

winter menu

made with ingredients that do not contain gluten

If you have any dietary requirements, please ensure you inform your server before ordering. 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.**

Therefore, this menu is not suitable for people with Coeliac disease.

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 dressed salad with kachumber garnish **6.50**
- Stilton & Peppercorn Mushrooms** v
Roasted mushrooms topped with creamy peppercorn sauce and Leicestershire Stilton, served on garlic bread **6.50**
- Baked Camembert** v
Thyme infused camembert baked with caramelised onion chutney and served with warm brioche **7.95**
- Soup of the Day** v
Served piping hot with a Genius gluten free roll **6.50**
- Pork Belly Bites**
Crispy pork belly drizzled with BBQ sauce and finished with chilli & spring onion **6.50**

Sides

- Fries/House Chips** Vg **3.95**
- Garlic Ciabatta** v **4.50**
- Cheesy Garlic Ciabatta** v **4.95**
- Roasted Mushrooms** v **3.95**

V Vegetarian **Vg Vegan**

If you have any dietary requirements, please inform your server before ordering. All our food is prepared in a kitchen where nuts, dairy, 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. Fried products may be cooked alongside other ingredients. Full allergen information is available on request.

v10.1

Main Meals

- New York Chicken**
Grilled chicken breast topped with bacon, melted cheese and BBQ sauce, served with fries and coleslaw **12.95**
- Sweet Potato & Spinach Tart** Vg
A shortcrust pastry tart filled with sweet potato and spinach, topped with red onion marmalade and sunflower & pumpkin seeds, served with roasted new potatoes and salad **12.95**
- 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 & Bacon Salad**
Mixed leaves, cucumber, red onion and cherry tomatoes in French dressing, topped with grilled chicken and bacon, and finished with Quattrocento shavings **12.95**
- Chicken Tikka Shashlik**
Two tikka marinated chicken skewers drizzled with mint yoghurt, served on house salad with a side of fries **13.95**
- Mixed Bean Chilli** vg
A hearty mix of pinto, haricot and black turtle beans with red pepper and sweet potato in a spiced tomato sauce, served with wild rice **13.95**
- Garlic Chicken Skewers**
Two homemade chicken breast skewers smothered with Quattrocento cheese and herby garlic sauce, served on a dressed garden salad and fries **13.95**
- Posh Pigs**
A trio of homemade pigs-in-blankets, served with buttery mash, spiced red cabbage and garden peas, topped with caramelised onion chutney and rich red wine gravy **14.95**

Sunday Carvery

Peppered beef, Roast turkey & Honey glazed gammon
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.

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 cherry tomato, cucumber & red onion salad.*
- 10oz Prime Rump** 17.95
Cooked to your liking and topped with garlic butter
- 10oz Signature Sirloin** 21.95
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 20.95 **10oz Sirloin** 24.95
- Butchers Mixed Grill**
A feast of prime rump steak, D cut gammon, grilled chicken and two premium pork sausages topped with a fried egg **22.95**
- 10oz Gammon**
With your choice of a fried egg or pineapple ring **13.95**
Add an extra fried egg or pineapple ring **1.00**
- TOP IT OFF WITH A DELICIOUS SAUCE** v
Leicestershire Stilton or Creamy Peppercorn

Burgers

- All our burgers are served with gem lettuce and salad tomato in a Genius brioche bun with fries & homemade slaw.*
- 6oz Gourmet Beef**
Our gourmet steak burgers are delicately seasoned, chargrilled and served with Stokes’ burger sauce
Cheddar & Bacon 13.50
Portobello mushroom | Stilton | Onion chutney
- Black & Blue** 14.50
Portobello mushroom | Stilton | Onion chutney
- Halloumi & Red Pepper** v
Grilled halloumi drizzled in piquant hot honey and topped with roasted red peppers, with tangy tomato sauce **13.50**
- BBQ Chicken & Bacon**
Grilled chicken topped with bacon, melted cheddar and sticky BBQ sauce, served with tangy tomato sauce **13.95**

Desserts

- Chocolate Fondant**
Warm chocolate sponge with a melting middle centre, topped with Morello cherry compote and vanilla bean ice-cream **6.50**
- Lemon Meringue Roulade**
Hand rolled crunchy meringue layered with cream and Sicilian lemon sauce, finished with Morello cherry compote & raspberry nibs, and served with pouring cream **5.95**
- Make your own Sundae**
Three scoops of premium dairy ice-cream topped with cream and a Cadbury flake. Choose from Madagascan Vanilla, Strawberries & Cream or Belgian Double Chocolate **5.75**
Vegan vanilla bean ice-cream also available

Lighter 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**
- Sweet Potato & Spinach Tart** Vg
Topped with red onion marmalade and sunflower seeds, served with roasted new potatoes and dressed salad **9.95**
- Roast of the Day**
Today’s roast meat served with buttery mash, seasonal vegetables and rich gravy **9.95**
- Ham, Egg & Chips**
Served with house chips **8.95**
- Garlic Chicken Skewer**
A homemade chicken breast skewer smothered with Quattrocento cheese and herby garlic sauce, served on a dressed garden salad and fries **9.95**
- Posh Piglets**
Two chunky pigs-in-blankets, served with buttery mash, garden peas and signature gravy, topped with caramelised onion chutney **10.95**

plant based

The following dishes are made with vegan ingredients. **Please refer to our allergen matrix if you have any dietary requirements** as assumptions about ingredients and methods should not be made from menu descriptions. Due to the nature of our kitchens, it is not possible to guarantee the absence of allergens in our meals and we do not make a ‘free from’ claim.

Vg Vegan **GF Non gluten containing**

Starters & Sides

- Tomato & Basil Soup** Vg
Served with a sourdough roll **6.50**
- Bombay Bites** Vg
Breaded chickpea shawarma and cauliflower bhaji served with kachumber garnish and tomato dip **6.50**
- Skinny Fries** Vg **GF** **3.95**
- House Chips** Vg **GF** **3.95**
- Dressed Garden Salad** Vg **GF**
Mixed leaves, cherry tomatoes, red onion and cucumber in a classic French dressing **3.95**

Mains

- Sweet Potato & Spinach Tart** Vg **GF**
A shortcrust pastry tart filled with sweet potato and spinach, topped with red onion marmalade and sunflower & pumpkin seeds, served with roasted new potatoes and salad **12.95**
- Garden Burger** Vg
Beetroot, red pepper, red onion & quinoa in a seeded crumb, topped with roasted red peppers, served in a vegan sourdough roll with fries and slaw **12.50**

- Mixed Bean Chilli** Vg
Pinto, haricot and black turtle beans with red pepper and sweet potato in a spiced tomato sauce, served with wild rice and a sourdough flatbread **13.95**
*Available without a flatbread **GF***

Desserts

- Vegan Vanilla Bean Ice-cream** Vg **GF**
Served with Morello cherry compote **5.95**
- Sticky Toffee Pudding** Vg
Rich toffee sponge with dates, topped with caramel & maple syrup flavour sauce, served with vegan vanilla ice-cream **5.95**
- Apple & Blackberry Crumble** Vg
A homemade winter classic: chunky apples and juicy blackberries topped with golden crumble and served with vegan vanilla ice-cream **6.50**