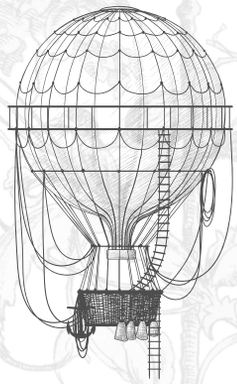
MENU



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, glazed shallots, Parmesan, toasted almonds, sourdough

CORN-FED CHICKEN & TRUFFLE TERRINE (GFO) 10
Toasted brioche, port & blackberry chutney, herb salad

BUTTER BEAN & ROAST VEGETABLE SOUP (VG, GFO) 8
Herb focaccia, thyme & garlic oil

SMOKED HADDOCK, SALMON & DILL FISHCAKE 12
Radicchio salad, lemon, caper & herb relish

GRESSINGHAM DUCK CROQUETTES 13
Wholegrain mustard mayo, cornichons, watercress

SCALLOPS & SAMPHIRE (GFO) 16
Garlic-chilli butter, tomatoes, spinach & rosemary focaccia

BAGUETTES

CAJUN-SALT FRIES & HOUSE SLAW

SERVED UNTIL 5 PM – MONDAY TO SATURDAY

BUFFALO MOZZARELLA & GARDEN PESTO 12
Marinated heritage tomato, rocket & herb salad

VENISON SAUSAGE & ONION 13
Grain mustard & caramelised onions

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

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

BEER-BATTERED FISH GOUJONS 13
Tartare sauce & baby gem

FISH & SEAFOOD

BAKED SEABASS & SALSA ROJA (GF) 20
Charred courgette, toasted almonds, fine beans, squash fondant, tomato & chilli salsa

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

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

PAN-ROASTED KASHMIRI SALMON 22
Baby potatoes in a cardamom, fennel & chilli sauce, wilted spinach, onion bhaji, pilau rice

MAINS

WILD GARLIC PESTO & WALNUT TORTELLONI (V) 17
Baby spinach, confit tomatoes, parmesan shavings, basil oil, white wine & garlic cream

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

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

VENISON SAUSAGES & COLCANNON 19
Creamy colcannon potatoes, buttered cavolo nero, winter greens, chantenay carrots & redcurrant jus

WILD BOAR BOURGUIGNON (GF) 22
Dijon pomme purée, roasted winter vegetables, crispy shallots, juniper & red wine

STILTON & LEEK WELLINGTON (V) 18
Braised red cabbage, chantenay carrots, port reduction, garlic & herb potatoes

CURRIED CAULIFLOWER & SPINACH PIE (VG) 18
Saag aloo, saffron-glazed greens, red lentil dahl, coriander

SIGNATURE PLANT-BASED BURGER (VG) 19
Vegan burger, dijon aioli, char-grilled portobello mushroom, smoked applewood cheese, caramelised onions, little gem, sautéed new potatoes, rosemary & porcini salt

DRY-AGED LINCOLNSHIRE HELIBURGER 19
28-day aged local beef, cheese, lettuce, tomato, gherkin, caramelised onions, 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 31,500 life-saving missions, offering emergency care in the East Midlands.

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

SLOW-BRAISED LAMB SHANK (GF) 29
Heritage beetroot, potato pavé, baby carrots, grilled hispi cabbage & rich rosemary lamb jus

8OZ CHAR-GRILLED RIBEYE STEAK Add: diane, pepper or blue cheese sauce 3.00 29
Triple-cooked chips, onion rings, roasted vine tomato, portobello mushroom

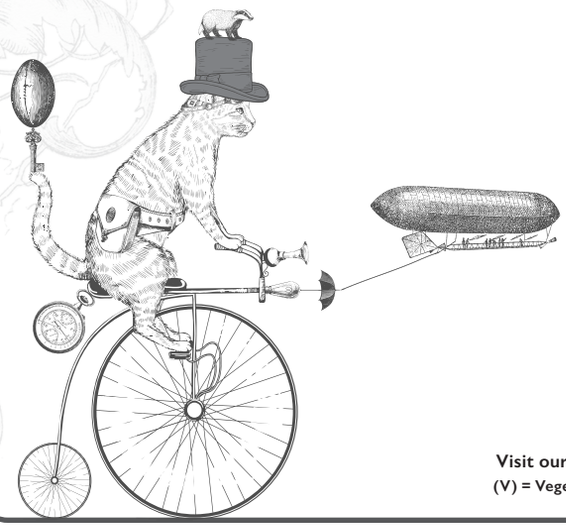


(V) = Vegetarian | (VG) = Vegan | (GFO) = Gluten Free Bread Available | (GF) = Gluten Free Dish

TWO COURSE LUNCH £23

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)
CORN-FED CHICKEN & TRUFFLE TERRINE (GFO)
BUTTER BEAN & ROAST VEGETABLE SOUP (VG, GFO)

MAINS

SMOKED CHORIZO & CHICKEN RIGATONI
LINCOLNSHIRE SAUSAGE & MASH (GF)
BAKED SEABASS & SALSA ROJA (GF)
SIGNATURE PLANT-BASED BURGER (VG)
STILTON & LEEK WELLINGTON (V)

DESSERTS

STICKY TOFFEE PUDDING (V)
GLAZED LEMON TART (V, GF)
ICE CREAM SELECTION (V, GF)

Visit our website for a full allergen menu. Alternatively, ask a member of our team.
(V) = Vegetarian | (VG) = Vegan | (GFO) = Gluten Free Bread Available | (GF) = Gluten Free Dish

SIDES

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



DESSERTS

GLAZED LEMON TART (V, GF) — 8
Black forest compôte & honey crème fraîche

CHOCOLATE TRUFFLE TORTE (VG, GF) — 9
Salted caramel ice cream & candied pecans

STICKY TOFFEE PUDDING (V) — 9
Vanilla ice cream & toffee sauce

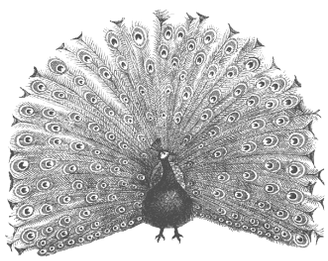
PANETTONE BREAD & BUTTER PUDDING (V) — 9
Dark cherry compôte, candied orange & vanilla custard

ESPRESSO MARTINI TIRAMISU (V) — 9
Coffee & brandy soaked sponge, espresso mascarpone, cocoa biscuit crumb & dark chocolate

GREAT BRITISH CHEESE BOARD — 12 / 20
Lincolnshire Poacher, Cornish Brie & Stilton, artisan crackers, fruit chutney & grapes
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 cannot guarantee our dishes are completely free from allergens. However, we always do our best to accommodate your needs.