

Gluten Free

The following dishes are made without gluten containing ingredients. If you have any dietary requirements, please ensure you order with a member of our management team.

Due to the way our food is prepared it is not possible to guarantee the absence of allergens in our meals and we do not make a 'free from' claim.

Please note dish specifications on this menu may vary from the main menu and descriptions do not include all ingredients.

Starters

Chicken Tikka Shashlik

A tikka marinated chicken skewer drizzled with mint yoghurt and served on house salad with kachumber garnish 5.95

Stilton & Peppercorn Portobello Mushrooms V

Roasted mushrooms topped with creamy peppercorn sauce and crumbled Stilton, served on garlic bread 6.50

Baked Camembert

Thyme infused mini camembert topped with onion confit and served with warm bread 7.50

Chicken Liver Paté

Laced with Scotch whisky and served with caramelised onion confit and toasted bread 5.95

Winter Warmers

Honey & Mustard Chicken Supreme

Honey glazed bone-in chicken breast with smoked pancetta, served with dauphinoise potatoes, wholegrain mustard creamed leeks and tenderstem broccoli 14.95

Pan-fried Seabass

Topped with lemon & tarragon butter and served with roasted new potatoes, steamed samphire, tenderstem broccoli and garlic, chilli & herb dressing 14.95

Roasted Pork Belly

Slow cooked pork belly with caramelised apple, buttery mash and winter vegetables, finished with rich red wine gravy 13.95

Posh Pigs

A trio of homemade pigs-in-blankets, served with buttery mash, garden peas and rich gravy, topped with caramelised onion chutney 12.50

Butternut Squash & Aubergine Curry Vg

A Sri Lankan style fragrant curry with roasted butternut squash, aubergine and spinach, served with steamed rice 13.50

Classics

New York Chicken

Grilled chicken breast topped with bacon, melted cheese and tangy BBQ sauce, served with fries and coleslaw 12.50

Sweet Potato & Spinach Tart Vg

Topped with red onion marmalade and sunflower seeds, served with roasted new potatoes and garden salad 12.50

Tuxford Chicken

Grilled chicken topped with a Portobello mushroom, creamy peppercorn sauce and crumbled Stilton, with roasted new potatoes and seasonal vegetables 13.95

Chicken Tikka Shashlik Salad

Two tikka skewers drizzled with mint yoghurt on a mixed leaf, sunblush tomato & red onion salad, served with fries 12.95

Chicken Caesar Salad

Mixed leaves, red onion, cucumber and sunblush tomatoes, topped with grilled chicken, bacon and Caesar dressing 11.95

Burgers

All served with gem lettuce, tomato and tangy chilli jam in a gluten-free bun with fries & slaw.

Cheese & Bacon

Our gourmet beef burger topped with smoky bacon and melted cheese, finished with tangy gherkins 12.50

Camembert Burger

Our gourmet beef burger topped with oozing camembert and chunky cranberry sauce 13.95

Crispy Halloumi V

Golden halloumi topped with roasted red peppers and sweet chilli sauce 12.95

BBQ Chicken & Bacon

Grilled chicken topped with smoky bacon, melted cheese and sticky BBQ sauce 12.50

V Vegetarian Vg Vegan

If you have any dietary requirements please speak with a manager before ordering. All meals may contain nuts or nut derivatives. Fish may contain small bones. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and therefore it is not possible to guarantee the absence of allergens in our meals and we do not make a 'free from' claim. Our cooking oil is produced from genetically modified soya. Menu descriptions do not include all ingredients. Please note our chips, fries and steaks are seasoned for taste. Full allergen information is available on request.

Steaks & Grills

Our award winning Blackgate steaks are dry-aged on the bone for 7 days and matured for up to 28 days, then prepared, grilled and seasoned to perfection.

All served with house chips and a sunblush tomato, cucumber & red onion salad.

10oz Prime Rump 16.50

10oz Signature Sirloin 20.95

Cooked to your liking and topped with garlic butter

Black & Blue

Prime 10oz Blackgate rump topped with a roasted Portobello mushroom, crumbled Stilton and peppercorn sauce 19.95

Mixed Grill

5oz rump steak, butcher's gammon, grilled chicken and two premium pork sausages, topped with a fried egg 19.50

RAISE THE STEAKS! Upgrade your 5oz rump to 10oz! 3.00

10oz Gammon

Topped with your choice of a fried egg or pineapple ring 13.50

Add an extra fried egg or pineapple ring 1.00

TOP IT OFF WITH A DELICIOUS SAUCE V

Leicestershire Stilton, Creamy Peppercorn or Chimichurri 3.50

Sides

Skinny Fries Vg 3.95

House Chips Vg 3.95

Halloumi Chips V 6.50

Garlic Bread V 4.50

Cheesy Garlic Bread V 4.95

Roasted Garlic & Thyme Mushrooms Vg 3.95

Desserts

Lemon Meringue Roulade

Hand rolled crunchy meringue layered with cream and tangy Italian lemon curd, served with red berry compote and pouring cream 5.95

Create Your Own Sundae

Dairy ice-cream topped with cream and a flake. Choose from: Madagascan Vanilla, Strawberries & Cream and Double Chocolate 5.25

Dairy-free vanilla bean ice-cream also available Vg

Sunday Carvery

SEE MAIN MENU FOR SERVICE TIMES

Your choice of carved meats
or Sweet Potato & Spinach Tart Vg

Please speak with a member of staff about today's carvery accompaniments and we will serve these directly from the kitchen to prevent cross-contamination at the self-serve area.

Lighter Lunches

SEE MAIN MENU FOR SERVICE TIMES

Tuxford Chicken

Grilled chicken topped with a roasted mushroom, creamy peppercorn sauce and crumbled Stilton, with roasted new potatoes and seasonal vegetables 9.95

Chicken Tikka Shashlik Salad

A tikka marinated skewer drizzled with mint yoghurt on a mixed leaf, sunblush tomato & red onion salad, served with fries 9.95

Sweet Potato & Spinach Tart Vg

Topped with red onion marmalade and sunflower seeds, served with roasted new potatoes and garden salad 9.50

Roast of the Day

Served with buttery mash, seasonal vegetables and rich gravy 9.95

Posh Piglets

Two chunky pigs-in-blankets, served with buttery mash, garden peas and rich gravy, topped with caramelised onion chutney 9.95

Ham, Egg & Chips

Served with house chips and two fried eggs 8.95

Rustic Rolls

Two gluten free rolls with fresh rocket and your choice of filling, served with fries and rustic slaw

Steak & Stilton

With caramelised onion chutney 9.95

Taw Valley Extra Mature Cheddar

With caramelised onion chutney 8.50

Butcher's Ham Salad

With lettuce, cucumber and tomato 8.95

Chicken & Bacon

With chunky cranberry sauce 8.95