



LIME TREE

STARTERS

Chicken Tikka Shashlik

Tikka marinated chicken served on a rustic flatbread, finished with mint yoghurt and kachumber salad 6.75

Katsu Chicken Bites

Garlic & soy marinated chicken in a crunchy coating, drizzled with Katsu curry sauce and finished with tangy pickled red onion 6.95

Stilton & Peppercorn Mushrooms V

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

Salt & Pepper Calamari

Finished in a crispy coating and served with garlic mayonnaise 7.75

Sweet Chilli Chicken Strips

Panko breaded chicken strips drizzled with sweet chilli sauce and topped with fresh kachumber garnish 6.75

Hot Honey Halloumi V

Everyone's favourite 'squeaky cheese' tossed in chilli infused honey and sesame seeds, finished with fresh kachumber garnish 6.50

Bhaji Bites Vg

Rustic onion bhajis with a blend of aromatic spices, drizzled with zesty chilli & coriander dressing and finished with fresh kachumber garnish 5.95

Sharing Nachos

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

Add Homemade beef brisket chilli 3.00

SIDES

Homemade Onion Rings 4.95

Skinny Fries Vg 4.25

House Chips Vg 4.25

Halloumi Chips V 6.50

Served with sweet chilli sauce

Hot Honey Halloumi Chips V 6.50

Tossed in chilli infused honey and sesame

Garlic Ciabatta | with cheese V 4.95 | 5.95

Sweet Chilli Chicken Strips 6.75

Dressed Garden Salad 3.95

Garlic & Thyme Roasted Mushrooms V 3.95

FAMILY FAVOURITES

New York Chicken

Grilled chicken breast topped with tangy BBQ sauce, bacon and melted cheddar, served with fries and coleslaw 13.95

Inside-out Chicken Kiev V

Panko breaded chicken breast topped with garlic butter and Quattrocento shavings, served with skinny fries and dressed garden salad 14.95

Vegetable Tagine Tart Vg

A shortcrust pastry case filled with grilled vegetables, roasted butternut squash, pumpkin seeds & quinoa, served with roasted new potatoes and salad 12.95

Tuxford Chicken V

Grilled chicken topped with a Portobello mushroom, creamy peppercorn sauce and crumbled Stilton, with roasted new potatoes and seasonal vegetables 14.95

Owen Taylor Steak & Ale Pie

A traditional shortcrust pastry pie from our butcher, packed with tender beef and Everards Tiger gravy, served with mash, seasonal vegetables and a generous jug of our signature gravy 15.95

Sweet Chilli Chicken Strips

Homemade crispy chicken strips drizzled with sweet chilli sauce and fresh kachumber salad, served with fries and coleslaw 13.95

THE GREAT BRITISH CHIP SHOP

Jumbo Cod

Battered to order and served with house chips, mushy peas and tartare sauce 15.50

Breaded Scampi

Wholetail scampi served with house chips, garden peas and tartare sauce 13.50

Fisherman's Feast

Freshly battered cod, a breaded scampi skewer and mushy pea & lemon croquettes served with house chips, dressed salad and tartare sauce 17.95

Halloumi 'Fish & Chips' V

Battered halloumi served with house chips, mushy peas and sweet chilli sauce 13.95

AROUND THE WORLD



Mexican Chicken V

Grilled chicken breast topped with chunky salsa and melting cheese, finished with sour cream, chunky guacamole and sliced jalapeños, served with fries and dressed salad 14.50

Seabass Épinard

Pan-fried seabass fillet served on creamy garlic & white wine sauce with roasted new potatoes, wilted spinach, Tenderstem broccoli and green pesto dressing 16.50

Mixed Bean Chilli Vg

A hearty mix of pinto, haricot and black turtle beans with red pepper and sweet potato in a rich tomato sauce, served with wild rice and a warm flatbread 13.95

Pesto Chicken Linguine

With fresh spinach in a creamy white wine & garlic sauce, finished with green pesto and Quattrocento shavings and served with garlic ciabatta 14.95

Katsu Chicken V

Panko breaded chicken breast smothered in mild Japanese-style curry sauce, served on wild rice with charred Tenderstem and tangy pickled onions 14.95

Tex Mex Tostada

A crispy tortilla shell loaded with shredded chicken, chunky guacamole and tangy pickled onions, finished with chipotle mayo and served with crispy chicken bites and a side of nacho loaded fries 15.95

Chicken Gyros V

Shredded chicken and garden salad on a sourdough flatbread, drizzled with mint yoghurt dressing and served with chunky halloumi, zesty chilli & herb dip and skinny fries 15.95

Beef Brisket Burrito Bowl

Homemade beef brisket chilli topped with sour cream and chunky guacamole, served in an open tortilla wrap with wild rice, tortilla chips and dressed salad 15.95

Wild West Platter

Chargrilled steak strips with chilli & herb dressing, crispy coated chicken bites and breaded chicken tenders served with fries, homemade onion rings and tangy BBQ sauce 19.95

V Vegetarian Vg Vegan



For a tasty meat-free alternative, swap to a breaded Quorn fillet on any dish marked with a V

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.

We do not add a service charge.

Any gratuities paid by card are distributed between all team members. The BBQ Chicken & Bacon burger includes a £1 voluntary charity donation; please inform your server if you would like this removed.

Sunday Carvery

Served 12pm - 6pm, subject to availability. Main menu served 12pm - 8pm.

Peppered beef, Roast turkey
& Honey glazed gammon
or Vegetable Tagine Tart Vg

served from our Carvery, where you can help
yourself to all your favourite trimmings

Adult 14.95 Child 8.50

Add a bowl of Pigs in Blankets 3.95



Extra meat,
double the Yorkshires
and more space for trimmings! 16.95

STEAKS

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

All served with house chips, homemade onion rings and a dressed garden salad.

10oz Prime Rump 19.95

Cooked to your liking and topped with garlic butter

10oz Signature Sirloin 23.95

Cooked to your liking and topped with garlic butter

Loaded Steaks

Black & Blue

Roasted mushroom, Stilton and peppercorn sauce

Surf & Turf

Crispy salt & pepper calamari skewer with aioli dip

10oz Rump 22.95 **10oz Sirloin** 26.95

Butchers Mixed Grill

A feast of prime rump steak, D cut gammon, grilled chicken, and two premium pork sausages, topped with a fried egg 23.95

10oz Gammon

With your choice of pineapple or fried egg 14.95

Add an extra fried egg or pineapple ring 1.00

Top it off with a delicious sauce v

Leicestershire Stilton or Creamy Peppercorn 3.50

BURGERS

All our burgers are served with gem lettuce and salad tomato with sticky chilli jam in a brioche bun with fries & homemade slaw.

6oz Gourmet Beef

Cheddar & Bacon 13.95

Black & Blue 14.95

Portobello mushroom | Stilton | Onion chutney

The Dirty Cowboy 15.50

Homemade beef brisket chilli | Jalapeños
Nacho cheese sauce

Add an extra beef burger 3.00

Halloumi & Red Pepper v

Golden halloumi tossed in piquant hot honey & sesame seeds, served with roasted red peppers 13.95

Bombay Bhaji Burger v

Vegan option available

A chickpea, red pepper & corn burger with fragrant spices in a mixed seed and red lentil crumb, topped with smashed onion bhajis and finished with coriander, chilli & lime dressing 14.95

BBQ Chicken & Bacon

Homemade chicken strips topped with bacon, melted cheddar and sticky BBQ sauce 14.50

£1 from every purchase goes to

rainbows Hospice for Children & Young People
Registered charity number: 1014051

FLATBREADS AND SALADS

step one | choose a base

SOURDOUGH FLATBREAD

Topped with mixed leaves, cherry tomatoes, cucumber and red onion, served with a side of fries

or

GARDEN SALAD

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

step two | add your topping

Chicken Tikka Shashlik

Drizzled with mint yoghurt 14.95

Minted Lamb Kofte

Drizzled with mint yoghurt dressing 14.95

Crispy Halloumi v

Golden halloumi cheese with sweet chilli sauce 13.95

Chicken & Bacon Caesar v

Finished with Italian Quattrocento shavings 13.50

Pea & Lemon Croquettes Vg

Finished with a zesty coriander sauce 13.50

Steak & Stilton

7oz Prime rump steak, topped with caramelised onion chutney and crumbled Stilton 15.95

DESSERTS

Sticky Toffee Pudding

Hot sponge pudding oozing with toffee sauce, served with a generous jug of custard 6.95

crunchie Cheesecake

Creamy mascarpone and white chocolate cheesecake topped milk chocolate sauce and crushed Cadbury Crunchie, served with pouring cream 6.95

Kinder Cookie Dough

Freshly baked chocolate chip cookie dough packed with Kinder chocolate pieces, topped with vanilla ice-cream and milk chocolate sauce 6.75

Raspberry & White Chocolate Roulade

Hand rolled meringue layered with cream, white chocolate sauce and raspberry coulis, topped with raspberry nibs and served with cream 6.50

Apple Strudel

A filo pastry crown filled with spiced apple and almond & vanilla flavour sponge, finished with apricot glaze and served warm with a generous jug of custard 6.95

Custard Cream Cheesecake

A custard lover's dream! Creamy mascarpone and white chocolate cheesecake topped with custard cream biscuits and served with a jug of cold custard 6.95

Lemon Posset

Creamy lemon dessert finished with tangy raspberry coulis and served with buttery shortbread 6.50

**summer
means
ice-cream!**

Eton Mess Sundae

Layers of vanilla ice-cream, crushed meringue, cream and fresh strawberries, swirled with tangy raspberry coulis 6.50

OREO Sundae

Vanilla and chocolate ice-cream layered with milk chocolate sauce, cream and Oreo biscuit crumb, finished with extra cream and a Cadbury flake 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

MIDWEEK LUNCHES

Served 12pm - 5pm, Monday to Friday

Mini Cod & Chips

Served with mushy peas and tartare sauce 11.50

Breaded Scampi

Wholesale scampi served with house chips, garden peas and tartare sauce 10.95

Katsu Chicken v

Panko breaded chicken breast smothered in mild Japanese-style curry sauce, served on wild rice with charred Tenderstem and pickled red onion 10.95

Vegetable Tagine Tart Vg

A shortcrust pastry case filled with grilled vegetables, roasted butternut squash, pumpkin seeds & quinoa, served with roasted new potatoes and salad 9.95

Tuxford Chicken v

Grilled chicken topped with a roasted mushroom, creamy peppercorn sauce and crumbled Stilton, with roasted new potatoes and seasonal vegetables 10.95

Yorkshire Pudding Feast v

A giant Yorkshire pudding filled with today's roast meat, buttery mash, seasonal vegetables and rich gravy 9.95

Mexican Chicken v

Grilled chicken breast topped with chunky salsa and melting cheese, finished with Tex Mex sauces and jalapeños, served with fries and dressed salad 9.95

Butchers Ham

Served with house chips and two fried eggs 9.50

Chilli Con Carne

Tender slow-cooked beef brisket chilli topped with sour cream and served with wild rice 10.95

Sweet Chilli Chicken Strips

Homemade crispy chicken strips drizzled with sweet chilli sauce and fresh kachumber salad, served with fries and coleslaw 9.95

Mini Flatbreads

A rustic sourdough flatbread topped with mixed leaves, cherry tomatoes, cucumber & red onion, served with a side of fries

Chicken Tikka Shashlik

Drizzled with mint yoghurt 10.95

Minted Lamb Kofte

Drizzled with mint yoghurt dressing 10.95

Crispy Halloumi v

Golden halloumi with sweet chilli sauce 10.50

Chicken & Bacon Caesar v

Finished with Italian Quattrocento shavings 9.95

Pea & Lemon Croquettes Vg

Finished with a zesty coriander sauce 9.95