

wine LIST

WHITE	RED
<p>1) Molino Del Sol Airen – SPAIN (2) An attractive dry white with flora and citrus aromas leading to a crisp, fresh palate. SWA Bronze Award. 175ml £5.65 250ml £7.75 Bottle £21.50</p> <p>2) I Castelli Pinot Grigio delle Venezie – ITALY (1) Fresh, light minerality, balanced and persistent. Good fruity notes and light aromatics. 175ml £6.00 250ml £8.15 Bottle £22.95</p> <p>3) Coração Obra Prima DOC Vinho Verde – PORTUGAL (2) This wine presents a citrus colour, aromas of citrus and floral fruits on the nose. Bottle £23.50</p> <p>4) Sauvignon Blanc Vin de France - Patriarcho – FRANCE (1) A great citrusy aromatic Sauvignon from the home of this popular grape. 175ml £6.50 250ml £8.95 Bottle £24.95</p> <p>5) Tradicao Alvarinho – PORTUGAL (2) Bright yellow citrus colour, with aromas of grapefruit, lemon and light floral notes. 175ml £6.95 250ml £9.75 Bottle £27.50</p> <p>6) Faustino Rivero Blanco D.O.Ca Rioja – SPAIN (2) Very aromatic, with fruity aromas of apples and bananas. Bottle £27.95</p> <p>7) Gavi di Gavi Il Portino – ITALY (2) Fruity and aromatic with just a hint of mineral notes and a mouth watering citrus finish. Bottle £32.50</p> <p>8) Louis Latour Macon-Lugny – FRANCE (2) A nose of exotic fruit evolving in to flavours of papaya and pineapple, on the intensely flavoured palate. Bottle £38.00</p>	<p>12) Molino Del Sol Tempranillo – SPAIN (B) A wonderful fruity red with a silky smooth finish. 175ml £5.85 250ml £7.75 Bottle £21.50</p> <p>13) Louis Eschenauer Merlot – FRANCE (C) Expressive blackcurrant and cherry with a silky smooth intensity and lingering flavour. Bottle £22.95</p> <p>14) Jarrah Wood Shiraz – AUSTRALIA (C) This classic Australian Shiraz is packed with ripe cherry and raspberry flavours with a pepper spice finish. 175ml £6.25 250ml £8.50 Bottle £23.50</p> <p>15) Club de Campo Malbec – ARGENTINA (D) Ruby in colour with aromas of redcurrants, cherries, plums and a hint of spice. 175ml £6.65 250ml £8.95 Bottle £24.95</p> <p>16) Rothschild Pinot Noir – FRANCE (A) A nose of violets and wild strawberries lead through onto the palate with striking intensity. 175ml £7.25 250ml £9.50 Bottle £26.50</p> <p>17) Chianti Classico DOCG Sant' Ilario – ITALY (C) Characteristic scents of violet, small red fruit and subtle spices. Bottle £29.95</p> <p>18) Viña Cerrada Reserva D.O.Ca Rioja – SPAIN (D) There are intense, spicy, ripe cherry and plum aromas merged with notes of tobacco, toffee, vanilla and wood. Bottle £32.50</p> <p>19) Fleurie Domaine Presle Mommessin – FRANCE (B) Aromas of violets and roses lead in to an elegant and feminine palate of delicate raspberry and strawberry fruit. Bottle £32.95</p>
ROSÉ	SPARKLING WINE & CHAMPAGNE
<p>9) Molino Del Sol Tempranillo Rosé – SPAIN (2) Lashings of red summer fruits and just a hint of vanilla make this wine very approachable. 175ml £5.85 250ml £7.75 Bottle £21.50</p> <p>10) Charlie Zin - White Zinfandel – USA (4) A rosé laden by red fruit and hints of delicate spices. Rich in flavour with an elegant after taste. 175ml £6.25 250ml £8.50 Bottle £23.50</p> <p>11) Quinson Provence Rosé – FRANCE (2) Elegant and fine flavoured red berries with a hint of spice. 175ml £7.50 250ml £10.50 Bottle £29.95</p> <p>Whites: 1 DRY – 5 MEDIUM – 9 SWEET Reds: A LIGHT – C MEDIUM – E FULL BODIED</p>	<p>20) Sea Change 0% Sparkling Wine – ITALY (1) Hints of elderflower, crisp apple and summer mint set the taste buds alive. Bottle £19.95</p> <p>21) Prosecco, Famiglia Botter D.O.C Extra Dry – ITALY (1) Delicious floral and delicate flavours with a fine mousse. £28.00</p> <p>22) Moët and Chandon Brut – FRANCE (1) Still the best selling Non-Vintage Champagne in the UK. This classic blend boasts notes of green apple and citrus fruits. Bottle £60.00</p> <p>23) Charles Vercy Brut Champagne – FRANCE (1) Very aromatic and elegant with ripe fruit flavours and a really pleasant minerality. Bottle £40.00</p>



THE SITWELL ARMS

Station Road, Renishaw, Derbyshire, S21 3WF
www.sitwellarms.com | 01246 435226

Wild Boar Inns Ltd.



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starter

M E N U

Smoked Haddock & Leek Fish Cake

Poached Egg – Hollandaise Sauce

£6.95 (GFR)(D)

Ham Hock Terrine

Beetroot Piccalilli - Toasted Sour Dough

£5.95 (GFR)

Portobello Mushroom

Spinach – Stilton – Garlic Duxelles

£5.75 (D)(GFR)(VGR)(V)

Atlantic Prawns & Smoked Salmon

Marie Rose Sauce – Pink Peppercorns

£8.25 (GFR)

Chicken Skewer

Caesar Dressing – Fresh Parmesan

Cos – Anchovies – Deep Fried Capers – Croutons

£5.25 (GFR)(D)

Sour Dough Crostini

Garlic Aioli – Kalamata & Halkidiki Olives

Sun Blushed Tomatoes

£4.95 (VGR)(D)

Add Baked Camembert with Rosemary

£2.95 (D)

Pan Fried Halloumi

Basil Pesto – Toasted Pine Nuts – Aged Balsamic

Roasted Red Pepper

£6.95 (GF)(V)(D)(N)

side

O P T I O N S

Chunky Chips **£3.45** (V)

Sweet Potato Fries **£4.45** (V)

French Fries **£2.95** (V)

Halloumi Fries & Chillli Jam **£5.50** (D)(V)

Battered Onion Rings **£3.95** (V)

Battered Mushrooms **£4.25** (V)

Dressed Salad **£3.50** (V)

Garlic Flat Bread **£3.25** (D)(V)

ADD

Garlic Aioli **£1.25** (V)

Garlic Truffle Oil & Parmesan **£1.25** (D)(V)

Cheddar Cheese **£1.25** (D)(V)

Floured Bap **£1.25** (V)

main

M E N U

CHEFS RECOMMENDATIONS

All with Dauphinoise Potato & Panache Buttered Vegetables

Beef Wellington

Wilted Spinach – Parsnip Puree
Burgundy Wine Sauce

£26.95 (D)

Garlic & Thyme Chicken

Pancetta – Asparagus – Sweet Potato Puree
Cream & Mushrooms

£16.95 (GFR)(D)

Rosemary Roasted Lamb Rump

Honey Roast Carrot – Pomme Puree
Red Currant Jus – Fresh Mint

£22.95 (GFR)(D)

Sea Bass Fillet

Mediterranean Vegetables
Edamame & Broad Beans – Saffron New Potatoes
Salsa Verde

£19.95 (GF)(D)

Pan Fried Venison

Roasted Beetroot & Shallot
Celeriac Puree – Blackberry Jus

£18.95 (GFR)(D)

Mushroom, Spinach & Chestnut En Crouete

Parsnip Puree – Asparagus – Red Wine Jus

£12.95 (D)(V)

FAVOURITES

Mixed Grill

Rump Steak – Gammon – Pork Loin – Sausage
Chicken Breast – Black Pudding – Fried Egg
Chunky Chips – Garden Peas – Grilled Tomato

£21.95 (GFR)

Soz Rib Eye Steak

Peppercorn Sauce – Chunky Chips – Garden Peas
Grilled Tomato

£19.95 (D)(GFR)

FAVOURITES

(continued)

Chicken Fajitas

Salsa – Sour Cream – Guacamole –
Flour Tortillas – Cheddar Cheese

£15.95

Mushroom Fajitas

Salsa – Sour Cream – Guacamole
Flour Tortillas – Cheddar Cheese

£10.95 (V)(VGR)(D)

Battered Whitby Whopper

Chunky Chips – Mushy Peas
Lemon & Tartare Sauce

£15.95

Braised Beef with Ale

Baked Mash & Stilton Crust
Green Vegetables – Glazed Carrots

£13.50 (GF)(D)

Chefs Steak & Cheese Burger

Relish Dressed Brioche – Salad – Chunky Chips

£13.95 (GFR)(D)

PASTA & RISOTTO

Tagliatelle Carbonara

Pancetta – Parmesan

£12.95 (D)

Mediterranean Penne Pasta

Mediterranean Vegetables – Tomato Sauce –
Pesto – Parmesan

£10.95 (V)(VGR)(N)(D)

Smoked Haddock, Lemon & Pea Risotto

Crispy Leek – Parmesan

£13.95 (D)(GF)

Toasted Goats Cheese & Leek Risotto

Sauté Mushrooms – Parmesan

£11.95 (V)(GF)(VGR)(D)

ALLERGEN KEY

All food items contain traces of Gluten, unless stated otherwise.

(GF) Gluten Free (GFR) Gluten Free on Request

(V) Vegetarian (VG) Vegan (VGR) Vegan on request (D) Contains Dairy (N) Contains Nuts

dessert

M E N U

Chefs Cheesecake

Chantilly Cream – Fruit Coulis

£6.75 (D)(V)

Brandy Snap Basket

Strawberry & Mint Compote

Vanilla Seed Ice Cream

£5.95 (VGR)(D)(V)

Salted Caramel and Chocolate Tart

Raspberry Sorbet – Vanilla Cream

£6.95 (D)(V)

Sticky Toffee Pudding

Clotted Cream – Toffee Sauce

£5.95 (D)(V)

Lemon Posset

Lemon Curd – Shortbread

£6.95 (D)(V)

Local and International Cheese

Biscuits – Chutney – Celery – Grapes – Apple

£7.95 (D)

hot drink

C H O I C E S

Latte – **£3.25**

Cappuccino – **£3.25**

Americano – **£2.75**

Mocha – **£3.85**

Espresso – **£2.85**

Pot of Coffee – **£2.75**

Pot of Tea – **£2.50**

Speciality Tea – **£2.85**

Hot Chocolate – **£3.50**



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