



SUNDAY LUNCH

Horse & Jockey
CONGERSTONE



COUNTRY PUB & RESTAURANT

TO START

SOUP OF THE DAY ^{GFA} £8.50
Bread roll & butter

HONEY BAKED CAMEMBERT ^V ^{GFA} £10
With balsamic onion chutney
& focaccia croutes

COD & SALMON FISHCAKES £10
Infused with chilli & coriander citrus
aioli & dressed leaves

MEDITERRANEAN
CHICKEN KEBAB ^{GF} £9
Garlic & chive mayonnaise

PRAWN & CRAYFISH
BRUSCHETTA ^{GFA} £11
Maria rose sauce & pickled cucumber

HUMMUS PLATTER ^{VE} £10
With warm homemade flat bread
& vegetable crudites

CHICKEN LIVER & COGNAC
PARFAIT ^{GFA} £12
Quince Jelly & toasted sourdough

ROASTED BEETROOT SALAD ^V ^{GFA} ^N £9
With whipped feta, dukkah & toasted croutes

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

TWYXCROSS 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 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} £17
8oz beef patty with crispy pancetta
& applewood smoked cheese

BBQ PULLED PORK
BURGER ^{GFA} £18
8oz Beef patty with smoked
applewood cheese & BBQ pulled pork

Double up your burger for £4

JERK CHICKEN
BURGER ^{GFA} £17
Jerk spiced chicken, smoked
applewood cheese, Caribbean style
coleslaw

BANGKOK VEGETABLE
BURGER ^V ^{VEA} £16
Spicy oriental mixed vegetables with spices & herbs in
a crunchy red lentil crumb with sweet chilli jam

MAINS

PAN-FRIED SEABASS
FILLETS ^{GF} £23
Sautéed new potatoes, chorizo,
butternut squash & broad beans,
beurre blanc sauce

SMOKED HADDOCK
& CHIVE RISOTTO £23
With a poached egg
& aged parmesan

POTATO GNOCCHI ^{VEA} £19
Creamy wild mushrooms,
peas & sage, with
parmesan shavings

BEER BATTERED
FISH & CHIPS ^{DF} £19
Garden peas, homemade
tartare sauce & burnt lemon wedge

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 £16 each

PEPPERED STEAK, SILVER SKIN ONION & PALE ALE

CHICKEN, LEEK & CHEDDAR

MIXED BEAN CASSOULET ^V

All enclosed 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 £31
Has a little bit of fat, we recommend medium

7oz FILLET STEAK £37
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 AVAILABLE AS SUNDAY ROAST FOR TWO ^{GFA} £68
Roast potatoes, honey glazed parsnip, tenderstem broccoli, buttered vegetables,
cauliflower cheese & Yorkshire pudding (maximum temperature medium)

Steak Sauces ^{GF} £3.50 each

PEPPERCORN

GARLIC & HERB BUTTER

CREAMY WILD MUSHROOM

PORT & STILTON

^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 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

SIDES & NIBBLES

Bread & Oils ^V ^{VE} ^{GFA} £2.50pp

Pot of Olives ^V ^{GF} ^{VE} £3pp

Garlic Bread ^V ^{GFA} £3.50

Onion Rings ^V £4.50

Chips/Fries ^V ^{GFA} £4

Cheesy Garlic Bread ^V ^{GFA} £4.50

Peas, Bacon & Onions ^{GF} £4

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

Salt & Pepper Squid £8

Truffled Parmesan Fries £6.50