

TO START

SOUP OF THE DAY ^{GFA} £8
Bread roll & butter

MINI BAKED CAMEMBERT ^V ^{GFA} £10
With truffle oil, balsamic onion chutney
& focaccia croutes

STUFFED PORTOBELLO
MUSHROOMS ^V ^{VEA} £8.50
Sundried tomato, garlic & shallot crumb, mozzarella, pickled
walnuts & dressed leaves

LAMB KOFTE ^{GF} £9
Greek salad, feta & tzatziki

TOMATO, SPINACH &
COURGETTE TART ^V £9
Toasted pine nuts & rocket salad

CHICKEN LIVER PARFAIT ^{GFA} £9
Quince jelly & toasted sourdough

SCOTCH EGG £9
Celeriac remoulade &
English mustard mayonnaise

PRAWN & CRAB BRUSCHETTA ^{GFA} £11
Chilli & lime mayonnaise
with pickled cucumber

SUNDAY ROASTS

Our Sunday roast dinners are served with garlic and rosemary potatoes, honey roasted parsnips,
baked cauliflower cheese, seasonal vegetables, Yorkshire pudding and gravy.

Please ask your server for our gluten free options.

ROAST SIRLOIN OF BEEF ^{GFA} £19.50

SLOW ROASTED
PORK BELLY ^{GFA} £19

TWYCROSS ROAST
LEG OF LAMB ^{GFA} £20
Greenfields Butchers

GARLIC & THYME ROASTED
CHICKEN BREAST ^{GFA} £18

TRIO OF ROASTED MEATS ^{GFA} £22
Sirloin of beef, roast chicken breast and roast leg of lamb

VEGETARIAN NUT ROAST ^V ^{VEA} ^{GFA} £17
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.

HJ CLASSIC ^{GFA} £15
Dry-aged beef patty topped
with crispy pancetta & smoked
applewood cheese

BBQ PULLED PORK
BURGER ^{GFA} £17
Dry-aged beef patty with smoked
applewood cheese & BBQ pulled pork

CHICKEN & CHORIZO
BURGER ^{GFA} £16
Chargrilled chicken breast, smoked
applewood cheese, chorizo & chipotle
mayonnaise

BANGKOK VEGETABLE
BURGER ^V ^{VEA} £15
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 ^{VEA} £2pp

Pot of Olives ^V ^{GF} ^{VE} £2.50pp

Garlic Bread ^V ^{GFA} £3.50

Onion Rings ^V £3.50

Chips/Fries ^V ^{VE} £4

Cheesy Garlic Bread ^V ^{GFA} £4.50

Peas, Bacon & Onions ^{GF} £4

Broccoli & Parmesan £5

Sweet Potato Fries ^V ^{GF} £5

Mini Honey Chorizos ^{GF} £6

Bang Bang Cauliflower ^V ^{VE} £6

Mac 'n' Cheese Croquettes £6.50

MAINS

PAN-FRIED SEABASS
FILLETS ^{GF} ^{DF} £23
Sautéed potatoes, fennel,
fine green beans,
tomato & caper dressing

BAKED COD FILLET £19
Herb roasted cherry tomatoes,
olive & basil crumb
with buttered new potatoes

POTATO GNOCCHI ^{VEA} £17
Roasted butternut squash,
sage, spinach, tomato & herb
sauce topped with aged parmesan

BEER BATTERED FISH &
CHIPS ^{DF} £18
Garden peas, homemade
tartare sauce & burnt
lemon wedge

KIDS MENU £8

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 £16 each

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

PEPPERED BEEF & CHESTNUT MUSHROOM CHICKEN, HAM HOCK & CIDER

SPICED VEGETABLE, SPINACH & RED LENTIL ^V

STEAKS

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

8oz SIRLOIN STEAK £26
Firm & juicy, we recommend medium rare

100z RIBEYE STEAK £27
Has a little bit of fat, we recommend medium rare

70z FILLET STEAK £35
The most tender cut of steak, we recommend rare

100z GAMMON STEAK £17
Served with fried egg, roasted tomato, grilled mushroom & French fries

160z CHATEAUBRIAND FOR TWO TO SHARE £67
Delicate & tender thick cut beef fillet with Lyonnaise potatoes, tenderstem broccoli,
peas, bacon & onions (maximum temperature medium)

Steak Sauces ^{GF} £3.50 each

PEPPERCORN

SALSA VERDE

GARLIC & HERB BUTTER

PORT & STILTON

^V Vegetarian ^{VE} Vegan ^{GF} Gluten Free ^{DF} Dairy Free ^{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.