



STARTERS

LA MANCHA-STYLE PATATAS BRAVAS (VG, GF)	7.50
Spiced tomato & paprika brava sauce, aioli	
WHITEBAIT & TARTARE SAUCE	7.95
Lemon & fresh watercress	
LEBANESE ARNABEET & PISTACHIO (VG, GF)	7.50
Spiced cauliflower, tahini, lemon, pomegranate	
CHILLI GARLIC PRAWN BRUSCHETTA (DF, GFO)	9.50
King prawns, chilli, garlic, olive oil & herb focaccia	
DARK RUM & MUSCOVADO GLAZED PORK BELLY (GF)	9.50
Charred chicory, black pepper & lemon oil	
SPICED LAMB & POMEGRANATE (DF, GFO)	9.95
Lemon & harissa coconut yoghurt, grilled flatbread, house pickles	

TRIPLE-COOKED LOADED CHIPS

HERB SALTED CHIPS & DIPS	8.95
Aioli, chipotle dip, BBQ sauce	
SMOKED CHEESE & MOZZARELLA	10.95
BBQ sauce, chipotle dip, aioli,	
CHIPOTLE PORK & AIOLI	12.95
Pulled pork, smoked cheese, mozzarella, spring onion, fresh chilli	

CIABATTAS

Mon - Sat / 12pm - 5pm Served with chips & house salad
NB Excluding Tomato, Mozzarella & Pesto (V) - See description

CRISPY PORK & CARAMELISED APPLE	10.95
Pulled pork, pancetta & onion relish, fresh rocket	
BEER BATTERED FISH GOUJONS	11.95
Baby gem & tartare sauce	
HERITAGE TOMATO, MOZZARELLA & PESTO (V)	9.95
House salad & sautéed new potatoes	
LINCOLNSHIRE SAUSAGE & CONFIT ONIONS	10.95
Dijon mayo *vegan sausages available	
CHICKEN, CHIPOTLE & BACON	11.95
Cheese, lettuce, tomato, bacon & chipotle aioli	
MOROCCAN LAMB & GRILLED HALLOUMI	12.95
Rocket & mint salad, heritage tomato, lemon oil	

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

Our food is prepared to order and may contain allergens or ingredients not listed on the menu. Due to the nature of our food production environment and ongoing changes within our supply chain, we cannot guarantee that our dishes are completely free from allergens. However, we always do our best to accommodate your needs.

SALADS

TUSCAN CHICKEN & PROSCIUTTO	17.50
Buffalo mozzarella, pesto-dressed leaves, sun-dried tomatoes, basil salsa verde & herb focaccia croutons	
SPICED CAULIFLOWER, TAHINI & POMEGRANATE (VG)	15.95
Ras el hanout roasted cauliflower, lemon & harissa coconut yoghurt, toasted pistachios, mint & fresh rocket	
HOT SMOKED SALMON CAESAR	19.95
Baby gem, parmesan shavings, Caesar dressing, sourdough croutons, lemon & chive	
HONEYED DUCK, PAK CHOI & LIME	18.95
Hoisin-glazed noodles, spring onion, cucumber, toasted cashews & five-spice duck crackling	

MAINS

MOULES MARINIÈRE	18.50
Mussels in garlic, fresh herbs, white wine, cream with chips & warm bread	
LEMON & PINE NUT PESTO PASTA (VG)	15.50
Tagliatelle, wilted spinach, sun-dried tomatoes & fresh basil	
BACON TOMAHAWK & FRIED HEN'S EGG	17.95
Roasted vine tomatoes, fine beans & rustic chips	
BEER-BATTERED FISH & CHIPS	18.95
Sustainable fish, mushy peas, tartare sauce & chips	
BREADED WHOLETAIL SCAMPI	16.95
Chips, tartare sauce, mushy peas & fresh lemon	
SMOKED SALMON & KING PRAWN TAGLIATELLE	19.95
Crème fraîche, roasted vine tomatoes, capers, watercress, chive & lemon oil	
PORK & DAUPHINOISE POTATOES (GF)	19.95
Pork belly, market vegetables, creamy potatoes, cider & thyme sauce	
AROMATIC SPICED LAMB SHAWARMA	18.95
Moroccan cous cous, stone-baked flatbread, house salad, chilli sauce, aioli & minted cabbage	
CHAR-GRILLED 8oz RIBEYE	26.95
Herb salted chips, beer-battered onion rings, wilted spinach, wild mushroom & tomato fricassée (peppercorn or blue cheese sauce 3.00)	

PIES

STEAK & ALE	17.95
Bone marrow gravy, seasonal vegetables, chips or mash	
CREAMY CHICKEN, BACON & LEEK	17.95
Rich gravy, seasonal vegetables, chips or mash	
MUSHROOM, SPINACH & WHITE TRUFFLE (VG)	17.50
Confit shallot & thyme gravy, market vegetables & sautéed new potatoes	

BURGERS

<i>Toasted bun, lettuce, tomato & gherkin, chipotle onion rings, herb slaw, sea salt chips</i> NB Excluding Plant-Based Burger - See description	
DRY-AGED LINCOLNSHIRE HELIBURGER	17.95
28-day aged beef, mature cheddar & dijon aioli <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 care in the East Midlands.</i>	
SMOKEHOUSE CHICKEN	17.50
Char-grilled bacon, smoked applewood cheddar, mozzarella, maple & bourbon BBQ sauce	
GOURMET PLANT-BASED BURGER (VG)	16.95
Plant-based patty, portobello mushroom, vegan cheese, dijon mayo, confit shallots, tomato relish & sautéed new potatoes	

SIDES 3 FOR £13

CHEESY GARLIC CIABATTA (V)	6.95
GARLIC CIABATTA (V)	5.95
BEER-BATTERED ONION RINGS	4.95
MARKET VEGETABLES (VG)	4.50
HOUSE SALAD (VG)	4.50
HERB SALTED CHIPS	4.95

DESSERTS

SICILIAN LEMON CHEESECAKE (V)	8.50
Fresh raspberries & white chocolate shavings	
TIRAMISU (V)	7.95
Coffee & brandy soaked sponge, espresso mascarpone cream, cocoa biscuit crumb, dark chocolate	
DOUBLE CHOCOLATE BROWNIE (VG, GF)	8.50
Belgian chocolate sauce & vanilla ice cream	
STICKY TOFFEE PUDDING (V, GF)	8.50
Honeycomb ice cream & toffee sauce	
SUMMER FRUIT & PROSECCO SUNDAE (V)	9.50
Prosecco cream, strawberry ice cream, summer fruit compote, crushed meringue, shortbread crumb	

COFFEES

AMERICANO	3.50
FLAT WHITE	3.95
CAPPUCCINO	3.95
LATTE	3.95
SINGLE ESPRESSO	3.50
BREAKFAST & HERBAL TEAS	3.50
MOCHA	4.50
HOT CHOCOLATE	4.50
IRISH COFFEE	7.95



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

LA MANCHA-STYLE PATATAS BRAVAS (VG, GF)
WHITEBAIT & TARTARE SAUCE
LEBANESE ARNABEET & PISTACHIO (VG, GF)
DARK RUM & MUSCOVADO GLAZED PORK BELLY (GF)

MAINS

LEMON & PINE NUT PESTO PASTA (VG)
TUSCAN CHICKEN & PROSCIUTTO SALAD
BREADED WHOLETAIL SCAMPI
LINCOLNSHIRE SAUSAGE & MASH* vegan sausages available
STEAK & ALE PIE

DESSERTS

TIRAMISU (V)
STICKY TOFFEE PUDDING (V, GF)
DOUBLE CHOCOLATE BROWNIE (VG, GF)
SICILIAN LEMON CHEESECAKE (V)

SUNDAY ROASTS KIDS EAT FREE

AVAILABLE EVERY SUNDAY FROM NOON
TWO COURSE LUNCH FROM 25.95

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

GARLIC & THYME CHICKEN	19.50
PORK BELLY & CRACKLING	19.95
ROAST BRITISH BEEF	20.95
CASHEW, SQUASH & SAGE NUT ROAST (VG)	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, feel free to ask a member of our team



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.