Menu

The Comercial Inn Glossop

To Start

Soup & Roll v, gf 5

Cheesy Garlic Bread v 4

Calamari, Roasted Garlic Mayonnaise 6

Chicken & Cheese Croquettes 6

Chef's Pate, Toasted Brioche 6

Field Mushroom stuffed with pate, olive, parmesan and honey gf 6

Beetroot cured Gravadlax, Quails Eggs, Wholegrain Mustard Mayonnaise gf 7

Tempura Vegetables, Sweet Chilli Sauce v. ve 6

Salads, Sides & Sauces Chicken Salad gf* 10 Baby Mozzarella Salad v, gf* 10 Vegetarian Salad – leaves, tomato, cucumber, peppers, pine nuts, olives, sun dried tomatoes, celery, Artisan Bread, Quails Eggs v.g/* 10 **Vegan option without the Quails eggs, but with added sadness v, ve, gf 10Chips v, ve, gf 3 Fries v, ve, gf 3 House Salad v, ve, gf 4 Peppercorn Sauce v. gf 2 Garlic Butter v. gf 2 Café de Paris Butter gf 3

Nibbles Olives v, ve, gf 2 Bread & Oil v 3 Cheesy Garlic Bread v 4

Starters and Light Bites Soup & Artisan Roll v, gf* 5 Chicken, Onion & Cheese **Croquettes** 6 Calamari, Roasted Garlic Mayo & leaves 6 Chicken Pate, Toasted Brioche 6 Chicken Wings & Sweet Chilli Sauce 7 Tempura Vegetable v, ve 5 King Prawns sautéed in Chilli Oil & Bread gf* 7 Field Mushroom stuffed with pate, olive, parmesan and honey gf 6 **Beetroot Cured Salmon, Quails** Eggs, Wholegrain Mustard Mayonnaise gf 7 Baby Mozzarella and tomato salad y, gf

Children's Choice

Chicken & Cheese Croquettes & Fries 6 Sausage, Mash & Beans 6

Fish Fingers, Fries & Peas 6 Cheesy Pasta v 5 Sausage Roll, Fries & Beans 6 Meatballs & Tomato Pasta 6

From The Grill

8oz Sirloin Steak, Triple Cooked Chips, Tomato, Mushroom gf 16 8oz Ribeye Steak, Triple Cooked Chips, Tomato, Mushroom gf 16 8oz Fillet Steak, Triple Cooked Chips, Tomato, Mushroom gf 22 2 x 6oz Gammon Steaks, Triple Cooked Chips, Fried Egg gf 12 Chicken Supreme, Mashed Potato, Vegetables, Gravy gf 12 Commercial Burger - Homemade Burger in a Brioche Bun, Cheese, Bacon, Lettuce, Tomato, Fries, Slaw gf* 10

Sea Bass, New Potatoes, Broccoli, Dill Sauce gf 14

Monkfish Linguine, Mussels, Coconut Sauce gf 16

Tempura Haddock, Caramelised Onion Mashed Potato, Green Beans, Red Pepper Sauce 14

Pork Fillet, New Potatoes, Carrots, Baby Apples, Wholegrain Mustard Sauce gf 16

Duck Breast, New Potatoes, Creamed Cabbage, Crispy Bacon gf 14 Teriyaki and Sesame Marinated Chicken Thighs, Rice, Broccoli gf 14

Commercial Classics

Chicken Beast wrapped in Bacon, Cheese, Fries, Salad gf 12 Trio of Sausage, Mashed Potato, Gravy 12 Curry of the Week, Rice gf 12 Homemade Lasagne, Bread, Leaves 12 Chilli & Rice gf 12 Pie of the Week, Mashed Potato, Seasonal Veg 12

The Commercial on a Sunday

Derbyshire Topside of Beef gf* 12

Derbyshire Roast Leg of Lamb gf* 12

Pork Loin gf* 12

Chicken Supreme gf* 12

Duck Breast gf* 14

Served with Pigs in Blankets, Stuffing, Duck Fat Roast Potatoes, Cauliflower Cheese, Broccoli, Carrot & Swede Mash, Yorkshire Pudding, Gravy gf*

Vegan Squash & Nut Roast, Tomato, Roast Potatoes, Stuffing, Broccoli, Cauliflower, Carrot and Swede Mash, Vegan Gravy v, ve. gf 12 (Vegetarian option includes Yorkshire Pudding & Cauliflower Cheese)

Sea Bass, New Potatoes, Vegetables, Red Pepper Sauce gf 12

At The Commercial we believe that Sundays are still a special time for everyone to get together and enjoy a traditional roast and all the trimmings with friends and amily. Where our table size allows, we serve our roast on a platter so everyone can enjoy exactly what they want. You can of course request that your meal comes individually plated.

To Finish

Ginger Sponge, Whiskey & Ginger Ice-cream v 6 Cheesecake v 6 Chocolate Brownie, vanilla icecream or cream v 5 Tiramisu v (Contains alcohol) 6 Polish Apple Cake, Cinnamon Ice-Cream v7

All our desserts are homemade by our chefs

Grandpa Greene's Luxury Ice-Cream

3 scoops v g/ 5 Choose from Vanilla; Belgian Chocolate; Cinnamon; Whiskey & Ginger; Lemon Meringue or Mango & Passionfruit Sorbet v, ve, gf

Food Service Times

Wednesday: 4:00pm - 9:00pm Thursday: 4:00pm - 9:00pm Friday: 2:00pm - 9:00pm Saturday: 12:00pm - 9:00pm Sunday: 12:00pm - 6:00pm