

*Please place your order at the counter*

## BRUNCH 10:00-11:30

<b>Persian Tea Loaf</b>	£4.95
With our loose leaf Earl Grey tea, figs, apricots, currants, pistachio, rose water and cardamom. Toasted with salted farmhouse butter DFO	
<b>Seasonal French Toast</b>	£10.75
With a crisp buttery crust and a soft vanilla custard centre, our French toast changes with the seasons. <b>Please see the specials card for more information</b>	
<b>Ful Medames</b>	£15.95
From the Middle East; slow cooked black eye, kidney & cannellini beans with cumin, garlic and lemon with a fresh green chilli and coriander chutney on sourdough toast VEO GFO VG	
Add two local free range poached eggs	£3.50
Add Serrano ham, Spanish dry cured ham	£4.20
<b>Peak District Organic Oyster Mushrooms</b>	£15.75
Grown only a few miles away, sautéed in garlic butter and finished with sherry. served on brioche VEO GFO VG	
Add two local free range poached eggs	£3.50
Add Serrano ham, Spanish dry cured ham	£4.20
<b>Sourdough Toast</b>	
with; Syrian date and tahini jam / local jam / marmalade / salted farmhouse butter VEO GFO VG	£4.95

## LUNCH 11:30-15:00

<b>Riverside Kitchen Salad</b>	£19.95
The creative backbone of the kitchen, changing weekly. Two of our signature recipes which can feature grains, pulses, pickles, nuts, seeds, vegetables, cheese, hummus and our gram flour crackers VG VEO GFO <b>Please see the specials card for more information</b>	
<b>Ful Medames</b>	£15.95
From the Middle East; slow cooked black eye, kidney & cannellini beans with cumin, garlic and lemon with a fresh green chilli and coriander chutney on sourdough toast VEO GFO VG	
Add two local free range poached eggs	£3.50
Add Serrano ham, Spanish dry cured ham	£4.20
<b>Dhal of the Week</b>	£19.95
Warming, nourishing, bursting with flavour and served with our chilli sauce and chapatti VG VEO GFO. <b>Please see the specials card for more information</b>	
<b>Italian Burrata</b>	£15.85
Plump, soft, rich and creamy Italian cows milk cheese changing with the seasons VG GFO VG. <b>Please see the specials card for more information</b>	
<b>Peak District Organic Oyster Mushrooms</b>	£15.75
Grown only a few miles away, sautéed in garlic butter and finished with sherry. Served on brioche VEO GFO VG	
Add two local free range poached eggs	£3.50
Add Serrano ham, Spanish dry cured ham	£4.20
<b>Seasonal Soup</b>	£11.95
Please ask at the counter for today's soup. Served with sourdough and salted farmhouse butter VEO GFO	
<b>Daily Quiche</b>	£18.15
Served warm with both of our house salads. <b>Please ask at the counter for more information</b>	

<b>Ladybower Smoked Trout</b>	£19.75
Caught just a few miles north of the cafe and cold smoked with whisky, orange and maple. Served with soft scrambled eggs, herbed creme fraiche and sourdough GFO	
<b>Sourdough Toasties</b>	£14.95
Generously filled and served with one of our house salads	
<b>Bombay Chilli Cheese</b>	
with aubergine pickle, our chilli sauce, spiced cheddar and spring onions VG GFO	
<b>Ultimate Reuben</b>	
with Derbyshire roast beef, kimchi, RSK Russian sauce and mature cheddar GFO	
<b>Derbyshire Ham</b> ,	Hendersons rarebit, spring onion & mature cheddar
<b>Goats Cheese</b> ,	beetroot, caramelised onion chutney & walnut VG
<b>Deli Ciabatta Sandwiches</b>	£14.95
<b>Romesco Chickpeas</b> ,	feta, rocket & hazlenut almond dukkah VEO GFO VG
<b>Nduja</b> ,	house stracciatella, local honey and winter leaves
<b>The New Yorker</b>	Pastrami, pickles, emmental and American mustard served as an open sandwich on organic rye bread GFO
<b>Under 10's</b>	£8.75
Half a ham or cheese sandwich on ciabatta with our hummus, cucumber, tomatoes, apple and a PIP organic fruit drink VEO GFO	
<b>Americano</b>	£3.50
<b>Cappucino</b>	£3.70
<b>Macchiato</b>	£3.70
<b>Cortado</b>	£3.70
<b>Latte</b>	£3.70
<b>Espresso</b>	£3.35
<b>Double Espresso</b>	£3.55
<b>Cafe Bombon</b>	Double espresso and condensed milk £3.70
<b>Flat White</b>	£3.80
<b>Affogato</b>	Double espresso with Madagascar vanilla ice cream £6.00
<b>Caffe Corretto</b>	Double espresso with Sambucca or Amaretto £6.95
<b>Mocha</b>	£4.00
<b>Hot Chocolate</b>	£3.80
<b>Cafetière</b>	£3.80
<b>Chai Latte</b>	£3.85
<b>Pot of Tea for One</b>	£3.45
<b>Pot of Tea for Two</b>	£5.60

## WINE 250ML

<b>Red</b>	
<b>Old Vine Garnacha 2019</b> , Spain Smooth and silky red	£9.50
<b>St Laurent 2018</b> , Austria Bright, juicy red	£9.50
<b>White</b>	
<b>Viognier 2019</b> , France Ripe and velvety white	£9.50
<b>Gruner Veltliner 2020</b> , Austria Vibrant and zesty white	£9.50
<b>Rose</b>	
<b>Grenache 2020</b> , France Fresh and fruity rosé	£9.50
<b>Sparkling</b>	
<b>Chardonnay 2022</b> , Italy Vibrant and zesty sparkling 200ml	£9.50

## BEER

<b>Jaipur</b> The flagship, Thornbridge IPA, 330ml, 5.9%	£5.50
<b>Lukas</b> Helles lager, Thornbridge, 330ml, 4.2% GF	£5.50
<b>Zero 5</b> Low alcohol pale ale, Thornbridge, 330ml, 0.5%	£5.40
<b>Aldwark</b> Artisan Ales. Changes regularly, ask for today's ales, 500ml	£6.80

## SOFT DRINKS

<b>Lemonaid+</b> Blood Orange / Passion Fruit / Ginger	£3.95
<b>Belvoir</b> Elderflower presse / Raspberry Lemonade	£3.80
<b>Luscombe</b> Sicilian orange juice / English apple juice	£3.90
<b>Willy's</b> Kombucha Blackcurrant / Raspberry / Apple	£4.40
<b>PIP</b> Organic children's drinks	£2.70
<b>Cragg</b> Still water / Sparkling water	£2.95

## CAKES AND SWEETS 10:00-16:30

*Please see the counter for today's fresh cakes and bakes*

<b>Local Ice Cream</b>	Per scoop £3.30
Madagascar vanilla / cherry / chocolate salted caramel / strawberry ripple GF	
<b>Sorbet</b>	Per scoop £3.30
Raspberry / Mango VE GF	