



SUNDAY LUNCH



COUNTRY PUB & RESTAURANT

TO START

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

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

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

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

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

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

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

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

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  **£24**

SLOW ROASTED PORK BELLY  **£21**

TWYCROSS ROAST LEG OF LAMB  **£23**
Greenfields Butchers

ADD A PORTION OF JUMBO
PIGS IN BLANKETS **£7**

GARLIC & THYME ROASTED
CHICKEN BREAST  **£20**

TRIO OF ROASTED MEATS  **£25**
Sirloin of beef, roast chicken breast & roast leg of lamb

VEGETARIAN NUT ROAST    **£19**
Served with vegetarian gravy.
Also available as a vegan option

BURGERS

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

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

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

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

BANGKOK VEGETABLE
BURGER  **£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    **£2.50pp**

Pot of Olives    **£3pp**

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

Chips/Fries   **£4**

Onion Rings  **£5**

Peas, Bacon & Onions  **£5**

Broccoli & Parmesan   **£5**

Sweet Potato Fries   **£5**

Mini Honey Chorizos  **£6**

Bang Bang Cauliflower  **£6**

Mac ‘n’ Cheese Bites  **£6.50**

Truffled Parmesan Fries **£6.50**

Salt & Pepper Squid **£8**

Whitby Scampi **£8**

MAINS

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

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

BLUE CHEESE RISOTTO
   **£20**
With peas & mint

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

KIDS MENU

COD GOUJONS, FRIES & PEAS **£9**

SAUSAGE, MASH, PEAS & GRAVY **£9**

MINI BEEF BURGER & FRIES **£10**

CHEESY PASTA & HERB
CIABATTA  **£8.50**

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

Home Made Pies **£18 each**

BEEF ALE & WILD MUSHROOM

CHICKEN, GAMMON & CIDER

CAULIFLOWER, BROCCOLI & CHEDDAR 

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. 

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 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

 Vegetarian  Vegan  Gluten Free  Dairy Free  Nuts

 Vegetarian available (please ask)  Gluten Free available (please ask)  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.