

# MENU

## Starters

<b>CURRIED SQUASH &amp; CAULIFLOWER SOUP</b> (VG)	6.95
Toasted pumpkin seeds, garlic oil, smoked paprika & warm bread	
<b>STILTON MUSHROOMS ON TOAST</b> (V)	8.50
Sourdough & pepper sauce	
<b>RED PEPPER &amp; CHICKPEA ROULADE</b> (VG)	7.95
Spiced tomato chutney & herb oil	
<b>WHITEBAIT &amp; AIOLI</b>	7.95
Lemon & rocket salad	
<b>PÂTÉ OF THE DAY &amp; FOCACCIA</b>	8.50
House pickles, plum & apple chutney	
<b>PORK &amp; SAGE SCOTCH EGG</b>	9.95
Dijon mayo & caramelised onions	
<b>SALMON &amp; SWEET POTATO FISHCAKES</b>	9.95
Pickled red cabbage, chilli & mango yoghurt	

## Burgers

Served with rustic chips & onion rings

<b>BOURBON BBQ PULLED PORK</b>	16.95
Pork patty, roasted peppers, cheese, jalapenos, lettuce & tomato	
<b>GARDEN PESTO BURGER</b> (VGO)	14.95
Broad bean & spinach patty, tomato, rocket, pesto & mayo <small>(Vegan - Spinach &amp; Shallot Sautéed Potatoes)</small>	
<b>BUTTERMILK BUFFALO CHICKEN</b>	15.95
Crispy bacon, tomato, iceberg lettuce, smoked applewood & hot buffalo sauce	
<b>BEEF BRISKET &amp; BLUE CHEESE</b>	18.95
Beef patty, gherkin, tomato, dijon mayo & rocket	
<b>THE HELIBURGER</b> (VGO)	15.95
Beef patty, cheese, tomato, lettuce, gherkin & house burger sauce <small>(Vegan Burger &amp; Cheese Available)</small>	
<small>We're proud to contribute £1 from every burger sold to support the Lincs &amp; Notts Air Ambulance. Since 1994, they've flown over 28,500 life-saving missions, offering pre-hospital emergency care in the East Midlands.</small>	

## Mains

<b>LAMBS LIVER &amp; SMOKED BACON</b>	13.95
Thyme mash, onion gravy & winter vegetables	
<b>LINCOLNSHIRE SAUSAGE &amp; MASH</b> (VGO)	13.95
A trio of butcher's sausages, caramelised onion gravy & seasonal greens <small>(Vegan Sausages Available)</small>	
<b>10oz GAMMON &amp; EGG</b>	14.95
English mustard mayo, rustic chips, fried hen's eggs & green salad	
<b>SWEET POTATO &amp; CHICKPEA TAGINE</b> (VG)	14.95
Moroccan spiced vegetable & apricot tagine, fragrant rice & coriander flatbread	
<b>GRILLED CHICKEN, PANCETTA &amp; ALMOND SALAD</b>	14.95
Dijon mayonnaise, toasted almonds, green leaves & herb croutons	
<b>TRADITIONAL PUB PIE</b> (VO)	15.95
Seasonal vegetables & rich gravy with chips or mash <small>Ask a member of our team for today's choices (Vegetarian Pie Available)</small>	
<b>BREADED WHOLETAIL SCAMPI</b>	15.95
Chips, tartare sauce, mushy peas & fresh lemon	
<b>HABANERO BEEF CHILLI</b> (VGO)	15.95
Mexican-style rice, homemade nachos, tomato salsa & guacamole <small>(Vegan Chilli Available)</small>	
<b>GREAT BRITISH FISH &amp; CHIPS</b>	16.95
Beer battered sustainable fish, mushy peas, tartare sauce & chips	
<b>BRAISED BEEF LASAGNE</b> (VO)	16.95
Garlic & parmesan focaccia, salsa verde & house salad <small>(Vegetarian Lasagne Available)</small>	
<b>LEMON &amp; HERB CHICKEN SUPREME</b>	17.95
Prosecco & shallot sauce, dauphinoise potato, roasted porcini, buttered kale & peas	
<b>GARLIC &amp; FENNEL BAKED COD LOIN</b>	18.95
Crushed herb potatoes, charred fennel, fresh vegetables, parsley & white wine cream	
<b>SLOW COOKED LAMB SHANK</b>	19.95
Sautéed mint & rosemary potatoes, baby spinach, winter vegetables & rich lamb gravy	
<b>8oz RUMP STEAK</b>	19.95
Vine tomatoes, chips, beer battered onion rings & green salad <small>Add peppercorn or blue cheese sauce 3.00</small>	

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.

**Please see our website for a full allergen menu. Alternatively, ask a member of our team.**

**(V) = Vegetarian | (VG) = Vegan | (VO) = Vegetarian Option Available**

**(VGO) = Vegan Option Available - Dish can be amended to suit dietary requirements**

## Ciabattas

Available - Monday to Saturday 12 pm - 5 pm  
Served with rocket and watercress salad & chips

<b>BEER BATTERED FISH GOUJONS</b>	9.95
Baby gem, tomato & tartare sauce	
<b>CHIPOTLE CHICKEN CLUB</b>	9.95
Buttermilk chicken, bacon, cheese, lettuce & tomato	
<b>LINCOLNSHIRE SAUSAGE &amp; MUSTARD (VGO)</b>	9.95
Mustard mayo & crispy onions <i>(Vegan Sausages Available)</i>	
<b>CREOLE PULLED PORK</b>	10.95
Peppers, cheese, cajun sauce, lettuce & tomato	
<b>BRISKET &amp; BLUE CHEESE</b>	10.95
Pulled beef brisket & melted blue cheese	
<b>GRILLED CHEESE &amp; CARAMELISED ONION (VGO)</b>	8.95
Smoked cheddar, tomato & watercress <i>(Vegan Cheese Available)</i>	

## Loaded Fries

Rustic chips - For one to indulge! Or two to share.

<b>CHIPS &amp; DIPS</b>	7.95
Sweet chilli, garlic mayo & BBQ sauce	
<b>CHEESY CHIPS &amp; DIPS</b>	8.95
Sweet chilli, garlic mayo & BBQ sauce	
<b>CHIPOTLE CHICKEN &amp; CHEESE</b>	11.95
Buttermilk chicken, chilli & spring onion	
<b>BOURBON BBQ PULLED PORK</b>	12.95
Pulled pork, cheddar cheese & jalapenos	
<b>HABANERO BEEF CHILLI</b>	12.95
Cheese, beef chilli, tomato salsa & guacamole	
<b>PULLED BRISKET &amp; BLUE CHEESE</b>	13.50
Beef brisket & blue cheese sauce	

## Sides

<b>CHIPS</b>	3.95
<b>SWEET POTATO FRIES</b>	4.95
<b>CHEESY GARLIC BREAD (V)</b>	5.95
<b>GARLIC BREAD (V)</b>	4.95
<b>HOUSE SALAD (VG)</b>	4.50
<b>SEASONAL VEGETABLES (V)</b>	3.95
<b>ITALIAN BREAD &amp; SALSA VERDE (VG)</b>	3.95

## TWO COURSE LUNCH 17.95

Monday to Friday 12 - 4

### STARTERS

<b>CURRIED SQUASH &amp; CAULIFLOWER SOUP (VG)</b>
<b>STILTON MUSHROOMS ON TOAST (V)</b>
<b>RED PEPPER &amp; CHICKPEA ROULARDE (VG)</b>
<b>PÂTÉ OF THE DAY &amp; FOCACCIA</b>
<b>WHITEBAIT &amp; AIOLI</b>

### MAINS

<b>GARDEN PESTO BURGER (VGO)</b>
<b>BREADED WHOLETAIL SCAMPI</b>
<b>LINCOLNSHIRE SAUSAGE &amp; MASH (VGO)</b>
<b>BUTTERMILK BUFFALO CHICKEN BURGER</b>
<b>SWEET POTATO &amp; CHICKPEA TAGINE (VG)</b>
<b>10oz GAMMON &amp; EGG</b>
<b>HABANERO BEEF CHILLI (VGO)</b>

### DESSERTS

<b>PEANUT BUTTER &amp; CHOCOLATE CHEESECAKE</b>
<b>RHUBARB &amp; RASPBERRY FRANGIPANE (V)</b>
<b>DOUBLE CHOCOLATE BROWNIE (VG)</b>
<b>STICKY TOFFEE BUNDT (VGO)</b>

## 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.

Winstor 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 in 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.

## Desserts

<b>RHUBARB &amp; RASPBERRY FRANGIPANE (V)</b> Berry compote & toasted almonds	6.95
<b>BREAD &amp; BUTTER PUDDING (V)</b> Warm vanilla custard	7.95
<b>DOUBLE CHOCOLATE BROWNIE (VG)</b> Vanilla ice cream & chocolate sauce	7.50
<b>SPICED STICKY TOFFEE PUDDING (VGO)</b> Caramel ice cream & toffee sauce <i>(Vegan Ice Cream Available)</i>	7.50
<b>PEANUT BUTTER &amp; CHOCOLATE CHEESECAKE</b> Honeycomb ice cream & salted caramel sauce	7.50
<b>DESSERT OF THE DAY</b>	6.95

View our blackboards or ask a team member for today's choice.