

Limes

bar | bistro | restaurant

something to eat

sandwiches

All Sandwiches are served with Salad and Kettle Crisps

Warm Goats Cheese £5.95

Beef tomato and caramelised onions, served on ciabatta (v)

Nazzass £5.95

Chicken in a subtle curry marinade with red onions, green peppers and grated mozzarella, served on a mini garlic and coriander naan

BLT £5.90

Streaky bacon, gem lettuce and beef tomato on toasted bread

Chargrilled Chicken £5.90

with salad and mayonnaise

Honey Roast Ham £5.70

with English mustard

sandwiches served 12-4pm

homemade pizza

Margherita £6.95

Rich Tomato sauce topped with melted mozzarella and fresh basil (v)

Trio Delle Carne £7.95

Spiced beef, pepperoni, smoked bacon, mixed peppers and mozzarella

Pollo Picante £7.95

Spicy marinated chicken with mozzarella and mixed peppers

pizza served 12-4pm

starters

Sizzling Garlic Mushrooms £5.25

Pan fried button mushrooms with loads of garlic and parsley butter with fresh baked farmhouse bread (v)

Chargrilled Sweet Peppers £5.50

Sprinkled with sea salt, served with a tomato and olive tapenade and crisp herby breadsticks (v)

Limes Hot Board £6.75 per head

Spicy Merquez sausage, chorizo bites, chargrilled sweet peppers and sauted garlic potatoes, served with shaved carrot, beetroot, fennel and mint salad and coriander and mint yoghurt dip

Minty Lamb Koftas £6.50

Served with a fresh mango salsa, mint and coriander sauce and with sweet chilli dips

Limes Cold Board £6.25 per head

A selection of cold continental meats, cheeses, fresh salad, olives, chillies, pickles with tomato and olive tapenade and crisp herb breadsticks

Chefs Soup of the Day £4.95

Homemade soup served with fresh baked farmhouse bread

Tasty Olives £4.95

Mixed Olives served with a tomato and olive tapenade and crisp herby breadsticks (v)

Crispy Filo Parcel £5.75

Filled with melting goats cheese, mixed baby leaves and a sweet apricot puree (v)

Limes Homemade Duck Spring Roll £5.95

Locally reared duck with a mini asian salad

Golden Breaded King Prawns £5.95

Served with a sweet chilli and coriander dip, topped with shredded lettuce

The Classic Caesar Salad £5.75

Whole baby gem leaves, crispy crouton, caesar dressing and shaved parmesan (anchovies optional) (v)

Thai Style Chicken Salad £6.50

Chargrilled chicken breast with crisp gem lettuce, fresh chilli, lime and coriander

Smoked Salmon and Prawn Cocktail £6.75

Topped with capers and a creamy lemon, dill dressing

Duck Liver Pate £5.75

Rich homemade pate served with sweet onion chutney and crisp melba toast

mains

Slow Cooked Tomato Tagliatelle £8.95

Tossed with basil pesto and black olives topped with glazed rocket and shaved parmesan (v)

Thai Style Chicken Salad £9.50

Chargrilled chicken with crisp gem lettuce, fresh chilli, lime and coriander, topped with crunchy onions

Minty Lamb Koftas £9.25

4 Kebabs served with a fresh mango salsa, mint and coriander sauce and with sweet chilli dips

Slow Cooked Fish Fillet £12.90

White fish fillet baked in a bag with peppers, spring onion, coriander and ginger in a honey and soy sauce served with herby basmati rice

Fresh Crab and Spring Onion Tagliatelle £9.25

Tossed in a slow cooked cherry tomato sauce with lemon, coriander and chilli flavours

Limes Fish and Chips £9.95

White fish fillet in a crispy 'Blue moon' wheat beer batter served with chunky chips, minted mushy peas and our own tartare sauce

Limes Special Burger £8.75

Homemade 100% beef or crispy battered chicken topped with grilled parma ham, melting cheddar cheese, tomato salsa pickle and crispy onions served in a rustic bun with lettuce and tomato

Sizzling 10oz Sirloin Steak £16.50

Served rare on a hot slab for you to finish to perfection, garnished with whole roast tomato, field mushroom, chunky chips and crispy 'Blue Moon' wheat beer battered onion rings

7 Hour Cooked Shoulder of Derbyshire Lamb £12.95

Served on a crunchy potato rosti with glazed mange tout, minted red wine jus and shaved parsnip crisps

Classic Caesar Salad £7.25

Whole baby gem leaves, crisp croutons, caesar dressing and shaved parmesan (v) With anchovies if you like. Add Chargrilled Cajun Chicken for £2.50

Chargrilled 8oz Derbyshire Beef Fillet £21.95

Cooked to your liking with a whole roast tomato, field mushroom, French fries and served with black pepper sauce

Pan Fried Chicken Breast £9.50

Topped with a parmesan and basil pesto crumb, served on a bed of saute potatoes confit tomatoes, balsamic onions and roast courgette and peppers

sweets

Hot Chocolate Fudge Brownie

A hot brownie topped with a chocolate fudge sauce and strawberry coulis with a serving of vanilla ice cream

Cream filled Profiteroles

Served with warm chocolate sauce and vanilla cream

Lime and Lemon Cheesecake

With a ginger biscuit base and dairy vanilla ice cream

A Selection of Cheese and Biscuits

Served with water biscuits and homemade chutney

Dairy Vanilla Ice Cream

Drizzled with Baileys

A Pudding with Sticky Toffee

Warm caramel sponge served with a rich sticky butterscotch sauce topped with vanilla ice cream

Rich Double Chocolate Truffle

Served with chopped hazelnut coating and ice cream

All £4.95 each

sides

Chunky Chips

Limes House Salad

Melted Mozzarella topped garlic Ciabatta

Pepper Sauce

Stilton Sauce

Crispy French Fries

Seasonal Vegetables

Crispy "Blue Moon" wheat beer battered onion rings

All £2.75 each

lunch and early evening set menu

starters

Homemade Soup of the Day

With fresh farmhouse bread

Smoked Salmon and Dill Fishcake

With sauce tartare and petite salad

Crisp Pork Belly With herb crouton, side of apple puree and sweet onion relish

Duck Spring Roll

With hoi sin sauce and oriental salad

Slow Roast Cherry Tomato Bruschetta

With glazed rocket and balsamic reduction (v)

Whole Shell Mussels In a classic parsley and white wine sauce with fresh bread

Bake Garlic Ciabatta Topped with melted mozzarella and chopped parsley (v)

mains

Slow Roast Derbyshire Beef With creamed mash potato, mushrooms, baby onions and red wine jus

Pan Fried Breast of Chicken With chorizo served with a rich parmesan white wine sauce and crisp herb potatoes

Pan Fried Pork Belly With creamed mashed potato, cider apple puree, red wine gravy and crumbled black pudding

Risotto of Confit Tomato and Basil Topped with crumbled goats cheese and toasted hazelnuts (v)

Oven Baked Fillet of Fish With lemon and prawn butter served with dressed rocket and new potatoes

Whole Shell Mussels In a classic parsley and white wine sauce served with crisp french fries

Tagliatelle of Smoked Bacon and Button Mushrooms

Served in a rich white wine cream sauce, with or without Bacon (v)

sweets

Homemade Cinnamon and Raisin Bread and Butter Pudding With dairy vanilla ice cream

Classic Tiramisu Served with dairy vanilla ice cream

Selection of Mixed Fruit Sorbets

Dairy Vanilla Ice Cream

Drizzled with fresh strawberry coulis

mon - thurs 12-7pm

fri - sun 12-6pm

2 course £9.95

3 course £11.95

mon - thurs 7-10pm

2 course £11.95

3 course £13.95

Limes

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white wine

Bin	175ml	250ml	Bottle
1 Vini Sicilia Pinot Grigio - Italy Scents of mimosa, hints of gooseberry and exotic fruits, with a smooth finish	£3.50	£5.00	£14.65
2 Vini Sicilia Chardonnay - Italy Rich and juicy with hints of pineapple and papaya	£3.80	£5.35	£16.00
3 Luis Felipe Edwards Lot 66 Sauvignon Blanc, Rapel Valley - Chile Alpine fresh, cool tropical fruit and pears	£4.30	£5.95	£18.50
4 Orvieto Classico Amabile, Bigi - Italy Peach and apricot salad, with a sprinkle of sugar	£4.55	£6.35	£19.00
5 Kleine Zalze Vineyard Selection Chenin Blanc, Stellenbosch - South Africa Guava chunks, honey drizzled and deliciously refreshing	£4.70	£6.50	£19.50
6 Drylands Sauvignon - New Zealand Vibrant, tropical fruit salad served on a newly cut lawn			£22.50
7 Chablis, Paul Deloux - France Lively, mouth-watering, flinty freshness with floral hints			£24.50

rose wine

8 Vini Sicilia Pinot Grigio Rosé - Italy Full bodied rosé with scents of pomegranate and raspberry	£3.75	£5.30	£15.70
9 Raimat Abadia Cabernet Sauvignon-Tempranillo Rosé, Costers del Segre - Spain Strawberry and raspberry burst with vanilla cream	£4.10	£5.70	£17.00
10 Coteaux d'Aix-en-Provence, Château de Beaulieu - France Heaps of ripe berry chunks			£21.95

red wine

11 Vini Sicilia Merlot - Italy Well balanced with a black cherry taste	£3.50	£5.00	£14.65
12 Vini Sicilia Cabernet Sauvignon - Italy A walnut husk with notes of blackcurrant and plum	£3.80	£5.35	£16.00
13 Robert Mondavi Twin Oaks Shiraz, California - USA Fully loaded blackberry fruit with chunky style and a velvet finish	£4.30	£5.95	£18.00
14 Marqués de Morano Rioja Crianza Tinto - Spain Freshly crushed raspberries and cherries	£4.55	£6.35	£19.00
15 Rare Vineyards Pinot Noir, Vin de France - France Cherry and blueberry pie			£21.95
16 Beaujolais-Villages La Perdrissette - Thorin, France Sumptuous, silky, smooth strawberries			£24.00
17 Tintara Orion's Belt Shiraz, McLaren Vale - Australia Dark mocha, soft fruits, bright spice			£25.95

sparkling wine

	125ml	Bottle
18 Prosecco Extra Dry, Fantinel - Italy Floral blooms whisper fruity elegance with each bubble with an elegant smooth finish	£5.95	£23.75

champagne

19 Bouché Père et Fils Cuvée Réservee Brut Imagine slices of juicy baked apples squeezed into your glass			£34.95
20 Laurent-Perrier Brut L-P Lemon tree blossom, crunchy biscuits			£45.00
21 Veuve Clicquot Yellow Label Brut Fully delicious, richly powered and buttery biscuits			£55.00
22 Bollinger Special Cuvée Brut Abundantly rich, for when the occasion calls for a little something more			£60.00
23 Laurent-Perrier Cuvée Rosé Brut A romantic rippling of soft red berry bubbles			£79.85
24 Dom Pérignon Brut A true celebration of style, thoroughly deserved			£130.00

something to drink

classic cocktails

short £6.50 each (*£4.00 Sun-Thurs)

Sour Cocktails*

A choice of Disaronno Amaretto, Cherry Brandy, Midori or Jameson whiskey mixed with fresh lemon and pineapple juice

Raspiroska

Absolut Raspberri, sugar syrup and fresh raspberries

White Russian*

Absolut vodka, Tia Maria and fresh cream

Black Russian*

Absolut vodka, Kahlúa and coke

long £6.50 each (*£4.00 Sun-Thurs)

Sloe Berry Cherry*

Plymouth Sloe gin, cherry brandy, Beefeater 24 gin and cranberry juice

Pina Colada*

Koko Kanu coconut rum, Bacardi, coconut milk and pineapple juice

Mojito

Havana Rum, fresh mint, sugar and fresh lime - Please choose from one of the following additions: Strawberry, Raspberry or Vanilla Cassis

Singapore Sling

Beefeater gin, cherry brandy, Bénédictine, fresh lemon, pineapple, soda water and grenadine

martini £6.50 each (*£4.00 Sun-Thurs)

Daiquiri*

Choose the original or pick a strawberry or raspberry alternative. Fresh lime juice, fruit liqueur and Appleton Estate VX rum

French Martini*

Chambord raspberry liqueur, Absolut vodka and pineapple juice

Cosmopolitan*

Absolut Vodka, Cointreau, fresh lime and cranberry juice

Margarita*

Jose Cuervo Tequila, Cointreau and fresh lime juice

Tiramisu Martini*

Baileys, Tia Maria and cream

Brandy Alexander

Martell Cognac, Crème de Cacao and cream

Markee

Makers Mark whisky, lemon juice, cranberry juice

sparkling £9.50 each

Peach Bellini

Topped with Prosecco and peach puree

Kir Royal

Crème de Cassis topped with Prosecco

Raspberry or Strawberry Swirl

Fresh raspberries and Raspberri vodka, or fresh strawberries and strawberry liqueur topped with Prosecco

Champagne Cocktail

Brown sugar cube, brandy, angus sours bitter, topped with Prosecco

Sunday Lunch at Limes

Tender Beef or Lamb served with Yorkshire pudding, roast and mash potatoes, vegetables and thick red wine gravy

Beef £9.95 Lamb £10.95

Served 12pm-6pm