



APÉRITIFS

Perfect pre-dinner drinks

APEROL SPRITZ

Aperol & Prosecco

KIR PÉTILLANT

Prosecco & Chambord

STARTERS

KING OYSTER MUSHROOM BRUSCHETTA (V, GFO)

Mushroom fricassée, wild garlic pesto crème fraîche, shaved Parmesan, toasted almonds, sourdough

CHICKEN & APRICOT TERRINE (GFO)

Toasted brioche, artichoke purée, herb salad

SALMON & LEMONGRASS FISHCAKES

Thai basil coconut emulsion, pickled fennel

ORANGE & SAFFRON CURED PEAR (VG, GF)

Heritage beetroot, whipped vegan feta, smoked cashews

GAMBAS AL AJILLO (GFO)

Sautéed king prawns, garlic-chilli butter, tomatoes, spinach, samphire, rosemary focaccia

SUNDAY SIDES 3 FOR 13

CREAMY CAULIFLOWER CHEESE (V)

CARAMELISED SHALLOT & SAUSAGE MEAT STUFFING

SEASONAL VEGETABLES (V, GF)

THYME & SEA SALT ROAST POTATOES (V, GF)

YORKSHIRE PUDDINGS & MEAT GRAVY

BAKED GARLIC BREAD (V)

BEER BATTERED ONION RINGS

RUSTIC CHIPS

SALADS

LEBANESE ARNABEET SALAD (VG, GF)

Crispy cauliflower, chickpeas, pomegranate, red onion, laban bi khyar coconut yoghurt, sumac pistachios

PAN-SEARED SEABASS & SALSA ROJA (DF, GF)

Thyme olive tapenade, charred courgette, lemon-dressed frisée salad, toasted almonds, fine beans, tomato & red pepper chilli salsa

MAINS

SIGNATURE PLANT-BASED BURGER (VG)

Vegan burger, dijon aioli, char-grilled portobello mushroom, smoked applewood cheese, caramelised shallots, little gem, sautéed new potatoes, spinach, rosemary, porcini salt

CURRIED CAULIFLOWER & SPINACH PIE (VG)

Saag aloo, saffron-glazed greens, red lentil dahl, coriander

LEMON CHICKEN & SALSA VERDE (DF, GF)

Grilled chicken breast, rainbow vegetables, roasted sweet potato, garlic & caper sauce

DRY-AGED LINCOLNSHIRE HELIBURGER

28-day aged local beef, melted cheese, lettuce, tomato, gherkin, caramelised shallots, dijon aioli, triple-cooked 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.

BRITISH STEAK & ALE PIE

Bone marrow gravy, roasted baby carrots, buttered vegetables, chips or mash

ALE-BATTERED FISH & CHIPS

Beer-battered sustainable fish, mushy peas, tartare sauce, rustic chips

BOZ CHAR-GRILLED RIBEYE STEAK

Triple-cooked chips, onion rings, vine cherry tomatoes, portobello mushrooms

Add: cowboy butter, pepper or blue cheese sauce 3.00

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



9

SUNDAY ROASTS

9

OUR ROASTS ARE SERVED WITH Yorkshire pudding, roasties, braised red cabbage, mash, seasonal vegetables, meat stuffing & rich gravy

9

GARLIC & THYME CHICKEN 20

12

PORK BELLY & CRACKLING 22

8

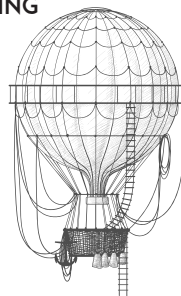
ROAST BRITISH BEEF 23

14

SLOW ROASTED LAMB SHANK 27

CASHEW, SQUASH & SAGE NUT ROAST 19

Vegan Option Available



6

6

5

4

5

6

5

5

18

19

17

18

21

19

19

19

27



DESSERTS

WHITE CHOCOLATE & RASPBERRY PANNA COTTA (GF) 8
 Champagne & berry compote

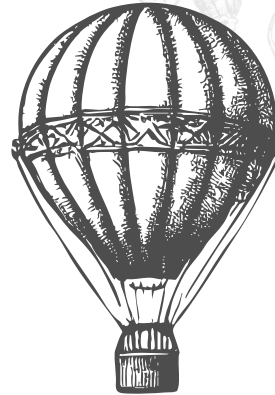
ELDERFLOWER & LIMONCELLO POSSET (V) 9
 Candied cherries & all-butter shortbread

STICKY TOFFEE PUDDING (V, GF) 9
 Honeycomb ice cream & toffee sauce

DOUBLE CHOCOLATE BROWNIE (VG, GF) 9
 Belgian chocolate sauce & vanilla ice cream

ICE CREAM SELECTION (V, GF) 6
 Honeycomb, strawberry & vanilla

GREAT BRITISH CHEESE BOARD 14 / 22
 Dambuster, Cote Hill Blue, Somerset Brie & Cornish Yarg, apricots, toasted nuts, sourdough crackers, house pickles & chutney - we recommend with a glass of Cockburn's Special Reserve Port



COFFEES

AMERICANO 3.5

LATTE 3.9

CAPPUCCINO 3.9

FLAT WHITE 3.9

SINGLE ESPRESSO 3.5

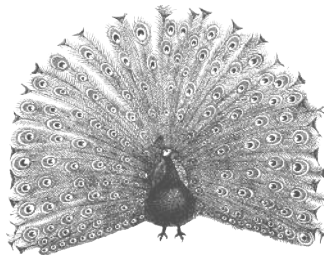
3.5

3.9

3.9

3.9

3.5



DOUBLE ESPRESSO 3.9

MOCHA 4.5

HOT CHOCOLATE 4.5

BREAKFAST & HERBAL TEAS 3.5

IRISH COFFEE 7.1

3.9

4.5

4.5

3.5

7.1



OUR TRUSTED LOCAL SUPPLIERS

We are committed to using high-quality seasonal ingredients, sourced responsibly and prepared with care. By working closely with trusted suppliers, we ensure every dish reflects our standards and values.

Derbyshire based Winster Foods supplies us with fresh produce, alongside carefully sourced speciality ingredients that allow us to balance regional quality with wider global flavours.

Owen Taylor & Sons, our Derbyshire butcher, since 1922 provides expertly prepared and matured beef, pork and lamb, working with trusted farms and maintaining exceptional butchery standards.

Dairy Lincs, Lincolnshire, delivers fresh milk and cream from British farms, supporting a long tradition of dairy farming while ensuring freshness and quality.

Direct Seafoods supplies premium, responsibly sourced fish and seafood, selected for quality, consistency and sustainability.

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 cannot guarantee our dishes are completely free from allergens. However, we always do our best to accommodate your needs.