

'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

Tikka marinated chicken drizzled with mint yoghurt, served on house salad with kachumber garnish 5.95

Stilton & Peppercorn

Mushrooms v

Roasted mushrooms topped with creamy peppercorn sauce and Leicestershire Stilton, served on garlic ciabatta 6.50

Beetroot Falafel Bites Vg

Beetroot and red pepper falafels served with vibrant tomato & oregano tapenade 5.95

Sharing Nachos v

Tortilla chips smothered with warm nacho cheese sauce, topped with jalapeños, chunky guacamole, fresh salsa and sour cream 10.95

Add BBQ pulled pork 2.50

Sides

Fries/House Chips Vg 3.95

Sweet Potato Wedges Vg 5.95

Cheese & Bacon Wedges 6.95

Garlic Ciabatta v 4.50

Cheesy Garlic Ciabatta v 4.95

Roasted Mushrooms Vg 3.95

Rustic Pizzas

Margherita v

With sunblush tomatoes and mozzarella pearls 12.95

Pepperoni Feast

A double helping of pepperoni 13.95

Caesars Palace

Grilled chicken and bacon drizzled with Caesar dressing, finished with fresh rocket & Gran Moravia 14.95

Mediterranean Medley v

Red onion, charred red peppers, garlic roasted mushroom and sunblush tomatoes, finished with mozzarella pearls 14.50

Main Meals

New York Chicken

Grilled chicken breast topped with bacon, melted cheese and BBQ sauce, served with fries and coleslaw 12.95

Grilled Vegetable Tart Vg

A shortcrust pastry tart filled with grilled vegetable sauce, sundried tomatoes & aubergine, finished with a pumpkin seed crumb and served with new potatoes and salad 12.95

Tuxford Chicken

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

Katsu Chicken

Grilled chicken breast smothered with katsu curry sauce, served on steamed rice with charred tenderstem 13.95

Ricotta Chicken

Grilled chicken breast smothered with Sunblaze tomato tapenade and melting ricotta cheese, served with new potatoes and sunblush salad 14.95

Pan-fried Seabass

Topped with lemon & tarragon butter and served with new potatoes, Tenderstem broccoli and garlic, chilli & herb dressing 15.50

Garden Salads

A generous rainbow salad of mixed leaves, sunblush tomatoes, cucumber, quinoa, brown rice, kale, soybeans and red onion

Chicken Tikka Shashlik

Two marinated skewers with mint yoghurt 12.95

Steak & Leicestershire Stilton

Rump steak cooked to your liking 14.95

Grilled Halloumi v

Golden halloumi cheese with sweet chilli sauce 13.50

Chicken & Bacon Caesar

Finished with Italian Gran Moravia shavings 12.95

Beetroot Falafel Vg

With SunBlaze tomato tapenade 13.50

Sunday Carvery

Peppered beef, Roast turkey & Honey glazed gammon
or Grilled Vegetable 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.

STEAKS & GRILLS

Our award winning Blackgate steaks are dry-aged on the bone for 7 days and matured for up to 28 days, then grilled and seasoned to perfection. All served with house chips and a sunblush tomato, cucumber & red onion salad.

10oz Prime Rump 16.95

10oz Signature Sirloin 20.95

Cooked to your liking and topped with garlic butter

Black & Blue Loaded Steak

Your choice of steak topped with a roasted Portobello mushroom, crumbled Stilton and peppercorn sauce

10oz Rump 19.95 10oz Sirloin 23.95

Lime Tree Mixed Grill

7oz rump steak, butcher's gammon, grilled chicken and two pork sausages, topped with a fried egg 19.95

10oz Gammon

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, Peppercorn or Chimichurri 3.50

Burgers

All served with gem lettuce, salad tomato and 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 13.50

Black & Blue

Our gourmet beef burger stacked with a roasted Portobello mushroom and Stilton, topped with caramelised onion chutney 14.50

Grilled Halloumi v

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

BBQ Chicken & Bacon

Grilled chicken breast topped with bacon, melted cheese and sticky BBQ sauce 12.95

Midweek Lunches

SEE MAIN MENU FOR SERVICE TIMES

Tuxford Chicken

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

Grilled Vegetable Tart Vg

A shortcrust pastry tart filled with grilled vegetable sauce, sundried tomatoes & aubergine, finished with a pumpkin seed crumb and served with new potatoes and salad 9.95

Ricotta Chicken

Grilled chicken breast smothered with Sunblaze tomato tapenade and melting ricotta cheese, served with new potatoes and sunblush salad 10.50

Ham, Egg & Chips

Served with house chips 8.95

Desserts

Raspberry Roulade

Hand rolled meringue with cream, white chocolate and raspberry sauce, served with berry compote and cream 5.95

Chocolate Brownie Sundae

Layers of Double Chocolate and Madagascan Vanilla ice-cream with chocolate brownie pieces, topped with cream, chocolate sauce and a flake 6.50

Eton Mess Sundae

Layers of Madagascan Vanilla ice-cream with creamy raspberry and white chocolate meringue, topped with cream and red berry compote 6.95

Create Your Own Sundae

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

V Vegetarian

Vg Vegan

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. Full allergen information is available on request. v4.1

plant based menu

Vg Vegan

GF Non gluten containing

Starters & Sides

Beetroot Falafel Bites Vg GF

Beetroot and red pepper falafels served with vibrant tomato & oregano tapenade 5.95

Skinny Fries Vg GF 3.95

House Chips Vg GF 3.95

Sweet Potato Wedges Vg GF 5.95

Garlic & Thyme Mushrooms Vg GF 3.95

Mains

Grilled Vegetable Tart Vg GF

A shortcrust pastry tart filled with grilled vegetable sauce, sundried tomatoes & aubergine, finished with a pumpkin seed crumb and served with new potatoes and salad 12.95

Beetroot Falafel Khobez Bread Vg

A Levantine style folded flatbread filled with sunblush & red onion salad, beetroot & red pepper falafels and SunBlaze tomato tapenade, served with fries 13.50

Garden Burger Vg

Beetroot, red pepper, red onion & quinoa in a seeded crumb, topped with roasted red peppers, served in a vegan burger bun with fries and slaw 11.95

Beetroot Falafel Salad Vg GF

A generous rainbow salad of mixed leaves, sunblush tomatoes, cucumber, quinoa, brown rice, kale, soybeans and red onion, topped with beetroot & red pepper falafels and SunBlaze tomato tapenade 13.50

Desserts

Biscoff® Sundae Vg

Layers of dairy-free vanilla bean ice-cream and crushed Biscoff biscuits, topped with Biscoff sauce 6.50

Dairy-free Vanilla Bean Ice-cream Vg GF

Served with summer berry compote 5.25

Sticky Toffee Pudding Vg

Rich toffee sponge with dates, topped with caramel & maple syrup flavour sauce, served with dairy-free ice-cream 5.95

Biscoff® Pancakes

Fluffy pancakes layered with Biscoff sauce and crunchy Biscoff crumb, finished with dairy-free vanilla ice-cream 6.25