

## Something sweet

### Ice Creams

The ice-creams we use are made by –  
Bluebells, Brunswood Farm, Locko Road, Spondon, Derby

Hayes Special – caramel shortbread, caramel,  
chocolate and vanilla ice cream, chocolate sauce  
and whipped cream **£6.00**

Roosters Sundae – blueberry, white chocolate and vanilla  
pod ice cream, berry coulis and whipped cream **£6.00**

Banana Split – fresh banana, vanilla pod ice-cream,  
fresh whipped cream, chocolate sauce and nuts **£6.00**

A choice of three scoops of chocolate, strawberry  
and vanilla ice-cream, all served with a pompadour  
wafer with a choice of raspberry, chocolate  
or butterscotch sauce **£4.80**

### Hot and Cold Puddings!

Bakewell tart – A sweet shortcrust pastry base, layered  
with raspberry jam and moist almond cake topped  
with glazed split almonds and served with custard,  
ice-cream or double cream **£4.80**

Sticky toffee pudding, toffee sauce with custard,  
ice-cream or double cream **£4.80**

Apple pie – Shortcrust pastry, bramley apples with  
custard, ice-cream or double cream **£4.80**

Homemade vanilla crème brûlée with a crisp caramel  
sugar topping, and berries **£5.00**

Homemade chocolate and bailey's sponge pudding  
with a scoop of vanilla pod ice-cream **£4.80**

Hot pudding of the day – Please see specials board **£4.80**

Chocolate profiteroles, vanilla cream and warm  
chocolate sauce **£4.80**

A choice of puddings from the cabinet **£4.80**

**All puddings served with as many spoons as you like!**

### Fruit Salad and Cheeses

Fresh fruit salad – **no added sugar** **£3.95**

Cheese and biscuits – a choice of local Stilton, English  
mature farmhouse Cheddar and Brie served with  
celery, grapes and a selection of cheese biscuits **£6.25**

### Hot Beverages served with a chocolate mint

Pot of freshly brewed tea **£1.80**

Pot of freshly brewed decaffeinated tea **£1.80**

Pot of freshly brewed Earl grey tea **£1.90**

A selection of herb and fruit teas **£1.90**

Freshly brewed coffee **£1.80**

Freshly brewed decaffeinated coffee **£1.80**

Floater coffee **£2.35**

Liqueur coffee **£4.45** from

Espresso coffee **£2.30**

Cappuccino coffee **£2.20**

Café latte **£2.30**

Café mocha **£2.45**

Hot chocolate topped with double cream  
and chocolate pieces **£2.60**

## Wine List

### Champagne and Sparkling Wine

**5 Prosecco Sant Orsola ITALY** **£23.45**  
Light, soft and easy drinking sparkling wine

**11 Testulat Carte d'Or Brut** **£37.25**  
Dry, medium weight and nicely balanced champagne

**12 Testulat Rose NV** **£41.25**  
Dry, soft pink champagne with a crisp refreshing sparkle

**13 Moet et Chandon Brut Imperial** **£48.25**  
A dry and light champagne

### White Wines

**1 House French Dry – Cuvee Paul Simon** **£14.50**

**2 House French Medium – Cuvee Paul Simon** **£14.50**

**4 German Medium Sweet – Liebfraumilch** **£14.50**

**6 Lavilla Nanni Pinot Grigio** **£17.25**  
Medium in body with a light fruity bouquet

**7 La Pintora Sauvignon Blanc** **£19.60**  
An easy drinking Chilean wine

**8 Ocean Point Chardonnay** **£19.60**  
Fresh, fruity with a soft easy-drinking finish

**9 The Crossings Marlborough Sauvignon Blanc** **£28.30**  
Aromas of melon and passion fruit delivering a long fruit finish

**10 Petit Chablis J. Moreau** **£34.15**  
Un-oaked with crunchy delicious apple flavours

### Rosé Wines

**19 Grenache Syrah Rosé** **£17.45**  
Blended rosé from midi-France

**20 Boulevard White Zinfandel Rosé** **£19.50**  
Medium sweet taste

### Red Wines

**3 House French Red – Cuvee Paul Simon** **£14.50**  
A smooth velvety blend from the Rhone

**21 Lavilla Nanni Merlot** **£17.25**  
Bright, ruby red in appearance with a nose of fresh berry fruit

**22 La Pintora Cabernet Sauvignon** **£19.60**  
A simple, un-oaked style wine

**23 Ocean Point Shiraz** **£19.60**  
A vibrant and fruity wine

**24 Las Olas Malbec** **£24.60**  
Sweet & spicy aromas with a chocolaty finish

**25 Carlos Serres Crianza Rioja** **£29.35**  
Aromas of mature red fruit and spice

**26 The Crossings Pinot Noir** **£30.95**  
Black plums & cherries shine through with a sweet fruit finish

### National Forest Spring Water

**Sparkling Water 750 ml** **£3.30**

**Still Water 750 ml** **£3.30**



Morley Hayes

# Roosters Bar

## Menu

Morley Hayes

## Starters

Rooster's homemade soup and home baked roll	£3.75
Prawn cocktail; Atlantic prawns, iceberg lettuce, classic Marie Rose sauce and lemon	£4.95
Home-made chicken liver and pancetta pâté, mini French brioche and caramelised red onion chutney	£4.95
Hot and spicy buffalo chicken wings, sour cream and chive dip	£4.95
Homemade cod, smoked salmon and parsley fishcake, green peppercorn tartare sauce and lemon	£5.25
Crispy fried mushrooms, garlic aioli <b>V</b>	£4.95
Breaded, fried Camembert with spiced cranberry and onion relish <b>V</b>	£5.55
King prawns in filo with a chilli tomato dip	£5.25
<b>Italian Sharing Platter</b>	
Marinated olives, salami, sun-blushed tomatoes, fresh mozzarella with garlic and herb pizza dough balls	£9.95
Stone baked, garlic bread, goat's cheese and pitchfork's caramelised red onion chutney, sour cream, spinach and garlic dip <b>V</b>	£4.95
Garlic and herb pizza dough balls, sour cream, spinach and garlic dip <b>V</b>	£3.75
Stone baked garlic bread <b>V</b>	£2.95

## Hot and Cold Sandwiches

Luke Evans locally baked granary or white bread, mixed salad leaves

Rooster's club sandwich; chicken, bacon, lettuce, tomato, mayonnaise and chips	£8.75
Croque Monsieur – hot ham and Swiss cheese sandwich	£6.75
Croque Madam – hot ham and Swiss cheese sandwich and a free range fried egg	£6.95

## Cold Sandwiches

Luke Evans locally baked granary or white bread, mixed salad leaves and Tyrell's potato crisps

Mature farmhouse cheddar cheese served with Branston pickle <b>V</b>	£5.75
Derbyshire ham, wholegrain mustard	£5.75
Atlantic prawns, classic Marie Rose sauce and a wedge of lemon	£6.55
Baked Mexican salmon, sour cream and chive dip	£6.95
Fresh salmon, cucumber, lemon and chive mayo	£6.95
Tuna, red onion and sweetcorn mayo	£5.55
Free range egg mayonnaise <b>V</b>	£4.95

## Hot Sandwiches

Served with mixed salad leaves and Tyrell's potato crisps

Home-made fish fingers in a sandwich, shredded lettuce, lemon and chive mayo dip	£5.95
Owen Taylor's country sausages, rustic roll, red onion jam and Pitchfork's tomato relish	£5.95
Battered chicken mini fillet, rustic roll, garlic mayo and iceberg lettuce	£5.95
Griddled Derbyshire back bacon and Brie, rustic roll, Pitchfork's tomato relish	£5.95
Char-grilled 6oz Derbyshire rump steak and stilton, rustic roll, Pitchfork's caramelised red onion jam	£8.75

## Oven Baked Potatoes served with mixed salad leaves

Tuna, red onion and sweetcorn mayonnaise with grated mature farmhouse cheddar	£6.35
Derbyshire stilton and mushrooms <b>V</b>	£5.35
Griddled back bacon with melted mature farmhouse cheddar	£6.35
Baked Mexican salmon, sour cream and a wedge of lemon	£7.35
Grated mature farmhouse cheddar, homemade coleslaw <b>V</b>	£5.75
Atlantic prawns, classic Marie Rose sauce and a wedge of lemon	£6.55
Cottage cheese, fresh pineapple and chopped chives <b>V</b>	£4.95
Home-made Chilli con carne, guacamole and sour cream chive dip	£6.55

## Seasonal Salads

Served with a home baked white or brown roll

A fish platter of Scottish smoked salmon, salmon and dill mousse en crouete, peppered mackerel and Atlantic prawns, classic Marie Rose sauce and a wedge of lemon	£12.95
Chicken and bacon, sweet chilli and red pepper dressing	£9.95
Baked crispy filo pastry filled with goat's cheese, Pitchfork's caramelised red onion, roasted cherry tomatoes, fresh thyme and roasted balsamic summer vegetables <b>V</b>	£9.95
Derbyshire ham with Pitchfork's tomato chutney	£9.95

## Home-Made Pasta Dishes

* Complete meals	
* Derbyshire beef lasagne with garlic ciabatta bread and mixed salad leaves	£9.75
* Spinach and mushroom cannelloni with ricotta cheese, garlic, nutmeg and fresh parmesan shavings served with garlic ciabatta bread and mixed salad leaves <b>V</b>	£9.55
* Derbyshire beef spaghetti bolognese topped with fresh basil and parmesan shavings	£7.95
* Chicken, smoked bacon and mushroom tagliatelle, creamy pesto sauce and parmesan shavings	£8.95
* Roasted vegetable tagliatelle, creamy pesto sauce and parmesan shavings <b>V</b>	£7.95

## Home-Made Pizzas

Thin and crispy, stone baked pizzas	
<b>Margherita</b> – tomato and fresh mozzarella <b>V</b>	£8.95
<b>The Rooster</b> – Cajun chicken, garlic roasted mushrooms, pepperoni, green jalapenos, sweetcorn and fresh mozzarella	£9.95
<b>Hawaiian</b> – Parma ham, pineapple, onion and fresh mozzarella topped with rocket leaves	£9.95
Stone baked garlic bread <b>V</b>	£2.95

Full access and facilities for disabled visitors  
**V** = Vegetarian  
 Gluten free bread and pasta is available, please ask our staff

## Grills, Classics and Main Courses

### Rooster's Home-made Derbyshire Beef Burgers

Rustic roll, chips, coleslaw, salad leaves, tomato relish  
 \* Complete meals

* Classic Derbyshire Beef Burger	£7.95
* Cheese and Bacon Burger; with grilled back bacon and Cheddar cheese	£8.95
* Stilton Burger; with melted stilton cheese	£8.95
* Veggie Burger; Rooster's homemade veggie bean burger and Cheddar cheese <b>V</b>	£7.95
* Chicken Burger; 7oz chicken breast	£8.55
* Chicken Burger; with bacon and cheese	£9.55

### From the Char Grill

A choice of either chips, jacket potato or the potato dish of the day, buttered peas, vegetables of the day or mixed salad leaves.

8oz gammon steak served with a free range fried egg and roasted fresh pineapple	£10.25
6oz Derbyshire rump steak with a skewered field mushroom, griddled vine tomato and watercress	£11.95
8oz Derbyshire sirloin steak with a skewered field mushroom, griddled vine tomato and watercress	£15.95
Surf & Turf; 6oz Derbyshire rump steak, half dozen breaded Whitby scampi, griddled vine tomato and watercress	£14.95

<b>Sauces to serve with the grills</b>	£1.95
Peppercorn and Brandy	
Creamy Stilton and mushroom	
Jack Daniel's BBQ sauce	
3 crispy battered onion rings <b>V</b>	£1.25

### Rooster's Classics Mains

A choice of either chips, jacket potato or the potato dish of the day, buttered peas, vegetables of the day or mixed salad leaves.  
 \* Complete meals

Morley Hayes Special; a large homemade Yorkshire pudding, homemade steak and mushroom stew	£10.25
Owen Taylor's country pork sausages, shallot potato mash, caramelised red onion chutney and homemade gravy (no further potato options)	£8.95
Roasted breast of chicken, creamy button mushroom and stilton sauce	£9.95
Pan fried chicken breast, stuffed with garlic and mixed herbs, wrapped in pancetta with a creamy leek sauce	£9.95
Slowly roasted local belly pork, char-grilled with Jack Daniel's BBQ sauce	£9.95
Slowly braised shank of lamb, shallot potato mash, red wine, rosemary and red currant gravy (no further potato option)	£12.95
Hunter's Chicken; roast chicken breast topped with back bacon, Jack Daniels BBQ sauce and melted Cheddar cheese	£9.95
Homemade pie of the day (see daily specials board)	£9.50
* Chicken Tikka, mini naan bread, mango chutney and steamed basmati rice	£9.95

* "Ham, Egg & Chips" Derbyshire ham, fried free-range eggs and chips	£7.95
Rooster's fish bake – puff pastry filled with a medley of fresh salmon, smoked haddock and Atlantic prawns, in a creamy onion and parsley sauce	£10.35
Pan-fried fillets of seabass, lemon ginger butter sauce and shallot potato mash (no further potato option)	£12.95
Deep fried breaded plaice, chips, buttered or mushy peas, with tartare sauce and lemon	£9.95
* A dozen breaded Whitby scampi, chips, buttered or mushy peas, tartare sauce and lemon	£9.95
Baked salmon fillet, horseradish dill crust and leek cream	£11.75
* Spicy mixed bean and tomato chilli in a deep fried tortilla basket, steamed basmati rice served with sour cream and guacamole <b>V</b>	£7.95
Chilli con carne in a deep-fried tortilla basket, steamed basmati rice served with sour cream and guacamole	£7.95

### Side Orders

Crispy battered onion rings <b>V</b>	£2.25
Potatoes of the day <b>V</b>	£1.95
Chips <b>V</b>	£1.95
Homemade coleslaw <b>V</b>	£1.50
Mixed leaf side salad <b>V</b>	£2.95
Free-range fried egg <b>V</b>	£0.95
Pan fried button mushrooms <b>V</b>	£1.95
White or brown bread roll and butter <b>V</b>	£0.90
Baked jacket potato <b>V</b>	£2.50
Vegetables of the day <b>V</b>	£2.50
Baked beans <b>V</b>	£0.90
Grated cheese <b>V</b>	£1.60
Toasted cheesy garlic ciabatta bread <b>V</b>	£2.95
Toasted garlic ciabatta bread <b>V</b>	£1.95
Mini naan bread	£0.95



At Morley Hayes we source our food for Roosters bar as locally as possible especially beef from our farm, lamb, pork, game, honey, cheeses and local potatoes, fruit and vegetables. The chefs also cook with foods that are in season and this is reflected on the specials board.

Weights are approximate, based on precooked ingredients  
 All our food is freshly prepared and some dishes may take a little longer.  
**Please note that some of our dishes may contain nuts, seeds and traces of nuts. We are happy to accommodate special dietary requirements where possible. Please ask our staff when you are placing an order.**



Free WIFI available at Morley Hayes

