

'gluten free'

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

Baked Camembert v

Thyme infused camembert topped with caramelised onion chutney and served with warm ciabatta 7.50

Chicken Liver Pâté

Laced with Scotch whisky and served with caramelised onion chutney and warm ciabatta 6.50

V Vegetarian Vg Vegan

If you have any dietary requirements please speak with a manager 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. Please note our chips, fries and steaks are seasoned for taste. Full allergen information is available on request. v9.1

We do not add a service charge. Any gratuities paid by card are distributed between all team members.

Family Favourites

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

Chicken & Bacon Caesar Salad

Mixed leaves, cucumber, red onion and sunblush tomatoes topped with grilled chicken and bacon, creamy Caesar dressing and Gran Moravia shavings 12.95

Chicken Tikka Shashlik

Two tikka marinated chicken skewers drizzled with mint yoghurt, served on house salad with a side of fries 12.95

Hearty Classics

12oz Cote de Porc

Succulent pork ribeye cooked on the bone with mustard & apple glaze, served with garlic & parsley mash and Tenderstem broccoli 15.95

Butcher's Sausage & Mash

A fresh Cumberland ring served with buttery mash, seasonal vegetables and our signature gravy 13.50

Pan-fried Seabass

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

Roasted Chana Daal v

Vegan option available

Crispy potato rosti topped with spiced red lentil daal and a roasted hispi cabbage & blue cheese wedge 13.95

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

Cooked to your liking and topped with garlic butter

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

Heathcote 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 13.95

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

Sides

Skinny Fries Vg 3.95

House Chips Vg 3.95

Garlic Ciabatta v 4.50

Cheesy Garlic Ciabatta v 4.95

Roasted Mushrooms Vg 3.95

Desserts

Raspberry Roulade

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

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

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

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

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

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

Roasted Chana Daal Vg GF

Crispy potato rosti topped with spiced red lentil daal, finished with a roasted hispi cabbage wedge 13.95

Beetroot Falafel Salad Vg GF

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

Desserts

Vegan 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 vegan vanilla ice-cream 5.95