



SUNDAY LUNCH



COUNTRY PUB & RESTAURANT

TO START

SOUP OF THE DAY  **£8.50**
Bread roll & butter

TRUFFLE BAKED
CAMEMBERT  **£10**
Truffle oil, balsamic red onion chutney
& toasted focaccia

VENISON & BLACK PUDDING
SCOTCH EGG **£12**
Celeriac remoulade & baby leaf salad

PRAWN & CRAB BRUSCHETTA  **£12**
Confit cherry tomatoes & citrus aioli

MERGUEZ SAUSAGE  **£10**
Roasted pepper, onion & tomato salad
with a cucumber & mint yogurt

BEETROOT HUMMUS   **£10**
Feta, roasted chickpeas, crudities & a warm flat bread

CHICKEN LIVER & ORANGE
PARFAIT  **£11**
Cumberland sauce & toasted sourdough

SWEET POTATO & SPINACH
PAKORAS   **£9**
Kachumber salad & curried ketchup

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  **£22**

SLOW ROASTED PORK BELLY  **£19**

TWYCROSS ROAST LEG OF LAMB  **£21**
Greenfields Butchers

ADD A PORTION OF JUMBO
PIGS IN BLANKETS **£6**

GARLIC & THYME ROASTED
CHICKEN BREAST  **£19**

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

VEGETARIAN NUT ROAST    **£18**
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  **£17**
4oz beef patty with crispy pancetta
& monterey jack cheese

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

PERI PERI CHICKEN
BURGER  **£17**
Chicken breast
with garlic & lime mayo

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

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

SIDES & NIBBLES

Bread & Oils    **£2.50pp**

Pot of Olives    **£3pp**

Garlic Bread   **£4**
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

SEABASS FILLETS  **£25**
Garlic & herb potato cake,
peas, bacon & onions,
beurre blanc sauce

SALMON FILLET  **£23**
Buttered new potatoes, tenderstem
broccoli, parsley velouté

POTATO GNOCCHI
  **£19**
Aubergine, courgette & spinach
in a tomato & herb sauce

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**

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

Home Made Pies **£17 each**

BEEF & PANCETTA RAGU

CREAMY CHICKEN, LEEK & WHOLEGRAIN MUSTARD

BUTTERNUT SQUASH, SPINACH & GOATS CHEESE 

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 **£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**

Roast potatoes, honey glazed parsnip, tenderstem broccoli, buttered vegetables,
cauliflower 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  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 is added to tables of five or more. 100% of all our gratuities are distributed amongst all the staff.