



SATURDAY EVENING MENU



COUNTRY PUB & RESTAURANT



TO START

SOUP OF THE DAY ^{GFA} **£8.50**
Bread roll & butter

TRUFFLE BAKED
CAMEMBERT ^V ^{GFA} **£10**
White truffle oil, balsamic onion chutney
& focaccia croutes

CHICKEN LIVER
PARFAIT ^{GFA} **£12**
Port jelly & toasted sourdough

COD & SALMON FISHCAKE **£11**
Infused with chilli and coriander with a
creamy cheese centre & dressed leaves

TANDOORI KEBAB ^{GF} **£10**
Kachumber salad
& mint raita

HALLOUMI &
COUS COUS SALAD ^V ^N **£9**
With pomegranate, toasted almonds & herbs

SMOKED MACKEREL &
HORSERADISH MOUSSE ^{GFA} **£11**
Apple slaw & crostini bread

HUMMUS PLATTER ^{VEA} **£10**
With warm hot honey flat bread,
vegetable crudites & dukkah dipping spice

MAINS

PORK BELLY ^{GF} **£22**
Dauphinoise potato, creamed cabbage with pancetta,
caramelised apple & a wholegrain mustard sauce

DUCK BREAST ^{GF} **£25**
Hickory smoked mashed potato,
peas bacon & onion, red wine reduction

POTATO GNOCCHI ^{VEA} **£19**
Tomato, Mozzarella and Basil sauce
& a toasted parmesan crust

CHICKEN MILANESE **£22**
Seasoned crumb, French fries
& Caesar salad

PAN-FRIED SEABASS FILLETS ^{GFA} **£24**
Clams, courgette & aubergine linguine
in a white wine & parsley cream sauce

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

SMOKED HADDOCK ^{GF} **£23**
Bubble & squeak, tenderstem broccoli,
poached egg & chive beurre blanc sauce

LAMB RUMP ^{GFA} **£24**
Cauliflower purée, garlic crushed potatoes, minted
peas, black pudding bon bon & redcurrant jus

BURGERS

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

CLASSIC
HJ BURGER ^{GFA} **£17**
4oz beef patty with crispy pancetta
& monterey jack cheese

PULLED PORK
BURGER ^{GFA} **£18**
4oz beef patty, monterey jack cheese
& BBQ pulled pork

CAJUN CHICKEN
BURGER ^{GFA} **£17**
Cajun spiced chicken breast, red
pepper & onion relish, monterey jack
cheese & a chive sour cream

BANGKOK VEGETABLE
BURGER ^V ^{VEA} **£16**
Spicy oriental mixed vegetables with spices & herbs in
a crunchy red lentil crumb with sweet chilli jam

Double up your burger for **£4**

MONDAY & TUESDAY PIE NIGHT

Add a 125ml glass
of wine* or a pint of
beer* to your pie for
£18 for both

*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} **£4**
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 £8.50

COD GOUJONS, FRIES & PEAS

SAUSAGE, MASH, PEAS & GRAVY

MINI BEEF BURGER & FRIES

ROAST CHICKEN, MASH,
SEASONAL VEG & GRAVY

CHEESY PASTA & HERB
CIABATTA ^V

MONDAY & TUESDAY STEAK NIGHT

Get a complimentary
125ml glass of wine* or
a pint of beer* to your
steak order

*Applies to our selected wine and beers

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 **£38**
The most tender cut of steak, we recommend rare

10oz GAMMON STEAK **£19**
Served with fried egg, roasted tomato, grilled mushroom & French fries

16oz CHATEAUBRIAND FOR TWO TO SHARE **£69**
Delicate & tender thick cut beef fillet with Lyonnaise potatoes, tenderstem broccoli,
peas, bacon & onions (maximum temperature medium)

Steak Sauces ^{GF} £3.50 each

PEPPERCORN

CREAMY WILD MUSHROOM

GARLIC & HERB BUTTER

PORT & STILTON

^V Vegetarian ^{VE} Vegan ^{GF} Gluten Free ^{DF} Dairy Free ^N Nuts ^{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 is added to tables of five or more. 100% of all our gratuities are distributed amongst all the staff.