



Welcome to The Old Smithy, Gallery Café & Bistro set in the beautiful Derbyshire Dales, on the wonderful Chatsworth Estate...

Stuart and Sarah are a husband and wife team, who will constantly strive to make your visit to The Old Smithy, enjoyable and memorable. They are proud to present a new aspect to The Old Smithy, so when you enter not only do you get wonderful smiles from the staff and gorgeous smells from the kitchen, you have plenty to see on the eye.



The Old Smithy also presents to you, 'The House Of Ugly Fish' artwork created by Paul and Lisa Howson (Sarah's father and stepmother).

Stuart and Sarah also have some exciting news they would like to share, during the month of July this year, 2017, they will also be taking over The Edensor Tea Cottage, a gentle walk or quick five minute drive from Beeley. They would love to see you there!

BREAKFAST at The Old Smithy

09:30-12:00 Tuesday - Sunday

THE APPRENTICE	£8.50
local pork sausage, crispy smoked bacon, black pudding, free range egg, toast <i>also a choice of tomato/beans/mushrooms</i>	
THE WORKS	£10.50
local chorizo sausage, local pork sausage, black pudding, two rations of crispy smoked bacon, free range poached eggs, roasted cherry tomatoes, baked field mushrooms, baked beans, toast	
THE VEGGIE BREKKIE	£8.50
veggie sausages, roasted cherry tomatoes, wilted spinach, baked beans, bake field mushroom, free range egg, toasted bread, new potatoes	
THE EGGS	
EGGS BENEDICT	£6.95
crispy smoked bacon, free ranged poached egg, toasted muffin, hollandaise sauce	
EGGS ROYALE	£6.95
smoked salmon, free range poached egg, toasted muffin, hollandaise sauce	
OMELETTE	£5.95
wilted spinach, mushrooms, cherry tomatoes and mature cheddar cheese <i>For you meat lovers, why not add one of the below for an extra £1.00...</i>	
local chorizo <i>or</i> pork sausage <i>or</i> smoked crispy bacon	
THE YANKEE STYLE	£6.50
vanilla pod pancakes <i>Choice of...</i> maple syrup, crispy bacon <i>or</i> banana, dark chocolate sauce	
THE PORRIDGE	£3.50
creamy oats, wild berry compote	

LUNCHTIME at The Old Smithy

12:00-3:00pm Tuesday - Sunday

HOMEMADE SOUP OF THE DAY	£4.95
soft bread roll, butter	
SMITHY PLATTER	£10.50
parma ham, breaded goats cheese, olives, salad, baked ciabatta, honey roasted chorizo sausage and polenta chips	
SMASHED AVOCADO & SMOKED SALMON	£7.95
served on toasted ciabatta with salad and our Smithy homemade dressing	
BIG BOY	£12.50
ultimate meaty burger, black bomber cheese, smoked crispy bacon, brioche bun, gherkin, chunky chips	
CAUGHT AT SEA	£10.50
beer battered haddock, chunky chips, tartare sauce, minted crushed peas	
BAKED MACARONI CHEESE	£9.95
served with parsley and garlic ciabatta	
OUR QUICHE	£9.95
quiche of the day, fresh salad, sautéed potatoes	
FULL ENGLISH RISOTTO	£11.50
pork sausage, smoked bacon, black pudding, cherry tomato and poached egg	
LOCAL PORK SAUSAGES	£10.95
served with creamy mash potato, red wine gravy and buttered green vegetables	
CAMEMBERT DE NORMANDIE	£7.95
baked rosemary & garlic camembert, homemade chutney and bread	
GRILLED GOATS CHEESE, WALNUT & BEETROOT SALAD	£9.95
finished with a balsamic glaze	

THE ULTIMATE SANDWICHES

12:00-3:45pm Tuesday - Sunday

gluten free bread rolls available on request

all served on warm ciabatta rolls or with granary or white soft bread, mixed leaf salad, coleslaw & crisps

double decker BLT	£7.95
tuna, cucumber & cracked black pepper	£6.95
brie, smoked bacon & cranberry sauce	£6.95
smoked salmon, cucumber, cream cheese	£6.95
mature cheddar & chutney sandwich	£5.95

SIDES

12:00-3:00pm Tuesday - Sunday

GARLIC CIABATTA, CHUNKY CHIPS, SWEET POTATO FRIES <i>or</i> MIXED LEAF SALAD	£3.50
CHEESY CIABATTA	£3.95

NAUGHTY BUT NICE afternoon tea

12:00-4:00pm Tuesday - Sunday

We have a great selection of sweet treats at The Smithy. They change on a regular basis so please ask a member of staff or look at our sweet treats blackboard to see what's on offer today.

FRUIT SCONES	
with butter	£2.25
butter and jam	£2.75
jam and cream	£3.50
butter, jam and cream	£3.60
CHEESE SCONES	
with butter	£2.25
cream cheese and chutney	£3.50
TOASTED TEACAKES	
with butter	£1.95
butter and jam	£2.50

AFTERNOON TEAS AVAILABLE

24 hour notice needed, bookings only
- please ask a member of staff for details.

If you are vegan, coeliac, vegetarian or have any other dietary requirements, our staff are more than happy to help advise you on what you can or can't have. Please do bear in mind though that we can not 100% guarantee that there will be no traces of allergens such as nuts that may have come into contact with our ingredients due to manufacturing reasons.

Please bear in mind... GOOD FRESH LOCAL FOOD can be a bit longer than 'ting ting' food, but it's worth the wait!

DRINKS MENU

TEAS

BUILDERS CUPPA TEA	£1.95
PG Tips in a mug, milk and sugar ...if your not sweet enough	
LOOSE LEAF TEAS <i>award winning speciality leaf teas...</i>	
English breakfast tea	£2.40
Sapphire earl grey	£2.50
Decaf ceylon	£2.50
Dragon well green	£2.50
Spiced chai	£2.50
Citrus chamomile	£2.50
Wild encounter	£2.50
White pear ginger	£2.50
Egyptian mint	£2.50

COLD BEVERAGES

MILKSHAKES	£3.95
Chocolate or strawberry <i>made with Bluebells ice cream</i>	
MINERAL WATER	£1.75
Still or sparkling	
FOLKINGTONS	£2.55
Orange or apple	
BOTANICALLY BREWED BEVERAGES	£2.50
Dandelion & Burdock, Victorian Lemonade, Wild English Elderflower or Ginger Beer	
FIZZY DRINKS	£2.50
Coca Cola or Diet Coke	
ALCOHOLIC BEVERAGES	
Peroni Nastro Azzurro	£3.75
Cider	£3.75
Peak Ales (<i>brewed on the Chatsworth estate</i>)	£4.00

COFFEES

*Medium to dark roasted blend, 2/3 brazilian barundi,
1/3 indian cherry robusta...*

CAPPUCCINO (lg)	£2.50
AMERICANO (lg)	£2.30
LATTE	£2.40
FLAT WHITE	£2.40
MOCHA	£2.95
ESPRESSO	£2.00
DOUBLE SHOT ESPRESSO	£2.70
FILTER COFFEE	£2.10
DECAF AMERICANO	£2.30
EXTRA SHOT	£0.70
SYRUP	£0.40

LUXURY HOT CHOCOLATES

WHITE HOT CHOCOLATE	£2.60
<i>think of it as a cocoa butter snowstorm!</i>	
Brimming with buttery sweetness, this much-loved classic calls for a mountain of whipped cream and an avalanche of marshmallows	
LUXURY	£2.60
<i>designed for those who like their cocoa just so...</i>	
‘Luxury’ its a word you hear bandied about a lot these days. But what does it take for a taste to be truly luxurious? well we think this comes pretty close. with a cashmere smoothness & rich intensity of flavour, its the perfect antidote to austerity	
<i>add marshmallows & cream for an extra £0.50</i>	

WINE LIST

125ml £3.00 175ml £4.25 250ml £5.30 bottle £15.95

WHITE WINE

Sauvignon Blanc Cape Heights, South Africa
This sun ripened grape shows fresh, ripe tropical fruit flowers with a twist of citrus. zippy, racy and very quaffable

RED WINE

Merlot Motevista, Chile
Immediately more-ish, ripe soft and plummy with a delicate dusting of spice

ROSE WINE

Montevista Sauvignon Rose, Maule Valley, Chile
Refreshing acidity & crisp strawberry fruit characters, the palate has substance and weight, with cherry characters and a touch of tannic grip. easy and enjoyable.

SPARKLING

Lunetta Prosecco Spumante, Nv 20cl £7.95 75cl £19.95