MENU

APÉRITIFS

Perfect pre dinner drinks

EMBER APEROL (VG) 9
Cranberry, orange, soda & cinnamon

SLOE ROYALE 9
Prosecco & sloe gin

STARTERS

ROASTED CELERIAC & PARSNIP SOUP (VG, DF, GFO) 7
Tarragon oil & toasted focaccia

DUCK PARFAIT & BLOOD ORANGE 9
Glazed figs, burnt orange gel & herb crostini

SALT BAKED AUBERGINE (VG, DF, GF) 8
Candied walnuts, apple & celeriac remoulade

WILD MUSHROOMS ON TOAST (V, GFO) 9
Cote hill blue cheese sauce & toasted walnuts

GAMBAS AL AJILLO (GFO) 13
Sautéed king prawns, garlic-chilli butter, tomatoes, spinach & samphire with rosemary focaccia

BAGUETTES

ADD CHIPS TO YOUR PLATE + £3

SERVED UNTIL 5 PM - MONDAY TO SATURDAY

LINCOLNSHIRE SAUSAGE & ONION 9
Mustard & caramelised onions

LEMON SOLE GOUJONS 10
Crispy coated fish, tartare sauce & baby gem

SPICED FALAFEL & HUMMUS (VG, DF) 9
Roasted aubergine & fresh rocket

CHICKEN CLUB & CHIPOTLE MAYO 10
Crispy bacon, cheese, lettuce & tomato

VEGAN & VEGETARIAN

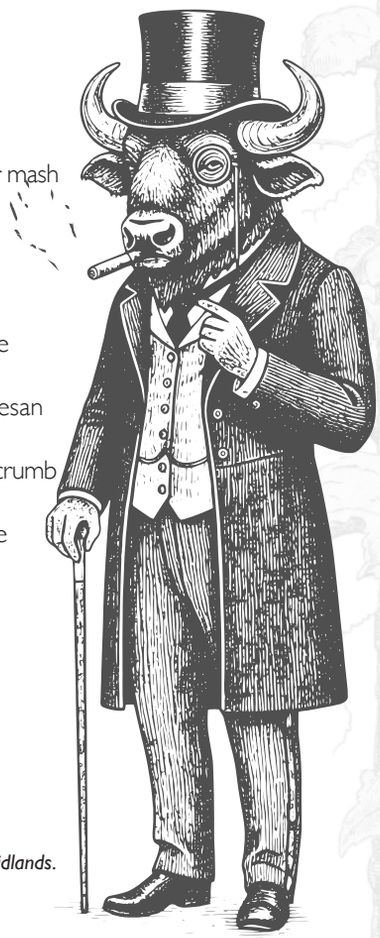
MUSHROOM, SPINACH & WHITE TRUFFLE PIE (V) 18
Rich gravy, seasonal vegetables & herb mash

ROSE HARISSA & ALMOND TAGINE (VG, DF) 17
Ras el Hanout spiced vegetables, apricot & spinach tagine, coriander & coconut couscous, grilled flatbread

FISH & SEAFOOD

ALE BATTERED FISH & CHIPS 19
Beer-battered sustainable fish, mushy peas, tartare sauce & rustic chips

SMOKED ATLANTIC GRATIN (GF) 20
Smoked haddock & coastal fish, tender greens, parsley-shallot cream, topped with cheddar mash



MAINS

LEMON CHICKEN & SALSA VERDE (DF, GF) 19
Grilled chicken breast, rainbow vegetables, roasted sweet potato, garlic & caper sauce

CHICKEN, CHORIZO & RIGATONI 18
Marinated chicken & spiced chorizo, rich tomato cream, wilted spinach & aged parmesan

MISO & MUSTARD GLAZED PORK BELLY 27
Charred hispi cabbage, carrots, chestnut mash, celeriac puree, spiced molasses gingerbread crumb

BACON TOMAHAWK & DUCK EGG 20
Triple-cooked chips, fried duck egg, vine cherry tomatoes, tender greens & pea puree

BRITISH STEAK & ALE PIE 19
Meat gravy, roasted vegetables & chips or mash

LAMB SHANK & PROVENCE HERBS (GF) 29
Parsnip & potato purée, charred chicory, roasted swede & port reduction

8OZ RIBEYE STEAK 27
Triple cooked chips, onion rings, vine cherry tomatoes & roasted wild mushrooms
Add: Cowboy butter, pepper or blue cheese sauce 3.00

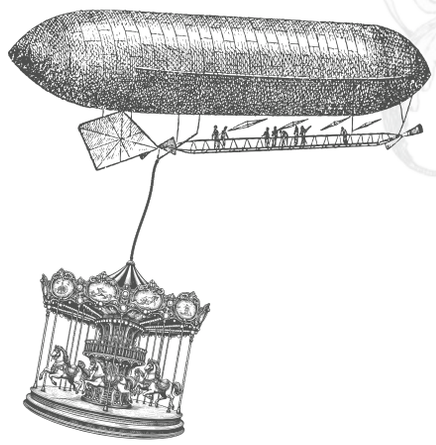
THE HELIBURGER 18
Beef patty, cheese, tomato, lettuce, gherkin, onion rings, burger sauce & chips

We're proud to contribute £1 from every burger sold to support the Lincs & Notts Air Ambulance.
Since 1994, they've flown over 28,500 life-saving missions, offering pre-hospital emergency care in the East Midlands.

(V) = Vegetarian | (VG) = Vegan | (DF) = Dairy Free | (GFO) = Gluten Free Bread Available | (GF) = Gluten Free Dish

SIDES

BAKED GARLIC BREAD (V)	6
CHEESY GARLIC BREAD (V)	7
SEASONAL VEGETABLES (V, GF)	5
RUSTIC CHIPS	4
BEER BATTERED ONION RINGS	5

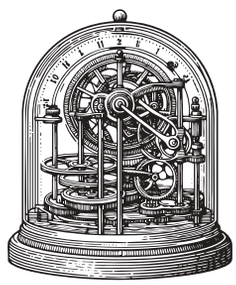


DESSERTS

BELGIAN CHOCOLATE BROWNIE (V) Pistachio ice cream	9
ESPRESSO CRÈME BRÛLÉE (V) Amaretti biscuit & dulce de leche	10
SPICED PEAR & APPLE CRUMBLE (V, GF) Vanilla custard *vegan ice cream available	8
STICKY TOFFEE PUDDING (V) Vanilla ice cream & toffee sauce	8
ICE CREAM SELECTION (V, GF) Pistachio, vanilla & chocolate	6

COFFEES

AMERICANO	3.5	**DOUBLE ESPRESSO**	3.9
LATTE	3.9	**MOCHA**	4.5
CAPPUCCINO	3.9	**HOT CHOCOLATE**	4.5
FLAT WHITE	3.9	**BREAKFAST & HERBAL TEAS**	3.5
SINGLE ESPRESSO	3.5	**IRISH COFFEE**	7.1



OUR FOOD SUPPLIERS

We are committed to offering the best seasonal produce by upholding the highest quality standards, sustainability and ethical practices. With our carefully selected suppliers, we ensure that every dish we present reflects who we are.

Winster Foods, based in the heart of the region, provides the freshest local produce and dairy while sourcing rare, speciality ingredients globally. Their dedication to quality blends regional excellence with global flavours.

Owen Taylor & Sons, a family-run butcher since 1922, sources premium beef, pork and lamb from local farms in Derbyshire, Nottinghamshire, Leicestershire, Lincolnshire and nearby counties. their tradition and craft ensure expertly matured produce.

Direct Seafoods, with over 30 years of experience, offers top-quality seafood sourced both locally and from international waters. their expertise, modern technology, and focus on sustainability guarantees high-quality, responsibly sourced seafood.

Hopwells, established in 1975, is a leading UK independent food wholesaler. With over 40 years of experience they deliver high-quality products from trusted brands, maintaining excellent service and food hygiene standards.

Our food is prepared to order and may contain allergens or ingredients not listed on the menu. Due to the nature of the food production environment and ongoing changes within our supply chain, we can not guarantee our dishes are completely free from allergens. However, we always do our best to accommodate your needs.