



STARTERS

MUSHROOM & TRUFFLE PÂTÉ (VG, GFO, DF) Toasted bread, beetroot purée & pickled golden enoki	7.95
BEEF SHORT RIB & BLUE CHEESE CROQUETTES Green peppercorn & bone marrow jus	9.95
CRAB ARANCINI & SAFFRON AIOLI Roasted fennel & citrus-dressed rocket	9.95
WHITEBAIT & TARTARE SAUCE Grilled lemon & fresh watercress	8.50
CHICKEN & HAM TERRINE (GFO) Toasted focaccia, house chutney & pickles	8.95
SEASONAL SOUP OF THE DAY (VG, GFO, DF) Artisan bread & herb oil <i>Ask our team about today's option</i>	6.95

LOADED FRIES

CHEESY CHIPS & DIPS Chipotle dip, garlic mayo & basil mayo	8.95
GARLIC, HERB & PARMESAN FRIES Garlic butter, herbs, parmesan shavings & basil mayo	9.95
CHIPOTLE CHICKEN Fresh chilli, cheddar cheese & spring onion	12.95
TREACLE-GLAZED PORK & SMOKED CHEDDAR BBQ sauce, charred sweetcorn & jalapeño salsa	12.95
CHICKEN & CHORIZO Garden pesto, buffalo mozzarella & sun dried tomatoes	12.95

CIABATTAS

Mon - Sat until 5pm - Served with chips & house salad
(vegan sauteed potatoes available)

BEER BATTERED FISH GOUJONS Baby gem & tartare sauce	11.50
TOMATO, MOZZARELLA & PESTO Salsa verde, basil mayo & rocket	8.95
LINCOLNSHIRE SAUSAGE & MUSTARD Caramelised onions & mustard <i>*vegan sausages available</i>	10.50
BUTTERMILK CHICKEN & BACON CLUB Chipotle sauce, cheese, lettuce & tomato	10.95
BBQ GLAZED PULLED PORK Smoked cheddar, charred sweetcorn & jalapeño salsa	10.95
PULLED BEEF SHORT RIB & BLUE CHEESE Rocket, blue cheese, pancetta & onion chutney	12.50

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 andongoing 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.

FISH & SEAFOOD

MOULES MARINIÈRE Mussels in garlic, fresh herbs, white wine, cream, with chips & warm bread	16.95
BLUSH GLAZED SALMON (GF) Prosecco-glazed salmon, chive potatoes, savoy cabbage, fine beans, parsley cream & lemon verbena oil	19.95
BEER-BATTERED FISH & CHIPS Sustainable fish, mushy peas, tartare sauce & chips	18.95
BREADED WHOLETAIL SCAMPI Chips, tartare sauce, mushy peas & fresh lemon	15.95

OUR PIES

Fresh market vegetables & rich gravy, with mash or chips

MUSHROOM, SPINACH & WHITE TRUFFLE (V)	17.50
STEAK & ALE	17.95
CREAMY CHICKEN, BACON & LEEK	17.50

MAINS

PESTO & PINE NUT GNOCCHI (VG, DF) Garden pesto, wilted spinach, toasted pine nuts, sun dried tomatoes & tender greens	14.95
ANDALUSIAN CHICKEN & CHORIZO BOWL Buffalo mozzarella, salsa verde, sun dried tomatoes, spiced couscous & baby leaves	16.95
MOROCCAN ROSE HARISSA TAGINE (VG, DF) Spiced vegetable, apricot & chickpea tagine, saffron couscous, baby coriander & coconut yoghurt	17.95
LAMB RUMP & HERB CHIMICHURRI (GF, DF) Lyonnaise potatoes, tender greens, wilted spinach, roasted fennel & fresh herb chimichurri	23.95
CHICKEN & WOODLAND MUSHROOM TAGLIATELLE Garlic, parmesan, spinach, white wine cream, charred leeks & lemon oil	16.95
PORK & DAUPHINOISE POTATOES (GF) Pork belly, market vegetables, creamy potatoes, cider & mustard sauce	19.95
MAPLE GLAZED BACON TOMHAWK Fried hen's egg, roasted vine tomatoes, fine beans & rustic chips	17.50
BOEUF BOURGUIGNON (GF) British beef, baby onions, smoked pancetta, glazed carrots, mushrooms, red wine jus & herb mash	19.95
CHAR-GRILLED 8oz RIBEYE Rosemary & thyme salted chips, beer-battered onion rings, wilted spinach, wild mushroom & tomato fricassée (peppercorn or blue cheese sauce 3.00)	26.95

BURGERS

Toasted brioche bun & rustic chips

**Broad bean burger with sautéed potatoes*

THE HELIBURGER Beef burger, cheese, baby gem, tomato, gherkin, dijon mayo & onion rings <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>	16.95
SMOKY CHIPOTLE & MAPLE CHICKEN Charred sweetcorn & jalapeño salsa, cheddar cheese, baby gem, tomato, gherkin, basil mayo & onion rings	17.95
PERSIAN SPICED LAMB & SUMAC ONIONS Grilled lamb burger, spiced lamb shoulder, saffron aioli, smoked aubergine purée, pickled cucumber & coriander	19.95
BROAD BEAN & SPINACH BURGER * (VG, DF) Sautéed potatoes, rocket, garlic mayo & tomato salsa	14.95

SIDES

3 FOR £13

CHEESY GARLIC CIABATTA (V)	6.50
GARLIC CIABATTA (V)	5.50
BEER BATTERED ONION RINGS	4.95
MARKET VEGETABLES (VG, DF)	4.50
HOUSE SALAD (VG, DF)	4.50
MARINATED OLIVES (VG, DF)	4.25

DESSERTS

WHITE CHOCOLATE & GINGER CHEESECAKE (V) Amaretto shortbread, spiced ginger & vanilla syrup	7.95
TOFFEE, APPLE & CINNAMON CRUMBLE (V, GF) Vanilla custard & nut brittle <i>*Vegan ice cream available</i>	7.95
DOUBLE CHOCOLATE BROWNIE (V) Belgian chocolate sauce, honeycomb & vanilla ice cream	8.50
STICKY TOFFEE PUDDING (V) Custard & toffee sauce	8.50
DESSERT OF THE DAY View our blackboards or ask our team for today's choice.	7.95

COFFEES

AMERICANO	3.50
FLAT WHITE	3.95
CAPPUCCINO	3.95
LATTE	3.95
SINGLE ESPRESSO	3.50
DOUBLE ESPRESSO	3.95
BREAKFAST & HERBAL TEAS	3.50
MOCHA	4.50
HOT CHOCOLATE	4.40
IRISH COFFEE	6.95



PIE & PINT TUESDAY

FROM MIDDAY
*order any pie & get a free pint**

QUIZ NIGHT WEDNESDAY

FROM 8.00PM
maximum teams of six

TWO COURSE LUNCH £19.95

MONDAY TO FRIDAY 12PM - 4PM
Order any main meal then add a starter or a dessert
Please order from the dishes below

STARTERS

MUSHROOM & TRUFFLE PÂTÉ (VG, GFO, DF)
CHICKEN & HAM TERRINE (GFO)
WHITEBAIT & TARTARE SAUCE
SEASONAL SOUP OF THE DAY (VG, GFO, DF)

MAINS

BROAD BEAN & SPINACH BURGER * (VG, DF)
MOROCCAN ROSE HARISSA TAGINE (VG, DF)
ANDALUSIAN CHICKEN & CHORIZO BOWL
BREADED WHOLETAIL SCAMPI
LINCOLNSHIRE SAUSAGE & MASH
CHICKEN & WOODLAND MUSHROOM TAGLIATELLE

DESSERTS

WHITE CHOCOLATE & GINGER CHEESECAKE (V)
TOFFEE, APPLE & CINNAMON CRUMBLE (V, GF)
DOUBLE CHOCOLATE BROWNIE (V)

SUNDAY ROASTS KIDS EAT FREE

AVAILABLE EVERY SUNDAY FROM NOON
TWO COURSE LUNCH FROM 24.95
Yorkshire pudding, roasties, braised red cabbage, seasonal vegetables, mash, stuffing & rich gravy

GARLIC & THYME CHICKEN	18.95
PORK BELLY & CRACKLING	19.95
ROAST BRITISH BEEF	20.95
VEGETARIAN ROAST* <i>Can be made vegan</i>	18.95
SLOW ROASTED LAMB SHANK	23.95
£4 SUPPLEMENT INCURRED WHEN ORDERED WITH OUR 2-COURSE OFFER	

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



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.