

# MENU

## APÉRITIFS

Perfect pre dinner drinks

### APEROL SPRITZ

Aperol & Prosecco

9

### KIR PÉTILLANT

Prosecco & Chambord

9



## STARTERS

### KING OYSTER MUSHROOM BRUSCHETTA (V, GFO)

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

9

### CHICKEN & APRICOT TERRINE (GFO)

Toasted brioche, artichoke purée, herb salad

9

### SALMON & LEMONGRASS FISHCAKES

Thai basil coconut emulsion, pickled fennel

12

### ORANGE & SAFFRON CURED PEAR (VG, GF)

Heritage beetroot, whipped vegan feta, smoked cashews

8

### SPICED MASALA SCOTCH EGG

Coriander salad, tamarind & date chutney

12

### GAMBAS AL AJILLO (GFO)

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

14

## SALADS

### LEBANESE ARNABEET SALAD (VG, GF)

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

18

### SMOKED CHICKEN & HERB GREMOLATA (DF, GF)

Padrón peppers, sun-blushed tomatoes, sweet pickled shallots, lamb's leaf salad

19

### 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

19

## MAINS

### MOULES MARINIÈRE

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

18

### COTE HILL BLUE & WALNUT TORTELLONI (V)

Baby spinach, parmesan shavings, basil oil, shallot, garlic cream

17

### 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

17

### CURRIED CAULIFLOWER & SPINACH PIE (VG)

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

18

### DRY-AGED LINCOLNSHIRE HELIBURGER

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

19

*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

Paprika marinated chicken, spiced chorizo, rich tomato cream, wilted spinach, aged parmesan

18

### LEMON CHICKEN & SALSA VERDE (DF, GF)

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

21

### BACON TOMAHAWK & DUCK EGG

Triple-cooked chips, fried duck egg, vine cherry tomatoes, seasonal greens, pea purée

20

### BRITISH STEAK & ALE PIE

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

19

### WILDFLOWER HONEY & THYME GLAZED DUCK (GF)

Half roast duck, heritage beetroot, confit potatoes, tenderstem broccoli, chicory, madeira reduction

27

### ALE-BATTERED FISH & CHIPS

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

19

### SLOW-BRAISED MAKHANI LAMB SHANK

Pilaf rice, grilled flatbread, fresh coriander, cucumber & mint raita

29

### BOZ CHAR-GRILLED RIBEYE STEAK Add: cowboy butter, pepper or blue cheese sauce 3.00

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

27

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

## BAGUETTES

### CAJUN-SALT FRIES & HOUSE SLAW

SERVED UNTIL 5 PM - MONDAY TO SATURDAY

### BUFFALO MOZZARELLA & GARDEN PESTO

Marinated heritage tomato, rocket & herb salad

11

### LINCOLNSHIRE SAUSAGE & ONION

Mustard & caramelised onions

12

### CHICKEN CLUB & CHIPOTLE MAYO

Crispy bacon, cheese, lettuce, tomato

13

### BOURBON BBQ PULLED PORK

Monterey Jack cheese, pickled shallots, gherkins

12

### LEMON SOLE GOUJONS

Crispy coated fish, tartare sauce, baby gem

13

## SHARERS

### MIDDLE EASTERN PLATTER (VG, DF)

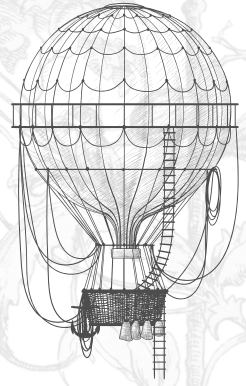
Whipped vegan feta, grilled courgette, hummus, paprika corn ribs, tabbouleh, pomegranate, grilled flatbread, marinated olives, house pickles, artichoke purée

25

### ANTIPASTI BOARD

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

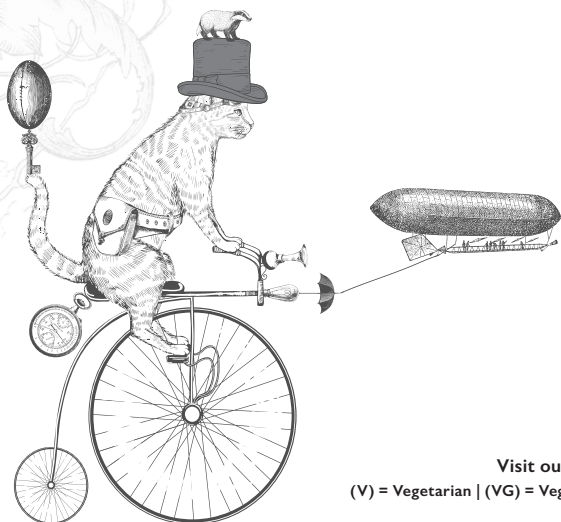
26



## 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)

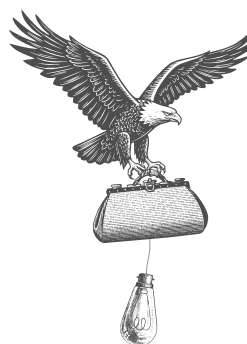
Visit our website for a full allergen menu. Alternatively, ask a member of our team.  
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## SIDES

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) Champagne & berry compote	8
ELDERFLOWER & LIMONCELLO POSSET (V) Candied cherries & all-butter shortbread	9
STICKY TOFFEE PUDDING (V, GF) Honeycomb ice cream & toffee sauce	9
DOUBLE CHOCOLATE BROWNIE (VG, GF) Belgian chocolate sauce & vanilla ice cream	9
ICE CREAM SELECTION (V, GF) Honeycomb, strawberry & vanilla	6
<b>GREAT BRITISH CHEESE BOARD</b>	<b>14 / 22</b>
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**, 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 can not guarantee our dishes are completely free from allergens. However, we always do our best to accommodate your needs.