



MAIN MENU



COUNTRY PUB & RESTAURANT

TO START

SOUP OF THE DAY GFA **£8**
Bread roll & butter

TRUFFLE HONEY BAKED
CAMEMBERT V GFA **£10**
Balsamic onion chutney & focaccia croutes

BBQ CHICKEN SKEWERS GF **£10**
Rainbow slaw & BBQ glaze

CHICKEN LIVER PARFAIT GFA **£12**
Quince jelly & toasted sourdough

RED LEICESTER & SPRING ONION
CROQUETTE V **£10**
With chilli ketchup

CAPRESE SALAD V **£10**
Bocconcini mozzarella, tomato and basil
with olive oil & balsamic dressing

PRAWN & SMOKED SALMON
BRUSCHETTA **£12**
Citrus aioli, confit tomatoes

HUMMUS PLATTER VE **£10**
Dukkah dipping spice, vegetable crudites
& warm flat bread

MAINS

PORK BELLY GF **£23**
Dauphinoise potato, creamed savoy & pancetta,
caramelised apple with a wholegrain mustard sauce

BLADE OF BEEF BOURGUIGNON GF **£24**
Spring onion mashed potatoes & roasted carrots

BLUE CHEESE RISOTTO V VEA GF **£20**
With peas & mint

CHICKEN MILANESE **£20**
Black pepper and lemon crumb, seasoned fries, with a
rocket, tomato & red onion salad

SEA BASS FILLETS GF **£26**
Sauté potato, fine green beans, fennel & sauce vierge

COD FILLET GF **£26**
Garlic & herb potato cake, peas, chorizo &
leeks with a beurre blanc sauce

LAMB RUMP GF **£24**
Rosti potato, tenderstem broccoli, shallot puree
& red wine jus

BEER BATTERED FISH & CHIPS **£19**
Garden peas, homemade tartare sauce
& charred lemon

BURGERS

All our burgers are served in a burger bun with salad, gherkin & skin on fries.

CLASSIC HJ
BURGER GFA **£16**
4oz beef patty with crispy pancetta
& monterey jack cheese

BBQ PULLED PORK
BURGER GFA **£17**
4oz beef patty, monterey jack cheese
& BBQ pulled pork

CAJUN CHICKEN
BURGER GFA **£16**
With monterey jack, red pepper &
onion relish & chive sour cream

BANGKOK VEGETABLE
BURGER VE **£16**
Spicy oriental mixed vegetables with spices & herbs in
a crunchy red lentil crumb with sweet chilli jam

Double up your burger for **£4**

TUESDAY
PIZZA &
DRINK OFFER



Any pizza and a
125ml glass of wine*
or a pint of beer* for **£18**

*Applies to our selected wine and beers

SIDES & NIBBLES

Bread & Oils V VE GFA **£2.50pp**

Pot of Olives V GF VE **£3pp**

Garlic Bread V GFA **£5**
Add mozzarella for **£1.50**

Chips/Fries V GFA **£4**

Onion Rings V **£5**

Peas, Bacon & Onions GF **£5**

Broccoli & Parmesan V GF **£5**

Sweet Potato Fries V GFA **£5**

Mini Honey Chorizos GF **£6**

Bang Bang Cauliflower V **£6**

Mac ‘n’ Cheese Bites V **£6.50**

Truffled Parmesan Fries **£6.50**

Salt & Pepper Squid **£8**

Whitby Scampi **£8**

KIDS MENU

COD GOUJONS, FRIES & PEAS **£9**

SAUSAGE, MASH, PEAS & GRAVY **£9**

MINI BEEF BURGER & FRIES **£10**

CHEESY PASTA & HERB
CIABATTA V **£8.50**

ROAST DINNER, MASH,
SEASONAL VEG & GRAVY **£12**
+£2 SUPPLEMENT FOR SIRLOIN OF BEEF ONLY

MONDAY
PIE NIGHT



Add a 125ml glass of
wine* or a pint of beer*
to your pie for **£19**

*Applies to our selected wine and beers

Home Made Pies **£18 each**

BEEF ALE & WILD MUSHROOM

CHICKEN, GAMMON & CIDER

CAULIFLOWER, BROCCOLI & CHEDDAR V

All encased in puff pastry & served with mashed potatoes, seasonal vegetables & rich gravy

STEAKS

28 Day aged locally sourced Derbyshire steaks, cooked to your preference
& served with roasted tomato, grilled mushroom & French fries. GFA

8oz SIRLOIN STEAK **£29**

Firm & juicy, we recommend medium rare

10oz RIBEYE STEAK **£33**

Has a little bit of fat, we recommend medium

7oz FILLET STEAK **£40**

The most tender cut of steak, we recommend rare

10oz GAMMON STEAK **£20**

Served with fried egg, roasted tomato, grilled mushroom & French fries

16oz CHATEAUBRIAND FOR TWO TO SHARE **£75**

Delicate & tender thick cut beef fillet with Lyonnaise potatoes, tenderstem broccoli,
peas, bacon & onions (maximum temperature medium)

Steak Sauces GF **£3.50 each**

PEPPERCORN

GARLIC & HERB BUTTER

CREAMY WILD MUSHROOM

PORT & STILTON

V Vegetarian VE Vegan GF Gluten Free DF Dairy Free N Nuts

VA Vegetarian available (please ask) GFA Gluten Free available (please ask) VEA Vegan available (please ask)

It is important that you notify us of any allergies or intolerances. All weights are approximate prior to cooking, and all dishes are prepped in an environment
that is not free from nuts, seeds, lactose or other allergens.

A 10% discretionary service charge it added to tables of five or more. 100% of all our gratuities are distributed amongst all the staff.