

MOTHER'S DAY MENU



STARTERS

SEASONAL SOUP OF THE DAY (VG)	6.95
Sourdough & herb oil <i>Ask our team about today's option</i>	
SALT & PEPPER SQUID	8.95
Roasted garlic aioli, watercress & lemon	
CHICKEN & HAM TERRINE	8.95
Toasted focaccia, house chutney & cornichons	
HOG ROAST & MANCHEGO CROQUETTES	9.50
Dijon mayo & watercress salad	
KING PRAWN & CRAYFISH COCKTAIL	9.95
Malted loaf, marie rose, lettuce & fresh lemon	

MAINS

PESTO & PINE NUT GNOCCHI (VG)	14.95
Garden pesto, wilted spinach, toasted pine nuts, sun dried tomatoes & grilled asparagus	
SPINACH & GOATS CHEESE BURGER (VGO)	14.95
Broad bean & spinach patty, grilled goats cheese & garlic mayo (vegan cheese)	
BREADED WHOLETAIL SCAMPI	15.95
Chips, tartare sauce, mushy peas & fresh lemon	
BEER-BATTERED FISH & CHIPS	17.95
Sustainable fish, mushy peas, tartare sauce & chips	
STEAK & ALE PIE (VO)	17.50
Seasonal vegetables, rich gravy served with chips or mash (vegetarian pie)	
RANCH CHICKEN & SMOKED CHEDDAR BURGER	16.95
Buttermilk chicken, crispy bacon, smoked applewood, red onions, ranch dressing	
THE HELIBURGER (VGO)	16.95
Beef burger, cheese & dijon mayo (vegan patty & cheese) <i>We're proud to contribute £1 from every heliburger 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.</i>	
80Z RIBEYE STEAK (peppercorn or blue cheese sauce 3.00)	25.95
Triple cooked chips, portobello mushroom, vine tomatoes, beer battered onion rings, rocket & watercress salad	

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.

Winstler 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 **23.95**

Order any roast then add a starter or dessert

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

GARLIC & THYME CHICKEN	17.95
PORK BELLY & CRACKLING	19.95
ROAST BRITISH BEEF	19.95
SQUASH & LENTIL WELLINGTON (VGO)	16.95
SLOW ROASTED LAMB SHANK*	22.95

*£4 SUPPLEMENT INCURRED WHEN ORDERED WITH OUR 2-COURSE OFFER

SUNDAY SIDES

3 FOR £13

CREAMY CAULIFLOWER CHEESE (V)	5.95
THYME & SEA SALT ROAST POTATOES (V)	3.95
YORKSHIRE PUDDINGS & GRAVY	4.95
CARAMELISED SHALLOT & SAUSAGE MEAT STUFFING	5.95
SEASONAL GREENS & TOASTED ALMONDS (V)	4.95
MAPLE & MUSTARD GLAZED PIGS IN BLANKETS	5.95
RUSTIC CHIPS	4.50
CHEESY GARLIC CIABATTA (V)	6.50
BEER BATTERED ONION RINGS	4.95
CREAMY MASH POTATOES (V)	4.50

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

LEMON CRÈME BRÛLÉE (V)	7.50
Shortbread & fresh strawberries	
APRICOT FRANGIPANE (V)	6.95
Berry compote & cream	
STICKY TOFFEE PUDDING (V)	8.50
Custard & toffee sauce	
LOTUS BISCOFF CHEESECAKE (V)	7.95
Salted caramel ice cream	
CHOCOLATE FONDANT (VGO)	8.95
Honeycomb, chocolate sauce & vanilla ice cream (vegan cookie dough brownie)	

(V) = Vegetarian | (VG) = Vegan

(VO) = Vegetarian Available | (VGO) = Vegan Available

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



THE
FERRY BOAT