

DESSERTS

American Baked Vanilla Cheesecake raspberry syrup	£4.25
Selection of Ice Creams & Sorbets	£4.25
White & Milk Chocolate Ganache Tart strawberry syllabub & shortbread biscuits	£4.50
Apple Tart Tatin crème chantilly	£4.75
Sticky Toffee Pudding with toffee sauce & clotted cream	£4.75
Bread & Butter Pudding with English custard	£4.75
Knickerbocker Glory	£4.95
Derbyshire Cheese Plate Four choice cheeses, served with chutney, grapes, celery & biscuits	£7.25



COFFEE & TEA

Espresso	£2 / £3
Latte	£2.75
Cappuccino	£2.75
Macchiato	£2.75
Americano	£2.75
Pot of Tea	£2.50
Speciality Tea	£3.00
Hot Chocolate	£2.75

CHAMPAGNE & SPARKLING WINE

Lyric Prosecco Extra Dry - Italy A good mousse is followed by a green fruit on the nose & an off dry but citrusy palate	£24.00 125ml £5.00
Ponte Aurora Rosé - Italy Cherry pink in colour with a decent amount of sparkle, this is a light and off-dry sparkling rosé	£25.00 125ml £5.00
H Lanvin & Fils Brut Champagne Brut - France Golden in colour with fine bubbles this elegant Champagne is fresh on the nose with a rounded toasty palate	£39.00 125ml £7.50
H Lanvin & Fils Rosé - France Beautiful pale salmon pink in colour, fresh & elegant with red fruit character on the palate	£49.00
Taittinger Brut Réserve NV - Reims, France Toasty & biscuity on the nose with a good weight of fruit in the mouth	£50.00

DRY, DELICATE WHITES

Castillo de Piedra Viura - Spain A crisp dry white with a delicately fruity palate & attractive floral notes on the nose	£16.00 250ml £5.70 175ml £4.20
Pinot Grigio Ponte di Piave - Venetia, Italy Very light & neutral, revealing just a hint of green fruit	£18.50 250ml £6.50 175ml £4.70
Picpoul de Pinet Cuvée Thetis - Coateaux de Languedoc, France A dry & light bodied white wine that has a good balance of fruit & freshness	£24.00
Chablis, J Moreau et Fils - Burgundy, France Steely & dry with a hint of green in the colour. Like all fine Chablis the fruit is balanced by a crisp acidity	£35.00

RIPE, FRUIT-DRIVEN WHITES

Spearwood Chardonnay - Australia Fresh, juicy white with melon fruit flavour & a crisp finish	£18.50 250ml £6.50 175ml £4.70
Las Ondas Viognier Reserva - Valle Central, Chile A delicate & scented Viognier that is dry, mid bodied & crisp on the palate	£21.00
Peter & Peter ‘Zeller’ Riesling Feinherb - Mosel, Germany Pure, youthful & citrusy on the nose with a refreshing palate that is just off dry	£23.50

ZESTY, AROMATIC WHITES

Plate 95 Sauvignon Blanc - Valle Central, Chile Fresh & Zesty with ripe tropical fruit flavours	£19.00 250ml £6.70 175ml £4.80
Finca de Oro Rioja Blanco - Spain Fresh, clean & youthful with attractive apple & pear drop aromas	£21.50
Cloud Island Sauvignon Blanc - Marlborough, New Zealand Fresh & juicy with tropical fruit flavours & zingy acidity	£25.00 250ml £8.50 175ml £6.20
Sancerre, Bougrier - Loire, France A well structured dry white wine, with a stoney, leafy, green fruit aroma	£38.00

ROSÉ WINES

Castillo de Piedra Tempranillo Rosé - Spain Off-dry rosé with tempting strawberry fruit flavours	£16.00 250ml £5.70 175ml £4.20
Jack & Gina Zinfandel Rosé - California, USA Medium-sweet with delicious red fruit flavours & plenty of lively acidity	£18.50 250ml £6.50 175ml £4.70
Domaine des Martyrs Provence Rosé - France A classic French rosé: bone dry & light bodied with delicate red fruit	£24.00

LIGHT, EASY GOING REDS

Castillo de Piedra Tempranillo - Spain Light & fruity with soft red fruit flavours & a touch of spice on the finish	£16.00 250ml £5.70 175ml £4.20
Chateau de l’Abbaye Fleurie - France A lightish bodied & delicately tannic red that has just a touch of dark fruit	£25.00

MEDIUM-BODIED, FRUIT-DRIVEN REDS

Clockwork Raven Merlot - Chile Smooth & approachable with classic dark plummy Merlot fruit	£18.50 250ml £6.50 175ml £4.70
Chianti, ‘Vernaiolo’ Rocca delle Macie - Tuscany, Italy This mid bodied Chianti is lively & fresh, showing attractive dry fruit & spicy aromas	£21.00
Paternina ‘Banda Azul’ Crianza - Rioja, Spain A traditional Rioja with a soft redcurrant & vanilla oak on the nose & palate	£26.00
Waipara Hills Pinot Noir - Otago, New Zealand A good intensity of red berry fruit with a smooth mid-light bodied palate	£29.00

FULLER-BODIED, SPICY, WARMING REDS

Grapeful Dead Shiraz - Australia Youthful & juicy with lots of berry fruit & a touch of spice	£18.50 250ml £6.50 175ml £4.70
Dead Man’s Dice Malbec - Mendoza, Argentina Deep & vibrant Malbec with an intense nose of plum, damson & dark chocolate aromas	£21.00 250ml £7.30 175ml £5.30
Brampton Cabernet Sauvignon - Western Cape, South Africa A fullish bodied & chewily tannic red that has plenty of cassis & oak flavours	£25.00

FULL-BODIED, OAK AGED REDS

Cantina Di Negrar Valpolicella Ripasso Classico - Italy Quite a concentrated & chunky mid bodied Valpolicella	£29.00
Châteauneuf-du-Pape, Domaine de Père Pape - Rhône, France A deep, rich, concentrated wine with a fine flavour and a warm, satisfying finish	£39.00

PUDDING WINE & PORT

Errazuriz Late Harvest Sauvignon Blanc - Casablanca Valley, Chile A sweet white wine with pronounced floral & citrus aromas	£25.00
Taylors L B V Reserve	£45.00 50ml £3.95
Grant Burge 10 Year Old Tawny - Barossa, Australia An intense & hugely complex fortified sweet wine	£55.00 50ml £4.95



HORSLEY LODGE

HOTEL - RESTAURANT - GOLF

All Day Dining
Menu & Wine List



Our dedicated team of Chefs only use the finest and where possible local ingredients. We have put our menu together to hopefully offer something for everyone.

If you would like your meal adjusted to your taste, please ask, if we can we will!

BREAKFASTS

Served all day from 7am

Bacon or sausage sandwich with egg or tomato	£4.50
Eggs Benedict	£5.95
Eggs Florentine	£5.95
Smoked salmon & scrambled eggs	£6.95
Smoked Craster Kippers, scrambled eggs & parsley butter	£7.25
Vegetarian Full English breakfast	£6.95
Full English Breakfast	£7.95

STARTERS

Selection of Warm Rustic Breads & Mixed Olive balsamic, olive oil & salted butter	£3.75
Garlic Pizza Bread with fresh mozzarella	£3.75
Homemade Soup Of The Day with warm bread	£4.25
Baked Field Mushrooms cooked with garlic, herbs and cream, topped with breadcrumbs	£4.50
Homemade Chicken Liver Parfait Melba toast & red onion chutney	£5.25
Smoked Salmon & Prawn Cocktail dressed leaves, Marie Rose sauce	£5.75

TAPAS

1 Sticky Chicken thighs cooked in honey, soy & lemon	£3.25
2 Chorizo pan fried with sundried tomatoes	£3.45
3 Meatballs beef & pork in a rich tomato sauce	£3.45
4 Black Pudding Bon Bon picalilli syrup	£3.45
5 Patatas Bravas Classic tapas: sautéed potatoes, rich tomato	£3.45
6 Calamari squid rings, aioli	£3.95
7 Breaded Brie hot & sour sauce	£4.25
8 Hot Smoked Salmon crème fraîche, chives & capers	£4.75
9 King Prawns cooked in garlic, lemon & chilli	£4.95
10 Crab Croquettes Romesco sauce	£4.95

HOT SANDWICHES

Italian-style Chicken Ciabatta Chargrilled Marinated Chicken, red onion, olive & sun-dried tomato compote, fresh tomatoes, rocket, toasted garlic & French fries	£8.75
Steak Sandwich ciabatta, caramelised onions & french fries	£9.25
The Horsley Club toasted white or brown bread, layered with smoked chicken, crispy bacon, egg mayonnaise, tomato, crisp lettuce & french fries	£9.50
The Horsley Burger Two x 4oz beef patties, crispy bacon, Monterey Jack cheese, lettuce, onion, homemade burger sauce, french fries, chive coleslaw & BBQ sauce on the side	£13.50

COLD SANDWICHES & SALADS

*Sandwiches - served on malted wholegrain sub roll or classic white sub roll, crisp salad garnish & crisps or chips upgrade £1.50. Add a bowl of delicious Homemade Soup £3.50.	
*Salads - served with salad leaves & vinaigrette dressing	
Cheddar cheese & pickle	£4.75
Egg mayonnaise & cress	£4.75
Tuna mayonnaise & sweetcorn	£4.95
Honey roast ham, sliced tomato & wholegrain mustard mayonnaise	£5.25
Prawn Marie Rose, baby gem & cucumber	£5.25
Roast beef, horseradish, rocket & red onion	£5.25



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Mahau the perfect beer from Madrid to accompany your Tapas



STEAKS

Owen Taylor’s premium steaks, served with portobello mushroom, grilled tomato, rocket & Parmesan hand cut chips	
* 8oz Rump	£15.95
* 10oz Sirloin	£18.95
* 10oz Rib Eye	£19.95
Sauces - Diane, Peppercorn, Stilton & Béarnaise sauce	£1.95

CLASSIC MEALS

Ham, Egg & Chips dry cured ham, hand cut chips & 2 free range fried eggs	£8.95
Bangers & Mash choice butchers sausages, creamy mash, garden peas & onion gravy	£8.95
Today’s Beer Battered Fish & Chips mushy peas, homemade tartare sauce small / large	£8.50/ £12.50
“Small Boat” Whitby Scampi with fries, garden peas with homemade tartare sauce small / large	£8.50/ £12.50
Steak & Ale Pie hand cut chips, minted mushy peas & gravy	£11.50
Chicken, Ham & Leek Pie hand cut chips, minted mushy peas & gravy	£11.50
Fish Pie salmon, cod & prawns cooked in creamy white wine sauce, topped with cheddar mash & served with carrots & peas	£12.50
10oz French Trimmed Pork Cutlet black pudding mash, mashed carrot & swede, fine green beans, sage & cider jus	£12.50
Chef’s Balti vegetable balti, pilau rice, onion bhaji, garlic & coriander flat bread Add chicken £3.00	£12.50

Salmon pan fried salmon fillet, asparagus, fondant potato, cod & chive cakes, lemon & chive butter sauce	£13.50
Lamb Shank braised Little Eaton lamb shank, colcannon, braised red cabbage, honey glazed chantenay carrots, rosemary & thyme sauce	£13.50

PASTA

Wild Mushroom & Asparagus Tagliatelle crispy Parmesan & truffle oil	£10.50
Spinach, Feta & Piquillo Pepper Lasagne balsamic dressed salad	£10.50
Chicken Carbonara strips of marinated chicken, spaghetti, garlic, mushroom, white wine, cream & bacon lardons	£10.95

PIZZA

Classically baked in our pizza oven using our own special recipe pizza dough, tomato sauce & cheese blend. Brushed with garlic butter if required	
Margherita topped with fresh mozzarella	£7.95
Chicken, Mixed Peppers & Chilli Peppers	£8.95
Roasted Vegetable & Pesto	£8.95
Smoked Salmon, Spinach & Lemon Oil	£9.95
Ham & Mushroom	£9.50
Salami, Pepperoni & Ham	£9.95

SIDES

Chunky onion rings	£2.75
French fries	£2.95
Sweet potato fries	£3.25
Hand cut chips	£3.75
Rocket salad, Parmesan, balsamic & olive oil	£3.50
Grilled halloumi	£3.50
Mixed salad with house dressing	£3.50
Garlic pizza bread	£3.95
Garlic & cheese pizza bread	£4.25
Garlic, cheese & chilli pizza bread	£4.50

