



Traditional Home Cooked Food Served 7 Days A Week

Breakfast

Served from 10am till 11:30am Monday to Saturday (not served on bank holidays)

Hardwick Inn English Breakfast £11.95

2 award winning Owen Taylor's country sausage,
2 unsmoked back bacon, black pudding,
grilled tomato, hash brown, mushroom, baked beans,
fried egg, white or brown toast with butter & jam
cup of tea or filter coffee

Hardwick Inn Vegetarian Breakfast (v) £11.95

2 vegetarian sausage, grilled tomatoes, hash browns, mushroom,
baked beans, fried egg, white or brown toast with butter & jam
cup of tea or filter coffee

Traditional Breakfast Farmhouse Cob £5.25

unsmoked back bacon "or" award winning Owen Taylor's
country sausage, served with your choice of sauce

The Hardwick English Breakfast Farmhouse Cob £7.75

1 award winning Owen Taylor's country sausage,
2 unsmoked back bacon, 1 fried egg & grilled black pudding
served with your choice of tomato or brown sauce

Eggs Benedict £9.95

2 poached eggs on a toasted breakfast muffin
served with homemade hollandaise sauce
with Smoked Streaky Bacon "or" Ham Hock

Steak & Eggs £11.95

5oz sirloin steak topped with two fried eggs & hash browns

Breakfast Toast (v) £2.00

served with butter and a selection of jams & preserves

Sandwiches, Rolls & Snacks

Turkey & Stuffing Farmhouse Cob £9.95

served with homemade chips & a jug of homemade gravy

Hot Beef & Horseradish Farmhouse Cob £9.95

served with homemade chips & a jug of homemade gravy

Homemade Soup & Sandwich £9.95

A cup of our homemade soup of the day
served with your choice of sandwich from below

Ham & Wholegrain Mustard Sandwich £7.25

Roast Beef & Red Onion Sandwich £7.25

Prawn & Marie Rose Sauce Sandwich £7.95

Turkey, Stuffing & Cranberry Sandwich £7.25

Cheese & Pickle Sandwich £7.25

Steak & Blue Cheese Baguette £11.95

5oz sirloin topped with hartington stilton & fresh rocket
served with homemade chips & coleslaw

Roasted Ham Hock Baguette £10.95

Honey & wholegrain mustard marinated ham hock
served warm on a toasted white baguette
with homemade chips & coleslaw

Brie & Caramelised Red Onion Baguette £10.95

Brie on a toasted white baguette with
caramelised red onion & rocket served with
homemade chips & coleslaw

Jacket Potato, Prawn & Marie Rose Sauce (GF) £8.75

Served with a fresh salad

Jacket Potato, Cheese & Homemade Coleslaw (GF) £8.25

Served with fresh salad

Jacket Potato, Cheddar Cheese & Beans (GF) £7.75

Served with fresh salad

Starters

Chef's Homemade Soup Of The Day £5.95

Served with home baked croutons & rustic bread
GF without bread & croutons

Ham Hock Hash (GF) £7.95

Served on a bed of creamed leeks
Topped with a freshly poached egg

Breaded Brie Wedges (v) £7.75

Served with cranberry sauce and rustic bread

Traditional Prawn Cocktail £8.95

North Atlantic prawns with little gem lettuce
served in a marie rose sauce
GF without bread - Gluten Free crackers available

Baked Garlic Button Mushrooms £7.75

Baked button mushrooms in a creamy garlic sauce
served with toasted garlic bread (v)

Chicken Liver & Whisky Pate £8.95

Our chef's own recipe, served with homemade
caramelised red onion chutney and toasted rustic bread
GF without bread - Gluten Free crackers available



Traditional Home Cooked Food Served 7 Days A Week

Mains

Traditional Pub Roast Dinner Regular £15.50 Lite Bite £9.50

Available 7 days a week - On Sunday served from the Carvery served with seasonal vegetables, a selection of potatoes, yorkshire pudding & homemade gravy (GF option available - please ask a staff member)

Wild Game Wellington £16.50

A countryside feast of pheasant & venison wrapped in fresh puff pastry, served with mashed potato braised red cabbage & red wine gravy

Sausage & Mash with Onion Gravy Regular £14 Lite Bite £9

Owen Taylors butchers award winning sausage served with creamy mashed potato, onion gravy & garden peas (v) Vegetarian sausage available on request

Pan Fried Chicken Breast (GF) £16

In a mixed herb cream sauce, served with garlic & pancetta sauteed potatoes and fresh salad

Beer Battered Fish & Chips Regular £15.50 Lite Bite £9.50

Fresh fillet of fish in our own recipe peak ales chatsworth gold beer batter served with mushy peas

Fresh Fish of the Day £16.50

Served in a creamy white wine & caper sauce, steamed green beans and boiled new potatoes Please see the specials board for todays cut of fish

Breaded Whitby Scampi Regular £14.50 Lite Bite £9.25

Breaded whitby scampi served with homemade chips & garden peas

Sliced Meat Salad (GF) Regular £14.50 Lite Bite £9.25

A choice of Beef, Ham or Turkey, Served with buttered new potatoes

Breaded Whitby Scampi Salad Regular £14.50 Lite Bite £9.25

Served with buttered new potatoes

North Atlantic Prawn Salad (GF) Regular £14.50 Lite Bite £9.25

Served with buttered new potatoes

Chicken & Bacon Salad (GF) Regular £14.50 Lite Bite £9.25

Served with buttered new potatoes

The Hardwick Inn Mixed Grill £27

A special feast of English meats including rump steak, lamb cutlet, pork steak, gammon steak, lambs liver, lincolnshire sausage, grilled black pudding, kidney, homemade onion rings, a fried egg, homemade chips & garden peas

English Ribeye Steak (GF without chips & onion rings) 12oz £26

Topped with a fried egg, served with grilled plum tomato, baked field mushroom, homemade onion rings, garden peas & homemade chips

English Sirloin Steak 10oz £25 5oz £14.25

Served with grilled plum tomato, baked field mushroom, homemade onion rings, garden peas & homemade chips (GF without chips & onion rings)

English Gammon Steak 10oz £15 5oz £8.95

with grilled plum tomato, homemade chips & garden peas Topped with a fried egg or pineapple (GF without chips)

Chicken, Leek & Bacon Pie Regular £15.50 Lite Bite £9.50

Topped with thick shortcrust pastry Served with homemade chips & mushy peas (or garden peas)

Derbyshire Beef & Guinness Pie Regular £15.50 Lite Bite £9.50

Topped with thick shortcrust pastry Served with homemade chips & mushy peas (or garden peas)

Hardwick Inn Steak & Stilton Pie Regular £15.75 Lite Bite £9.95

Topped with thick shortcrust pastry Served with homemade chips & mushy peas (or garden peas)

Cheddar, Smoked Bacon & BBQ Burger £16.50

Topped with beer battered onion rings, baby gem lettuce, tomato, served with homemade chips and coleslaw

Spinach & Ricotta Lasagne (v) £14.50

Creamed spinach, shallot & garlic sauce layered with ricotta & fresh pasta sheets, served with fresh salad & homemade garlic bread

Hardwick Inn's Special Ploughmans £15.50

Includes: mature cheddar cheese, homemade whisky pate, pork pie, derbyshire ham, homemade scotch egg, pickled onion, branstons pickle, half an apple, coleslaw, mixed salad, a wedge of rustic bread & homemade chips

Sides & Sauces

Homemade Jim Beam BBQ Sauce £3.25 Homemade Pepper Sauce (GF) £3.25 Side Salad (v) (GF) £3.75 Homemade Chips (v) £4.00

Homemade Coleslaw £3.75 Battered Onion Rings £3.50 (v) Red Wine Gravy (GF) £3.25 Seasonal Vegetables (GF) £4.00

Game dishes may contain traces of shot. We have a very small busy kitchen space so can not guarantee the avoidance of all allergens! For allergen advice please speak to a member of staff. All prices are subject to change without notice & include vat



Traditional Homemade Desserts Served 7 Days A Week

For Dessert

All of our desserts are homemade every day

Poached Pear, Apple & Blackberry Crumble (V)

Served with Peak Dairy vanilla ice cream or homemade custard

£6.95

Black Cherry, Pink Gin & Almond Roulade (V) (GF)

Served with Peak Dairy vanilla ice cream

£6.95

Classic Treacle Sponge (V)

A light steamed sponge smothered with treacle, served with homemade hot custard

£6.95

New York Cheesecake

Vanilla cheesecake made with a biscuit crumb base, served with Peak Dairy vanilla ice cream

£6.95

Homemade Chocolate Brownie (V)

Served warm, topped with Peak Dairy vanilla ice cream

£6.95

Chocolate Fudge Ice Cream Sundae (V) (GF without wafer)

Award winning Peak Dairy chocolate ice cream mixed with fudge cubes & chocolate sauce topped with fresh whipped cream & wafer

£6.95

Hardwick Inn Cheese & Biscuit Selection (V) (GF Available)

Stilton, cheddar & brie

Served with, onion chutney,

biscuits, grapes, celery, sliced apple

£9.50

Peak Dairy Ice Cream (GF)

3 Scoops of vanilla or chocolate ice cream

served with a choice of sauce topping

£4.50

Hot Drinks, Homemade Pastries & Cakes

Homemade Cake of the Day *(Please ask your server)*

Fruit Scone with Cream & Jam

Biscoff Millionaire Slice

Chocolate Flapjack

Hot Chocolate, with Cream & Marshmallows

Americano / Cappuccino / Latte / Flat White

A Selection of Tea's

Irish Coffee with Cream

Baileys Hot Chocolate

Baileys Latte

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Allergen Menu 2024

Breakfast

Served from 10am till 11:30am Monday to Saturday (not served on bank holidays)

Hardwick Inn English Breakfast

Sausage: Sulphites, Gluten

Bacon: none

Black Pudding: Gluten, Barley

Hash Brown: Gluten, Lactose, Sulphites

Fried Egg: Egg

Baked beans: none

Toast: Gluten

Butter: lactose

Jam: none

Hardwick Inn Vegetarian Breakfast (v)

Sausage: Sulphites, Gluten

Hash Brown: Gluten, Lactose, Sulphites

Baked Beans: none

Fried Egg: Egg

Toast: Gluten

Butter: lactose

Jam: none

Traditional Breakfast Cob

Sausage: Sulphites, Gluten

Bacon: none

Cob: Gluten, Soy

Butter: Lactose

The Hardwick English Breakfast Cob

Sausage: Sulphites, Gluten

Bacon: none

Black Pudding: Gluten, Barley

Fried Egg: Egg

Cob: Gluten, Soy

Butter: Lactose

Eggs Benedict

Ham Hock: Mustard

Bacon: none

Muffin: Gluten

Hollandaise: Sulphites, Lactose

Poached Eggs: Egg

Steak & Eggs

Hash Brown: Gluten, Lactose, Sulphites

Eggs: Egg

Breakfast Toast (v)

Toast: Gluten

Butter: Lactose

Jam: none

Sandwiches, Rolls & Snacks

Turkey & Stuffing Cob

Cob: Gluten, Soy

Stuffing: Gluten,

Gravy: Gluten, Lactose, Soya, Celery, Mustard

Hot Beef & Horseradish Cob

Cob: Gluten, Soy

Horseradish: Soya, Mustard, Sulphites, Gluten

Gravy: Gluten, Lactose, Soya, Celery, Mustard

Homemade Soup & Sandwich

Gluten, Lactose, Soya & Sandwich Choice Below

Ham & Wholegrain Mustard Sandwich

Gluten, Mustard, Lactose, Soya

Roast Beef & Red Onion Sandwich

Gluten, Mustard, Soya, Sulphites Lactose, Sulphites

Prawn & Marie Rose Sauce Sandwich

Gluten, Lactose, Crustaceans, Soya, Mustard

Turkey, Stuffing & Cranberry Sandwich

Gluten, Lactose, Sulphites

Cheese & Pickle Sandwich

Gluten, Lactose, Sulphites

Steak & Blue Cheese Baguette

Cheese: Lactose

Baguette: Gluten

Coleslaw: Egg, Mustard

Smoked Brie & Caramelized Red Onion Baguette

Brie: Lactose

Red Onion Chutney: Sulphites, Soy

Baguette: Gluten

Coleslaw: Egg, Mustard

Ham Hock Baguette

Baguette: Gluten

Ham Hock: Mustard Coleslaw: Egg, Mustard

Jacket Potato, Prawn & Marie Rose Sauce (GF)

Prawns: Crustacean,

Sauce: Egg, Soya, Barley

Jacket: Lactose

Jacket Potato, Cheese & Homemade Coleslaw (GF)

Cheese: Lactose

Coleslaw: Egg

Jacket: Lactose

Jacket Potato, Cheddar Cheese & Beans (GF)

Cheese: Lactose

Beans: None

Jacket: Lactose

Starters

Traditional Prawn Cocktail

Prawns: Crustacean

Bread: Gluten, Lactose

Sauce: Egg, Soya, Barley

Baked Garlic Button Mushrooms

Lactose, Gluten, Rye (v)

Chicken Liver & Whisky Pate

Pate: Lactose, Soya, Sulphites, Mustard

Bread, Gluten, Lactose, Rye,

gluten free without bread, Gluten Free crackers available

Chef's Homemade Soup Of The Day

Gluten, Lactose, Soya

gluten free without bread & croutons

Breaded Brie Wedges (v)

Brie: Gluten, Lactose, Soya

Sauce: none

Ham Hock Hash

Lactose, Mustard

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Allergen Menu 2024

Mains

Roast Dinner

(Sunday Only 12 till 4:30)

Cabbage: Sulphites, Mustard

Mash: Lactose

Gravy - Gluten, Celery, Mustard, Lactose, Soya

Yorkshire: Gluten, Lactose, Egg

Stuffing: Gluten

Wild Game Wellington

Wellington: Gluten, Barley, Lactose, Mustard, Celery

Mash: Lactose

Cabbage: Sulphites, Mustard

Sausage & Mash with Onion Gravy

Sausage: Gluten, Sulphites,

Mash: Lactose

Onion Gravy: Sulphites, Soya

(v) Vegetarian sausage available on request

Veg Sausage: Gluten, Sulphites, Soya

Pan Fried Chicken Breast

Lactose, Soya, Celery, Mustard

Beer Battered Fish & Chips

Batter: Sulphites, Gluten, Barley

Chips: Gluten

Tartare Sauce: Mustard, Egg, Lactose, Barley

Fresh Fish of the Day

Sauce: Lactose, Sulphites, Celery

Potatoes: Lactose

Please see the specials board for today's cut of fish

Breaded Whitby Scampi

Breaded Scampi: Gluten, Crustaceans

Chips: Gluten

Tartare Sauce: Mustard, Egg, Lactose, Barley

Sliced Meat Salad (GF)

Salad: Celery, Egg, Mustard

Potatoes: Lactose

Breaded Whitby Scampi Salad

Scampi: Gluten, Crustaceans

Salad: Celery, Egg, Mustard

Potatoes: Lactose

North Atlantic Prawn Salad (GF)

Prawns: Crustaceans

Salad: Celery, Egg, Mustard

Potatoes: Lactose

Chicken & Bacon Salad

Potatoes: Lactose

Salad: Egg, Celery, Mustard

Pepper Sauce (GF)

Lactose, Soya,

Homemade Coleslaw

Egg, Mustard

Red Wine Gravy (GF)

Sulphites, Soya

Battered Onion Rings (v)

Gluten, Barley

BBQ Sauce

Gluten, Sulphites

Seasonal Vegetables (GF)

Mustard, Sulphites

Homemade Chips(v)

Gluten

Side Salad (v) (GF)

Celery, Egg, Mustard

The Hardwick Inn Mixed Grill

Egg: Egg

Sausage: Gluten, Sulphites

Chips: Gluten

Onion Rings: Gluten, Barley

Black Pudding: Gluten, Barley

English Ribeye Steak *(Topped with a fried egg)*

Egg: Egg

Chips: Gluten

Onion Rings: Gluten, Barley

English Sirloin Steak

Chips: Gluten

Onion Rings: Gluten, Barley

English Gammon Steak

Chips: Gluten

Egg: Egg

Chicken Leek & Bacon Pie

Pie: Barley, Gluten, Celery, Mustard, Egg, Soy, Lactose

Chips: Gluten

Gravy: Gluten, Lactose, Soya, Celery, Mustard

Derbyshire Beef & Guinness Pie

Pie: Barley, Gluten, Celery, Mustard, Egg, Soy, Lactose

Chips: Gluten

Gravy: Gluten, Lactose, Soya, Celery, Mustard

The Hardwick Inn Steak & Stilton Pie

Pie: Barley, Gluten, Celery, Mustard, Egg, Soy, Lactose

Chips: Gluten

Gravy: Gluten, Lactose, Soya, Celery, Mustard

Cheddar & Bacon Burger

Burger: Mustard, Soy, Sulphites, Rye, Egg, Lactose

Bun: Gluten, Lactose, Soy, Egg, Nuts, Mustard

Chips: Gluten

Onion Rings: Gluten, Barley

BBQ Sauce: Gluten, Sulphites

Coleslaw: Egg, Mustard

Spinach & Ricotta Lasagne (v)

Lasagne: Gluten, Mustard, Soya, Celery, Lactose

Garlic Bread: Gluten, Lactose

Hardwick Inn's Ploughmans

Pork Pie: Gluten, Celery

Scotch Egg: Gluten, Egg

Branston Pickle: Barley, Sulphites

Pate: Lactose, Sulphites

Bread: Gluten

Chips: Gluten

Coleslaw: Egg, Mustard



Allergen Menu 2024

For Dessert

All of our desserts are homemade every day

Poached Pear, Apple & Blackberry Crumble (V)

Crumble: Gluten

Custard: Lactose

Ice Cream: Lactose

Black Cherry, Pink Gin & Almond Roulade (V) (GF)

Roulade: Egg, Lactose, Sulphites, Nuts

Custard: Lactose

Ice Cream: Lactose

Classic Treacle Sponge (V)

Sponge: Egg, Gluten

Custard: Lactose

Ice Cream: Lactose

New York Cheesecake

Cheesecake: Gluten, Lactose

Ice Cream: Lactose

Homemade Chocolate Brownie (V)

Brownie: Gluten, Lactose, Egg

Custard: Lactose

Ice Cream: Lactose

Chocolate Fudge Ice Cream Sundae (V) (GF without wafer)

Sundae: Lactose, Soya

Wafer: Gluten

Sauce: Soya

Hardwick Inn Cheese & Biscuit Selection (V) (GF Crackers Available)

Cheese: Sulphites, Lactose, Celery

Biscuits: Gluten

Chutney: Sulphites, Soy

Peak Dairy Ice Cream (GF)

Ice Cream: Lactose

Chocolate Sauce: Soya

Toffee Sauce: Lactose