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# SATURDAY EVENING MENU

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*Horse & Jockey*  
CONGERSTONE

COUNTRY PUB & RESTAURANT

## TO START

SOUP OF THE DAY <sup>GFA</sup> £8  
Bread roll & butter

MINI BAKED CAMEMBERT <sup>V</sup> <sup>GFA</sup> £10  
With truffle oil, balsamic onion chutney  
& focaccia croutes

SCOTCH EGG £9  
Piccalilli & dressed leaves

GARLIC WILD MUSHROOMS <sup>V</sup> <sup>VEA</sup> £9  
in a creamy garlic sauce with toasted ciabatta

CHICKEN TANDOORI KEBAB <sup>GF</sup> £8  
Kachumber salad & raita

PRAWN & SMOKED SALMON  
BRUSCHETTA <sup>GFA</sup> £11  
Citrus mayonnaise & pickled cucumber

POACHED PEAR &  
CHICORY SALAD <sup>GF</sup> <sup>V</sup> <sup>VEA</sup> £8.50  
Toasted walnuts & a warm blue cheese sauce

CHICKEN LIVER PARFAIT <sup>GFA</sup> £9.50  
Quince jelly & toasted sourdough

## MAINS

PORK BELLY <sup>GF</sup> £20  
Gratin potatoes, creamed cabbage with pancetta,  
caramelised apple & a wholegrain mustard sauce

BRAISED BLADE OF BEEF £19  
Bourguignon sauce, mashed potatoes  
& roasted carrots

HERB ROASTED CHICKEN <sup>GF</sup> £18  
Truffle potato rosti, fine green beans  
& a creamy wild mushroom sauce

PAN-FRIED SEABASS FILLETS <sup>GF</sup> £23  
Garlic and herb potato cake, peas, bacon  
& onions with beurre blanc sauce

BAKED COD FILLET £20  
Curried potatoes, spinach & tomatoes  
with an onion Bhaji

LAMB RUMP <sup>GFA</sup> £23  
Black pudding mash, tenderstem broccoli  
& red wine reduction

POTATO GNOCCHI <sup>VEA</sup> £18  
Roasted butternut squash, sage, spinach, tomato & herb  
sauce topped with aged parmesan

BEER BATTERED FISH & CHIPS <sup>DF</sup> £18  
Garden peas, homemade tartare sauce  
& burnt lemon wedge

## BURGERS

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

HJ CLASSIC <sup>GFA</sup> £16  
Dry-aged beef patty topped  
with crispy pancetta & smoked  
applewood cheese

BBQ PULLED PORK  
BURGER <sup>GFA</sup> £17  
Dry-aged beef patty with smoked  
applewood cheese & BBQ pulled pork

Double up your burger for £4

CHICKEN & CHORIZO  
BURGER <sup>GFA</sup> £16  
Chargrilled chicken breast, smoked  
applewood cheese & chorizo &  
chipotle mayonnaise

BANGKOK VEGETABLE  
BURGER <sup>V</sup> <sup>VEA</sup> £15  
Spicy oriental mixed vegetables with spices & herbs in  
a crunchy red lentil crumb with sweet chilli jam

## SIDES & NIBBLES

Bread & Oils <sup>V</sup> <sup>VEA</sup> £2.50pp

Pot of Olives <sup>V</sup> <sup>GF</sup> <sup>VE</sup> £3pp

Garlic Bread <sup>V</sup> <sup>GFA</sup> £3.50

Onion Rings <sup>V</sup> £4.50

Chips/Fries <sup>V</sup> <sup>VE</sup> £4

Cheesy Garlic Bread <sup>V</sup> <sup>GFA</sup> £4.50

Peas, Bacon & Onions <sup>GF</sup> £4

Broccoli & Parmesan £5

Sweet Potato Fries <sup>V</sup> <sup>GF</sup> £5

Mini Honey Chorizos <sup>GF</sup> £6

Bang Bang Cauliflower <sup>V</sup> <sup>VE</sup> £6

Mac 'n' Cheese Croquettes £6.50

Salt & Pepper Squid £8

## 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 <sup>V</sup>

## 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. <sup>GFA</sup>

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

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

7oz FILLET STEAK £35  
The most tender cut of steak, we recommend rare

100z GAMMON STEAK £17  
Served with fried egg, roasted tomato, grilled mushroom and 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 <sup>GF</sup> £3.50 each

PEPPERCORN

CREAMY WILD MUSHROOM

GARLIC & HERB BUTTER

PORT & STILTON

<sup>V</sup> Vegetarian <sup>VE</sup> Vegan <sup>GF</sup> Gluten Free <sup>DF</sup> Dairy Free <sup>GFA</sup> Gluten Free available (please ask) <sup>VEA</sup> 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.

## 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