomato, basil and garlic, served on wilted rocket, peas and cherry tomatoes
13.25

Market fresh fillet of seabass

with garlic, rosemary and served with a citrus vinaigrette and herb salad
13.95

Stuffed chicken

wrapped in courgette and carrot ribbons, with sage and ricotta cheese, and served with a mustard grain sauce
12.95

Chinese spice barbary duck breast

served with a stir fry of asparagus, mange tout and green beans, and finished with fresh orange, honey and mint
14.50

Crusted rack of lamb

oven roasted, and served with a goats cheese and blueberry sauce
16.50

Stuffed aubergine

with Moroccan style couscous, glazed with haloumi cheese, and served with a chillied sweet corn relish
10.95

Sesame tuna steak

served with pak choi and a oriental dressing
13.95

All main dishes are served with Chef's potatoes of the day and a selection of fresh market vegetables

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

All 5.25 each

Chocolate mousse

served with chantilly cream and a homemade orange shortbread

Black forest baked alaska

chocolate sponge soaked in kursh, vanilla pod ice cream, light Italian meringue, and served with a warm black cherry sauce

Bakewell tart

served with braised summer fruits and vanilla syrup

Sycamore knickerbockerglory

strawberry compote, fresh honeycomb, vanilla pod ice cream, whipped cream and tuille biscuit

Fresh fruit salad

a selection of market fresh fruit, served with a vanilla syrup

Sycamore mess

thick cream, crushed meringue and strawberries

Homemade Eccles cake

served with fresh Cornish clotted cream

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### **Cheese and biscuits**

7.50

A selection of 5 cheeses served with biscuits, tomato chutney and a glass of house port

- Cashel blue
- Ribbles dale goats cheese
- Wensleydale
- Quickies mature cheddar truckle
- Yorkshire Wensleydale

## Hot Beverages

Tea – 2.00

Americano- 2.00

Hot Chocolate – 2.00

Latte – 2.00

Cappuccino – 2.00

Sycamore teapot – 3.50

Espresso – 2.00

Speciality liquor coffee – 4.95

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 |
|----------------------------|-------|-------|
|----------------------------|-------|-------|

|                           |      |      |
|---------------------------|------|------|
| Avanti – Chenin/Torrontes | 3.70 | 4.90 |
|---------------------------|------|------|

13.95

Argentina

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

**Rochebery – Chenin Blanc** 3.85 4.95  
**14.95**  
**South Africa**  
 A refreshing, zesty, unoaked Chenin Blanc, packed full of fresh, tropical fruit flavours or pineapple, peach and apple, very versatile.

**Viognier Rothschild VDP d'Oc** 3.855 4.95  
**14.95**  
**France**  
 Attractive and aromatic. Medium bodied with soft fruit flavours of apricots, peach blossom and vanilla. A wine of lovely honeyed richness.

**Villa Rosa – Sauvignon Blanc** 3.85 4.95  
**14.95**  
**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.

**San Antonio – Pinot Grigio** 3.90 5.00  
**16.95**  
**Italy**  
 Light straw colour with green tints, a fruity, flowery bouquet and a medium body.

**Tyrella Moore's Creek Chardonnay** 4.40 5.50  
**18.95**  
**Australia**  
 Pale-gold, off-dry, rich, medium bodied. Lovely soft, creamy palate full of pineapple and tropical fruit flavours.

**Valserrano – Rjoja Blanco** 21.95  
**Spain**  
 A zingy fruit cocktail: gooseberry, lime, guave and lemon. Fresh tropical fruit is balanced by creamy oak. A well-balance, impressive white rjoja.

**Chablis AC – Labourne Roi** 22.95  
**France**  
 The classic taste of Chablis – steel dry with more power than anticipated, citrus fruit, crisp acidity and a pleasantly sharp finish.

**Sancere AC Les Vairans** 28.95  
**France**  
 Exquisite apple-crispness; dry with aromas of fresh elderflower and black currans. A classic wine.

**Brown Brothers Patricia Chardonnay** 31.95  
**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.



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

# 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 clour. A seductive smoky nose with dark berry fruit. Soft and very juicy on the palate. Gently oak, great length.

**Villa Rosa Merlot** 3.85 4.95 14.95  
**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.

**Chateaufeuf 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** 29.95  
**Italy**  
 Soft damsen 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** 31.75  
**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.

For more information on events, reservations, functions, the hotel and much more then please visit our website -  
[www.thesycamoreinn.co.uk](http://www.thesycamoreinn.co.uk)  
 Telephone: 01663 742715  
 Email: [info@thesycamoreinn.co.uk](mailto:info@thesycamoreinn.co.uk)

## 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 plate 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 2.50 per glass (50ml)**  
 2006 Brown Brothers orange and flora Muscat  
 2005 Souternes Ginestet 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)

**PREMIUM BLOODY MARY**  
 Grey goose vodka, tomato juice,  
 Worcestershire sauce and a splash of tabasco - 5.00

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

