

À LA CARTE

APERITIFS

CHAMPAGNE DE CASTELLANE 7.25
CROIX ROUGE BRUT 125ml

APEROL SPRITZ 6.50
Aperol, prosecco, soda

AMARETTO SOUR 7.25
Disaronno, lemon, sugar

BELLINI 6.25
peach, prosecco

APPETISERS

MARINATED MIXED OLIVES (V) 2.95
WELBECK BAKERY BREAD (V) 3.25
olive oil & balsamic vinegar
PADRON PEPPERS (VE) 3.50
HOMEMADE ONION BHAJIS (V) 3.50
mint yoghurt dip
CRISPY PORK BELLY BITES 4.50
bbq sauce
HONEY ROASTED CHORIZOS 4.50
MINI CHIPOLATAS, HONEY & MUSTARD GLAZE 4.50
RED PEPPER HUMMUS (VE) 4.50
Welbeck bakery bread
HALLOUMI FRIES (V) 5.25
siracha mayo

SOUP OF THE DAY (V) 4.95
warm Welbeck bakery bread
CAJUN SPICED CRISPY SQUID 7.50
spring onion, chilli, aioli
CAPRESE SALAD (V) 6.75
buffalo mozzarella, tomato, herb oil, basil
SALMON FISHCAKE 6.50
pickled cabbage, Dijon beurre blanc, parsley, chilli flakes
CRISPY PORK BELLY BAO BUN 6.75
pickled cabbage, coriander
JACKFRUIT BAO BUN (VE) 6.50
bbq jackfruit, pickled cabbage, sesame seeds, coriander
HOMEMADE DUCK SPRING ROLLS 7.50
plum sauce

STARTERS

ARANCINI (V) 6.50
peas, spinach, spicy tomato sauce, parmesan, truffle oil
CREAMY MUSHROOMS & TRUFFLE OIL ON BRIOCHE (V) 6.75
parmesan, tarragon
PRAWN COCKTAIL 7.25
lettuce, marie rose sauce, brown bread & butter

TO SHARE

SEVEN'S SHARING PLATTER 14.95
chorizos, duck spring rolls, chipolatas, olives, olive oil & balsamic, toasted sourdough
VEGETARIAN SHARING PLATTER (V) 12.25
onion bhajis, red pepper hummus, padron peppers, olives, sourdough
BAKED CAMEMBERT (V) 12.75
homemade chutney, cornichons, toasted sourdough

MAINS

GRILL

All our beef is prime pasture-fed Derbyshire beef, matured for at least 28 days.

SEVEN'S DOUBLE CHEESEBURGER 13.95
double beef patty, double American cheese, house baconnaise, tomato, iceberg, pickles, sesame brioche bun, fries
add smoked streaky bacon 1.50
CRISPY FRIED CHICKEN BURGER 13.25
buttermilk marinated chicken, house baconnaise, American cheese, iceberg, tomato, pickles, sesame brioche bun, fries
8oz DERBYSHIRE RUMP STEAK 17.95
house salad, shallots. Served with hand cut chips and your choice of garlic butter or peppercorn sauce
7oz DERBYSHIRE FILLET STEAK 27.50
house salad, shallots. Served with hand cut chips and your choice of garlic butter or peppercorn sauce
CRISPY FRIED CHICKEN CAESAR SALAD 11.50
buttermilk fried chicken, parmesan, baby gem, pancetta, croutons, anchovies
CHICKEN CLUB SANDWICH 11.50
free range chicken, bacon, fried egg, mayo, gem, tomato, toasted sourdough, fries

BOTTOMLESS SUNDAYS

Enjoy bottomless drinks for 90 minutes with our breakfast and lunch menus

EVERY SUNDAY FOR 19.95

FAVOURITES

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

BRAISED BRITISH BEEF 16.50
mushrooms, honey glazed carrots, pancetta, herb mash
SLOW COOKED PORK MEDALLIONS 15.95
dauphinoise potatoes, caramelised apple, Dijon beurre blanc, French beans, honey & mustard glaze, crackling
CORNFED FREE RANGE CHICKEN 15.50
tarragon & mushroom jus, tender stem broccoli, peas, confit garlic & herb mash
BRAISED LAMB SHANK TAGINE 17.95
tabbouleh, chickpeas, apricot, tzatziki
CHICKEN MILANESE 13.25
crumbed chicken breast, fried egg, parmesan, truffle cream sauce, rocket & fries

FISH

ROASTED CORNISH COD 15.95
peppers, sweetcorn, edamame beans, carrot puree, diced potato, crispy leeks
PAN FRIED SALMON 15.95
mustard cream sauce, tender stem broccoli, crushed new potatoes, herb oil
THAI RED FISH CURRY 16.95
cornish cod, baby prawns, aubergine, pak choi, coriander, basmati rice
BEER BATTERED FISH & CHIPS 13.25
hand cut chips, house tartare, minted peas
FISH FINGER SANDWICH 10.50
homemade fish goujons, white bloomer, house tartare, gem lettuce, fries

VEGAN AND VEGETARIAN

WILD MUSHROOM GNOCCHI (V) 14.50
porcini cream sauce, wild mushrooms, gruyere, spinach, parsley, truffle oil
WATERMELON & FETA SALAD (V) 11.50
gem lettuce, green lentils, roasted chickpeas, pumpkin seeds, fresh herbs, house dressing
THAI RED CURRY (VE) 12.25
aubergine, baby corn, pak choi, coriander, basmati rice
GRILLED HALLOUMI (V) 11.50
freekeh, cumin, roasted sweet potato, fresh herbs, crispy onion, olive oil, harissa, mint yoghurt
WARM SUPERFOOD SALAD (VE) 11.50
quinoa, cauliflower, broccoli, spinach, roasted sweet potato, caramelised beetroot, toasted seeds, raisins, fresh herb dressing
BEYOND MEAT VEGAN BURGER (VE) 13.25
tomato, "cheese", iceberg, vegan mayo, pickle, fries

SIDES

TRUFFLE FRIES (V) 4.50
parmesan, truffle oil
HALLOUMI FRIES (V) 5.25
siracha mayo
SKINNY FRIES (VE) 3.50
SWEET POTATO FRIES (VE) 4.25
HAND CUT CHIPS (VE) 3.50
ONION RINGS (VE) 3.25
HOUSE SALAD (VE) 3.25
BUTTERED MASH (V) 3.25
SEASONAL GREENS (VE) 3.25
PAN FRIED BROCCOLI (V) 3.25
garlic butter

GIFT VOUCHERS

Our gift vouchers are the perfect present for friends and family to celebrate a special occasion or just to say thank you.

AVAILABLE TO PURCHASE ONLINE AND IN HOUSE.

(V) vegetarian (VE) vegan 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 or that fish dishes are without bones. 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.

Seven[®]
Restaurant & Café Bar

WHITE WINES

	125ml	175ml	250ml	Bottle
LIGHT, CRISP AND FRESH				
TREBBIANO IGT RUBICONE, ROMETTA <i>Italy</i>	3.25	4.75	6.75	18.50
CHENIN BLANC, STORMY CAPE <i>South Africa</i>		4.95	6.95	19.00
PINOT GRIGIO DOC, VERITIERE <i>Italy</i>		6.25	7.95	23.50
GAVI DI GAVI, LA MINAIA, NICOLA BERGAGLIO <i>Italy</i>				29.00
SANCERRE BLANC, FRANCK MILLET <i>France</i>				33.95
RIESLING, TRIMBACH <i>France</i>				35.00

FRUITY AND AROMATIC

SAUVIGNON BLANC, PRIMERA LUZ <i>Chile</i>	3.50	4.95	7.25	20.00
SAUVIGNON BLANC, FROST POCKET <i>New Zealand</i>		7.25	9.95	29.25
GRUNER VELTLINER VOM HAUS, PFAFFL <i>Austria</i>				28.00
ALBARINO JOURNEY COLLECTION, RAMON BILBAO <i>Spain</i>				26.50
YEALANDS ESTATE SINGLE VINEYARD SAUVIGNON BLANC <i>New Zealand</i>				34.00

FULLER BODIED

RESERVE CHARDONNAY, TOOMA RIVER <i>Australia</i>	3.75	5.50	7.50	21.50
LEDUC VIOGNIER, IGP PAYS D'OC <i>France</i>				24.00
LES MOUGEOTTES CHARDONNAY, IGP PAYS D'OC <i>France</i>				28.00
CHABLIS, JOSEPH DROUHIN <i>France</i>				38.00

ROSÉ WINES

	125ml	175ml	250ml	Bottle
PINOT GRIGIO BLUSH, IL SOSPIRO <i>Italy</i>	3.95	5.75	7.75	22.25
COTES DE PROVENCE ROSÉ, DOMAINE DE L'AMOUR, LA VIDAUBANAISE <i>France</i>		6.95	9.50	28.50
WHISPERING ANGEL ROSÉ, CHATEAU D'ESCLANS <i>France</i>				40.00

SPARKLING & CHAMPAGNE

	125ml	Bottle
VIGNA DOGARINA PROSECCO MILLESIMATO <i>Italy</i>	5.50	26.50
ROSÉ DI MONTAGNER SPUMANTE BRUT <i>Italy</i>	5.50	26.50
CHAMPAGNE MONTAUDON BRUT <i>France</i>	7.25	37.50
HATTINGLEY VALLEY CLASSIC RESERVE <i>England</i>		45.00
LAURENT-PERRIER LA CUVÉE BRUT <i>France</i>		59.00
BOLLINGER SPECIAL CUVÉE <i>France</i>		70.00
LAURENT-PERRIER CUVÉE ROSÉ <i>France</i>		85.00

RED WINES

	125ml	175ml	250ml	Bottle
LIGHT AND FRUITY				
LE ROULEUR ROUGE, VIN DE FRANCE <i>France</i>	3.25	4.75	6.75	18.50
MONTEPULCIANO D'ABRUZZO, BORGIO SENA <i>Italy</i>		5.75	7.50	21.50
PINOTAGE, JOURNEYMAKER <i>South Africa</i>		5.50	7.25	21.00
COTES DU RHONE ROUGE L'ENFANT TERRIBLE, MAISON SINNAE <i>France</i>				27.50
LES MOUGEOTTES PINOT NOIR, IGP PAYS D'OC <i>France</i>				28.00

SOFT AND ROUNDED

MERLOT, LANYA <i>Chile</i>	3.95	5.75	7.75	22.25
PRIMITIVO SALENTO, BOHEME <i>Italy</i>				25.00
RIOJA CRIANZA JOURNEY COLLECTION, RAMON BILBAO <i>Spain</i>		6.75	8.95	27.00
LA RESERVE DE LUCIEN LURTON ROUGE <i>France</i>				31.50

BIG BOLD AND SPICY

TOOMA RIVER SHIRAZ, TOOMA RIVER <i>Australia</i>	3.75	5.75	7.50	21.50
RESERVE MALBEC, BODEGAS SANTA ANA <i>Argentina</i>		6.75	8.95	26.50
MOUNTAIN RED BLEND, THELEMA <i>South Africa</i>				30.00
DON DAVID MALBEC, EL ESTECO <i>Argentina</i>				31.00
RIOJA RESERVA JOURNEY COLLECTION, RAMON BILBAO <i>Spain</i>				32.00
VACQUEYRAS ARABESQUE ORGANIC, DOMAINE DE MONTVAC <i>France</i>				40.00
AMARONE CLASSICO, ACINATICO DOC, ACCORDINI <i>Italy</i>				50.00

GINS

BOMBAY SAPPHIRE, London 40%	3.60
LARIOS PINK GIN, London 43%	4.00
EDINBURGH RHUBARB & GINGER, Edinburgh 20%	3.60
EDINBURGH RASPBERRY, Edinburgh 20%	3.60
SIPSMITH, London 41.6%	4.00
HENDRICKS, Ayrshire 41.4%	4.00
TANQUERAY 10, Fife 47.3%	5.00
TANQUERAY FLOR DE SEVILLA, Fife 41.3%	4.00
SHARISH BLUE MAGIC, Portugal 40%	5.00
PUERTO DE INDIAS STRAWBERRY, Spain 37.5%	4.00
SPIT-ROASTED PINEAPPLE GIN, England 40.1%	4.00
WARNER EDWARDS ELDERFLOWER, Northamptonshire 40%	4.25
WARNER EDWARDS RHUBARB, Northamptonshire 40%	4.25
BROCKMAN'S, London 40%	5.00
KING OF SOHO, London 42%	4.00
BLOOM GIN, Warrington 40%	4.00
SHINING CLIFF GIN, Derbyshire 45%	4.00
SILENT POOL, England 43%	4.00
OPIHR SPICED GIN, Warrington 40%	4.00
SIPSMITH SLOE, London 26%	4.00
SEEDLIP GARDEN 108, England 0%	4.00