



STARTERS

LA MANCHA-STYLE PATATAS BRAVAS (VG, GF) Spiced tomato & paprika brava sauce, aioli	7.50
CHARRED LEEK & POTATO SOUP (VG, GFO) Crispy leeks & warm herb focaccia	7.50
WHITEBAIT & TARTARE SAUCE Lemon & fresh watercress	7.95
CHILLI GARLIC PRAWN BRUSCHETTA (GFO) King prawns, chilli, garlic, olive oil & herb focaccia	9.50
CHICKEN LIVER & BRANDY PÂTÉ (GFO) Red onion chutney, cornichons & toasted sourdough	8.50
BEEF & GUINNESS CROQUETTES Charred hispi cabbage & bone marrow jus	11.50

TRIPLE-COOKED LOADED CHIPS

HERB SALTED CHIPS & DIPS Aioli, chipotle mayo & BBQ sauce Add mozzarella & smoked cheese £1.50	8.95
CHICKEN GYROS, FETA & KALAMATA OLIVES Lemon aioli, pickled red onion & oregano	11.95
CHIPOTLE PORK & AIOLI Chipotle pulled pork, smoked cheese, mozzarella, spring onion & fresh chilli	12.95

CIABATTAS

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

HOG ROAST & HERB STUFFING Roasted apple purée & rich gravy for dunking	10.95
BEER-BATTERED FISH GOUJONS Baby gem & tartare sauce	11.95
HERITAGE TOMATO, MOZZARELLA & PESTO (V) House salad & sautéed new potatoes	9.95
HOT SMOKED SALMON & CHIVE CRÈME FRAÎCHE Rocket, pickled cucumber & lemon	11.95
CHICKEN, CHIPOTLE & BACON Cheddar, lettuce, tomato, bacon & chipotle aioli	11.95
RIBEYE STEAK & BLUE CHEESE Caramelised onions, rocket & wholegrain mustard mayo	13.95

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.

FISH & SEAFOOD

MOULES MARINIÈRE Mussels in garlic, fresh herbs, white wine, cream with rustic chips & warm bread	18.50
SMOKED SALMON & KING PRAWN TAGLIATELLE Crème fraîche, roasted vine tomatoes, capers, watercress, chives & lemon oil	19.95
PAN-FRIED SEA BASS (GF) Fondant potato, pepperonata, charred lemon, caper & herb relish	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	16.95

MAINS

MOROCCAN SWEET POTATO & CHICKPEA TAGINE (VG) Pearl couscous, sumac-spiced almonds & coriander	15.95
BACON TOMAHAWK & FRIED HEN'S EGG Roasted vine tomatoes, fine beans & rustic chips	17.95
LEMON & OREGANO CHICKEN GYROS Crumbled feta, stone-baked flatbread, tomato, pickled beetroot, red onion, minted cabbage, aioli & chips	18.95
PORK BELLY & DAUPHINOISE POTATOES (GF) Kale, baby carrots, burnt apple purée & cider jus	21.95
SLOW-BRAISED BEEF & ALE POT ROAST (GF) Caramelised beef, wild mushrooms, thyme mash, buttered kale & rich ale jus	18.95
CHILLI CHICKEN & CHORIZO TAGLIATELLE Roasted peppers, spinach, garlic, chilli & aged parmesan	18.95
LINCOLNSHIRE SAUSAGE & MASH Buttered mash, market vegetables & rosemary onion gravy	16.95
CHAR-GRILLED 8oz RIBEYE Herb salted chips, beer-battered onion rings, wilted spinach, wild mushroom & tomato fricassée (peppercorn or blue cheese sauce 3.00)	27.95

PIES

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

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



BURGERS

<i>Toasted bun, lettuce, tomato & gherkin, chipotle onion rings, herb slaw & salted chips</i> <i>N.B. Excluding Plant-Based Burger - See description</i>	
DRY-AGED LINCOLNSHIRE HELIBURGER 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>	17.95
SMOKEHOUSE CHICKEN Char-grilled bacon, smoked applewood cheddar, mozzarella, maple & bourbon BBQ sauce	17.50
GOURMET PLANT-BASED BURGER (VG) Plant-based patty, portobello mushroom, vegan cheese, dijon mayo, confit shallots, tomato relish & sautéed new potatoes	16.95

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

BISCOFF CHEESECAKE (VG) Vanilla ice cream & caramelised biscuit crumb	8.95
DOUBLE CHOCOLATE BROWNIE (V) Belgian chocolate sauce & pistachio ice cream	8.50
SALTED CARAMEL PROFITEROLES (V) Chocolate ganache & honeycomb crumb	8.95
APPLE & CINNAMON CRUMBLE (VG, GF) Apple compote & custard	7.95
STICKY TOFFEE PUDDING (V) Vanilla custard	8.50

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
CHARRED LEEK & POTATO SOUP (VG, GFO)
CHICKEN LIVER & BRANDY PÂTÉ (GFO)

MAINS

MOROCCAN SWEET POTATO & CHICKPEA TAGINE (VG)
SLOW-BRAISED BEEF & ALE POT ROAST (GF)
BREADED WHOLETAIL SCAMPI
LINCOLNSHIRE SAUSAGE & MASH
CREAMY CHICKEN, BACON & LEEK PIE

DESSERTS

DOUBLE CHOCOLATE BROWNIE (V)
BISCOFF CHEESECAKE (VG)
DOUBLE CHOCOLATE BROWNIE (V)
APPLE & CINNAMON CRUMBLE (VG, GF)

SUNDAY ROASTS KIDS EAT FREE

AVAILABLE EVERY SUNDAY FROM NOON
TWO COURSE LUNCH FROM 26.95

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.