

A detailed botanical illustration background featuring various plants. On the left, there are large green leaves with prominent veins and some with reddish-brown edges. In the top center, a green, spiky plant hangs down. To the right, a cluster of purple flowers with heart-shaped leaves is shown. Below that, a vertical stem with several bell-shaped flowers hangs down. In the bottom left, there are large, deeply lobed green leaves. In the bottom center, a purple lion's head door pull is visible. On the right side, there are several green fern-like plants and a large green leaf with a prominent vein. The entire scene is set against a light, textured background.

GLUTEN FREE

Seven[®]
Restaurant & Cafe Bar

Unfortunately, our kitchen is not a gluten free environment so we cannot guarantee any of our dishes are free from gluten.
However, our dishes do not include gluten in their ingredients list.

APPETISERS

- NOCELLARA OLIVES (V) (GF) 3.25
FRESHLY BAKED BREAD loaf bakery bread, netherend farm salted butter (V) (GFO) 3.50
PADRON PEPPERS (ve) (GF) 5.50
HOMEMADE ONION BHAJIS mint yoghurt dip (V) (GF) 4.50
RED PEPPER HUMMUS cucumber & tomato salad, toasted sourdough (V) (GFO) 5.95

STARTERS

- SOUP OF THE DAY warm loaf bakery bread (V) (GFO) 5.25
CHICKEN LIVER PARFAIT onion chutney, sourdough (GFO) 7.50
PAN SEARED SCALLOPS pea puree, pancetta, lemon beurre blanc (GFO) 13.95
MIXED WILD MUSHROOMS & TRUFFLE OIL ON SOURDOUGH creamy chestnut, oyster, shiitake and button, tarragon, vegetarian parmesan (V) (GFO) 7.25

LARGE PLATES

We work closely with a select group of Derbyshire suppliers to bring you a menu using locally sourced, seasonal produce.

- BRAISED BRITISH BEEF 8 hour slow cooked beef, mushrooms, honey glazed carrots, smoked pancetta, confit garlic & herb mash (GF) 17.50
SLOW COOKED PORK MEDALLIONS dauphinoise potatoes, caramelised apples, dijon beurre blanc, french beans, honey & mustard glaze, crackling (GF) 16.50
ROASTED CORNFED CHICKEN tarragon & mushroom jus, tenderstem broccoli, peas, confit garlic & herb mash (GF) 15.95
PAN FRIED SALMON FILLET tenderstem broccoli, roasted new potatoes, chive cream sauce, herb oil (GF) 16.95
BUTTER CHICKEN marinated chicken thighs, makhani sauce, paratha bread, basmati rice (GFO) 16.25
MAKHANI VEGETABLE CURRY cauliflower, carrots, green beans, peas, paratha bread, basmati rice (V) (GFO) 13.50
SPRING SALAD grilled asparagus, edamame beans, jersey royals, wild garlic mayonnaise, watercress, mint, parsley, shallots, radish, soft-boiled egg, lemon dressing, sourdough croutons (V) (GFO) 11.95

GRILL

All our steaks are from prime pasture-fed Derbyshire beef, matured for at least 28 days and served with house salad, hand cut chips and your choice of garlic butter or peppercorn sauce.

- 8OZ DERBYSHIRE DRY AGED RUMP STEAK (GF) 20.25
7OZ DERBYSHIRE DRY AGED FILLET STEAK (GF) 29.95
10OZ DERBYSHIRE DRY AGED SIRLOIN STEAK (GF) 27.50

SIDES

- TRUFFLE FRIES grano padano, truffle oil (GFO) 5.25
HALLOUMI FRIES siracha mayo (GFO) 5.50
SKINNY FRIES (ve) (GFO) 3.75
TRIPLE COOKED CHIPS (V) (GFO) 3.75
DAUPHINOISE POTATOES (V) (GF) 3.95
HOUSE SALAD (V) (GF) 3.95
SAUTEED TENDERSTEM BROCCOLI garlic butter (V) (GF) 3.95

DESSERTS

- CHOCOLATE MOUSSE hazelnut praline, crushed hazelnuts, chantilly crème (GF) 7.25
STICKY TOFFEE PUDDING honeycomb, vanilla ice cream, toffee sauce (GFO) 7.50
CRÈME BRÛLÉE (GF) 6.50
CARAMELISED LEMON TART blackcurrant sorbet (GF) 6.95
SELECTION OF ICE CREAMS & SORBETS vanilla, chocolate, strawberry, salted caramel, lemon, blackcurrant, raspberry (GF) 2.25 per scoop

(V) vegetarian (ve) vegan (GFO) gluten free option (GFO dishes need to be altered to remove gluten).
Food allergies and intolerances – please speak to our staff about the ingredients in your meal when making your order.

All menu items are subject to availability. Regrettably we cannot guarantee that any of our items are free from nuts.
VAT is included in all prices. A discretionary 10% service charge will be added to parties of 10 or more. All weights are pre-cooked.