



COUNTRY PUB & RESTAURANT

TRUFFLE BAKED CAMEMBERT (V) GFA £10 White truffle oil, balsamic onion chutney & focaccia croutes

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

TANDOORI KEBAB GF £10 Kachumber salad & mint raita

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

CHICKEN LIVER PARFAIT GFA £12 Port jelly & toasted sourdough

HALLOUMI & COUS COUS SALAD (V) (N) £9 With pomegranate, toasted almonds & herbs

### **SUNDAY ROASTS**

Our Sunday roast dinners are served with garlic & rosemary potatoes, honey roasted parsnips, baked cauliflower cheese, seasonal vegetables, Yorkshire pudding & gravy. Please ask your server for our gluten free options.

ROAST SIRLOIN OF BEEF GFA £22

SLOW ROASTED PORK BELLY GFA £19

TWYCROSS ROAST LEG OF LAMB GFA £21 Greenfields Butchers

> ADD A PORTION OF JUMBO PIGS IN BLANKETS £6

GARLIC & THYME ROASTED CHICKEN BREAST GFA £19

TRIO OF ROASTED MEATS GFA £23 Sirloin of beef, roast chicken breast & roast leg of lamb

VEGETARIAN NUT ROAST (V) (VEA) (GFA) £18 Served with vegetarian gravv. Also available as a vegan option

### **MAINS**

PAN-FRIED SEABASS FILLETS GFA £24

Clams, courgette & aubergine linguinein a white wine & parsley cream sauce

SMOKED HADDOCK GF £23 Bubble & squeak, tenderstem broccoli, poached egg & chive beurre

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

BEER BATTERED FISH & CHIPS DF £19 Garden peas, homemade tartare

sauce & charred lemon

### 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

# Home Made Pies £17 each

STEAK & WILD MUSHROOM

CHICKEN, HAM HOCK & CIDER

CHEESE, LEEK & POTATO (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

70z 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 160z CHATEAUBRIAND FOR TWO TO SHARE £69

Roast potatoes, honey glazed parsnip, tenderstem broccoli, buttered vegetables, cauiliflower cheese & Yorkshire pudding (maximum temperature medium)

# Steak Sauces @ £3.50 each

**PEPPERCORN** 

**GARLIC & HERB BUTTER** 

CREAMY WILD MUSHROOM

PORT & STILTON

# **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

Double up your burger for £4

**CAJUN CHICKEN** BURGER GFA £17

Cajun spiced chicken breast, red pepper & onion relish, monterey jack cheese & a chive sour cream

BURGER (V) (VEA) £16 Spicy oriental mixed vegetables with spices & herbs in a crunchy red lentil crumb with sweet chilli jam

BANGKOK VEGETABLE

& BBQ pulled pork

**MONDAY & TUESDAY** PIE NIGHT

### 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

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 it added to tables of five or more. 100% of all our gratuities are distributed amongst all the staff.

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