

spring 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 6.75

Stilton & Peppercorn

Mushrooms v

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

Pork Belly Bites

Crispy pork belly drizzled with BBQ sauce and finished with chilli & spring onion 6.75

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

Fries/House Chips Vg 4.25

Garlic Ciabatta v 4.95

Cheesy Garlic Ciabatta v 5.95

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.
v25.3

Main Meals

New York Chicken

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

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 14.95

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

Chilli Con Carne

A generous portion of homemade tender slow-cooked beef brisket chilli topped with sour cream, served with wild rice, tortilla chips and dressed garden salad 15.95

Mexican Chicken

Grilled chicken breast topped with chunky salsa and melting cheese, finished with Tex Mex sauces and served with fries and dressed salad 14.50

Garden Salads

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

Chicken Tikka Shashlik

Two marinated skewers with mint yoghurt 14.95

Crispy Halloumi v

Grilled halloumi cheese with sweet chilli sauce 13.95

Steak & Stilton

7oz Prime rump steak cooked to your liking, with caramelised onion chutney and crumbled Stilton 15.95

Chicken & Bacon Caesar

Finished with Italian Quattrocento shavings 13.50

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 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

Black & Blue Loaded Steak

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

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 a fried egg or pineapple ring 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

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 13.95

Black & Blue 14.95

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 13.95

BBQ Chicken & Bacon

Grilled chicken topped with bacon, melted cheddar and sticky BBQ sauce, served with tangy tomato sauce 13.95

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.

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 meringue layered with cream and Sicilian lemon sauce, finished with Morello cherry compote & raspberry nibs, and served with pouring cream 6.50

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 10.95

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

Served with buttery mash, seasonal vegetables and rich gravy 9.95

Ham, Egg & Chips

Served with house chips 9.50

Chilli Con Carne

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

Mexican Chicken

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

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

Bombay Bites Vg

Breaded chickpea shawarma and cauliflower bhaji served with kachumber garnish and tomato dip 6.25

Skinny Fries Vg GF 4.25

House Chips Vg GF 4.25

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 12.95

Pea & Lemon Croquettes Vg

Served on a generous rainbow salad of mixed leaves, cherry tomatoes, cucumber, quinoa, brown rice, kale, soybeans and red onion 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 classic: chunky apples and juicy blackberries topped with golden crumble and served with vegan vanilla ice-cream 6.95