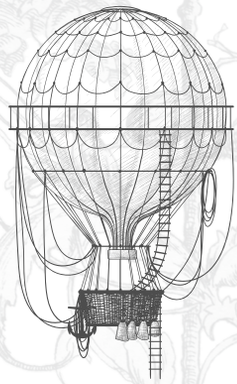
MENU

APÉRITIFS

Perfect pre dinner drinks

APEROL SPRITZ 9
Aperol & Prosecco

KIR PÉTILLANT 9
Prosecco & Chambord



STARTERS

KING OYSTER MUSHROOM BRUSCHETTA (V, GFO) 9
Mushroom fricassée, wild garlic pesto crème fraîche, shaved Parmesan, toasted almonds, sourdough

CHICKEN & APRICOT TERRINE (GFO) 9
Toasted brioche, artichoke purée, herb salad

SALMON & LEMONGRASS FISHCAKES 12
Thai basil coconut emulsion, pickled fennel

ORANGE & SAFFRON CURED PEAR (VG, GF) 8
Heritage beetroot, whipped vegan feta, smoked cashews

SPICED MASALA SCOTCH EGG 12
Coriander salad, tamarind & date chutney

GAMBAS AL AJILLO (GFO) 14
Sautéed king prawns, garlic-chilli butter, tomatoes, spinach, samphire, rosemary focaccia

BAGUETTES

CAJUN-SALT FRIES & HOUSE SLAW

SERVED UNTIL 5 PM – MONDAY TO SATURDAY

BUFFALO MOZZARELLA & GARDEN PESTO 11
Marinated heritage tomato, rocket & herb salad

LINCOLNSHIRE SAUSAGE & ONION 12
Mustard & caramelised onions

CHICKEN CLUB & CHIPOTLE MAYO 13
Crispy bacon, cheese, lettuce, tomato

BOURBON BBQ PULLED PORK 12
Monterey Jack cheese, pickled shallots, gherkins

LEMON SOLE GOUJONS 13
Crispy coated fish, tartare sauce, baby gem

SALADS

LEBANESE ARNABEET SALAD (VG, GF) 18
Crispy cauliflower, chickpeas, pomegranate, red onion, laban bi khyar coconut yoghurt, sumac pistachios

SMOKED CHICKEN & HERB GREMOLATA (DF, GF) 19
Padrón peppers, sun-blushed tomatoes, sweet pickled shallots, lamb's leaf salad

PAN-SEARED SEABASS & SALSA ROJA (DF, GF) 20
Thyme olive tapenade, charred courgette, lemon-dressed frisée salad, toasted almonds, fine beans, tomato & red pepper chilli salsa

SHARERS

MIDDLE EASTERN PLATTER (VG, DF) 25
Whipped vegan feta, grilled courgette, hummus, paprika corn ribs, tabbouleh, pomegranate, grilled flatbread, marinated olives, house pickles, artichoke purée

ANTIPASTI BOARD 26
Prosciutto, salami milano, coppa, buffalo mozzarella, marinated heritage tomatoes, rocket salad, pesto oil, grilled focaccia, garlic & thyme olive tapenade

MAINS

COTE HILL BLUE & WALNUT TORTELLONI (V) 17
Baby spinach, parmesan shavings, basil oil, shallot, garlic cream

MOULES MARINIÈRE 19
Mussels in garlic, fresh herbs, white wine cream, chips, warm focaccia

SIGNATURE PLANT-BASED BURGER (VG) 19
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) 18
Saag aloo, saffron-glazed greens, red lentil dahl, coriander

DRY-AGED LINCOLNSHIRE HELIBURGER 19
28-day aged local beef, 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.

IBERIAN CHORIZO & CHICKEN RIGATONI 19
Paprika marinated chicken, spiced chorizo, rich tomato cream, wilted spinach, aged parmesan

LEMON CHICKEN & SALSA VERDE (DF, GF) 21
Grilled chicken breast, rainbow vegetables, roasted sweet potato, garlic & caper sauce

BACON TOMAHAWK & DUCK EGG 22
Triple-cooked chips, fried duck egg, vine cherry tomatoes, seasonal greens, pea purée

BRITISH STEAK & ALE PIE 19
Bone marrow gravy, roasted baby carrots, buttered vegetables, chips or mash

WILDFLOWER HONEY & THYME GLAZED GRESSINGHAM DUCK (GF) 29
Duck breast, heritage beetroot, confit potatoes, tenderstem broccoli, chicory, madeira reduction

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

SLOW-BRAISED MAKHANI LAMB SHANK 29
Pilaf rice, grilled flatbread, fresh coriander, cucumber & mint raita

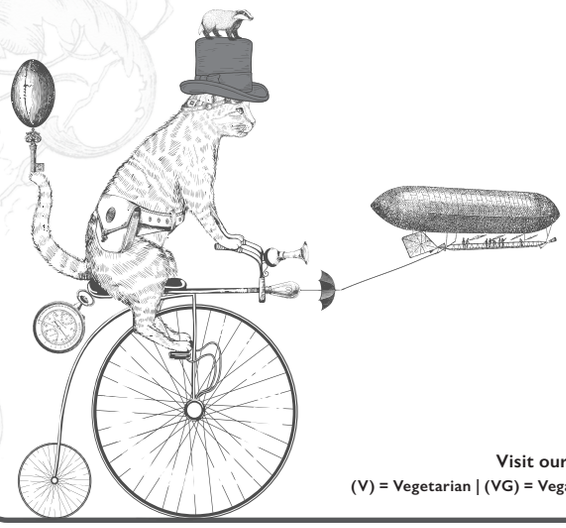
8OZ CHAR-GRILLED RIBEYE STEAK Add: cowboy butter, pepper or blue cheese sauce 3.00 28
Triple-cooked chips, onion rings, vine cherry tomatoes, portobello mushrooms.

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

TWO COURSE LUNCH £22

MONDAY TO FRIDAY 12 PM TILL 5 PM

ORDER A MAIN DISH THEN ADD A STARTER OR DESSERT



STARTERS

WHITEBAIT & TARTARE SAUCE

KING OYSTER MUSHROOM BRUSCHETTA (V, GFO)

CHICKEN & APRICOT TERRINE (GFO)

ORANGE & SAFFRON CURED PEAR (VG, GF)

MAINS

IBERIAN CHORIZO & CHICKEN RIGATONI

LINCOLNSHIRE SAUSAGE & MASH (GF)

SMOKED CHICKEN & HERB GREMOLATA (DF, GF)

SIGNATURE PLANT-BASED BURGER (VG)

LEBANESE ARNABEET SALAD (VG, GF)

DESSERTS

STICKY TOFFEE PUDDING (V, GF)

DOUBLE CHOCOLATE BROWNIE (VG, GF)

ICE CREAM SELECTION (V, GF)

Visit our website for a full allergen menu. Alternatively, ask a member of our team.

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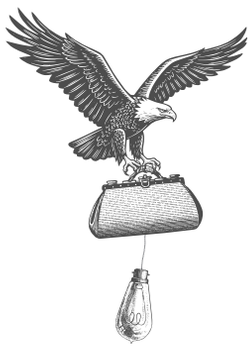
SIDES

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



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

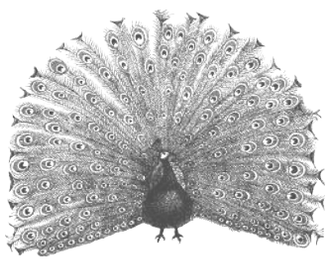
DOUBLE CHOCOLATE BROWNIE (VG, GF) 9
Belgian chocolate sauce & vanilla ice cream

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	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 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,** Linconshire, 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 can not guarantee our dishes are completely free from allergens. However, we always do our best to accommodate your needs.