

## STARTERS

<b>ROASTED SQUASH &amp; CAULIFLOWER SOUP</b> (VG)	6.95
Toasted spiced pumpkin seeds & warm bread	
<b>WILD MUSHROOM &amp; SPINACH ROULADE</b> (VGO)	7.95
Garden pesto & grilled camembert (vegan cheese available)	
<b>LINCOLNSHIRE POACHER CHEESE SOUFFLÉ</b> (V)	7.95
Port reduction & toasted walnuts	
<b>WHITEBAIT &amp; SMOKED GARLIC</b>	7.95
Watercress, lemon & garlic mayo	
<b>BRIXWORTH PATE</b>	8.50
Chicken liver & pancetta, toast & onion chutney	
<b>HOG ROAST &amp; MANCHEGO CROQUETTES</b>	8.95
Saffron aioli & watercress salad	

## MAINS

<b>PORCINI MUSHROOM &amp; LENTIL LASAGNE</b> (V)	15.95
Green salad, salsa verde & baked focaccia	
<b>SWEET POTATO &amp; CHICKPEA TAGINE</b> (VG)	13.95
Moroccan spiced vegetable & apricot tagine, fragrant rice & coriander flatbread	
<b>TRADITIONAL PUB PIE</b> (VGO)	16.95
Seasonal vegetables & rich gravy with chips or mash Ask a team member for today's choice. (vegan pie available)	
<b>CHICKEN &amp; CHORIZO LINGUINE</b>	16.50
White wine, tomato, cream, parmesan & fresh herbs	
<b>8oz RUMP STEAK</b>	19.95
Vine cherry tomatoes, rocket & watercress salad, chips & Dijon aioli (peppercorn or blue cheese sauce 3.00)	
<b>GARDEN PESTO BURGER</b> (VG)	14.95
Tomato, rocket, mayo, chips & onion rings	
<b>BREADED WHOLETAIL SCAMPI</b>	15.95
Chips, tartare sauce, mushy peas & fresh lemon	
<b>FISH &amp; CHIPS</b>	16.95
Beer-battered sustainable fish with mushy peas, tartare sauce & chips	
<b>KERALA &amp; COCONUT KING PRAWNS</b>	18.95
King prawns in a kerala spiced coconut curry, fragrant rice, garlic & herb flatbread	
<b>RANCH CHICKEN &amp; SMOKED CHEDDAR BURGER</b>	15.95
Crispy bacon, tomato, iceberg lettuce, smoked applewood, ranch dressing, chips & onion rings	
<b>THE HELIBURGER</b>	16.50
Beef burger, cheese, tomato, lettuce, gherkin, onion rings & burger sauce, chips & onion rings <i>We're proud to contribute £1 from every heliburger 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.</i>	

## OUR FOOD 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.

Winster 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.

## OUR ROASTS

AVAILABLE EVERY SUNDAY FROM NOON

TWO COURSE LUNCH FROM **22.95**

Order any roast then add a starter or dessert

*Yorkshire pudding, roasties, braised red cabbage, seasonal vegetables, mash, stuffing & rich gravy*

<b>GARLIC &amp; THYME CHICKEN</b>	<b>16.95</b>
<b>PORK BELLY &amp; CRACKLING</b>	<b>18.95</b>
<b>ROAST BRITISH BEEF</b>	<b>18.95</b>
<b>SQUASH, LENTIL &amp; ALMOND WELLINGTON</b> (VGO)	<b>16.95</b>
<b>SLOW ROASTED LAMB SHANK*</b>	<b>21.95</b>
*£4 SUPPLEMENT INCURRED WHEN ORDERED WITH OUR 2-COURSE OFFER	

## SUNDAY SIDES

3 FOR £12

<b>CREAMY CAULIFLOWER CHEESE</b> (V)	4.95
<b>THYME &amp; SEA SALT ROAST POTATOES</b> (V)	3.95
<b>YORKSHIRE PUDDINGS &amp; GRAVY</b>	4.95
<b>CARAMELISED SHALLOT &amp; SAUSAGE MEAT STUFFING</b>	5.95
<b>WINTER GREENS &amp; TOASTED ALMONDS</b> (VGO)	4.95
<b>MAPLE &amp; MUSTARD GLAZED PIGS IN BLANKETS</b>	5.95
<b>RUSTIC CHIPS</b>	3.95
<b>BAKED GARLIC BREAD</b> (V)	4.95

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.

## DESSERTS

<b>APPLE &amp; WINTER BERRY CRUMBLE</b> (VGO)	6.95
Warm custard (vegan ice cream available)	
<b>PEANUT BUTTER &amp; CHOCOLATE CHEESECAKE</b> (V)	7.50
Honeycomb ice cream & salted caramel	
<b>BREAD &amp; BUTTER PUDDING</b> (V)	7.95
Vanilla bean custard	
<b>CHOCOLATE TRUFFLE TORTE</b> (VG)	7.50
Vanilla ice cream & mixed nut praline	
<b>STICKY TOFFEE PUDDING</b> (V)	7.50
Warm vanilla custard	
<b>RHUBARB &amp; RASPBERRY FRANGIPANE</b> (V)	6.95
Fruit compote & toasted almonds	

(V) = Vegetarian | (VG) = Vegan | (VGO) = Vegan Option Available

Dish can be amended to suit dietary requirements.

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



THE  
FERRY BOAT