

dining with the STARS

— 2 courses £21 — 3 courses £24 —

starters

Sweet Chilli Chicken Strips

Crispy chicken strips drizzled with sweet chilli sauce and topped with fresh kachumber salad

Stilton & Peppercorn Mushrooms V GFO

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

Cauli Wings Vg

Crispy coated cauliflower florettes served with sticky chilli jam

Salt & Pepper Calamari

Finished with a crispy seasoned coating and served with garlic mayonnaise

Chicken Tikka Shashlik GFO

A tikka marinated skewer served on a rustic flatbread with mint yoghurt and kachumber salad

desserts

Kinder Cheesecake

Creamy vanilla cheesecake loaded with Kinder chocolate pieces and white chocolate & hazelnut sauce, served with cream

White Chocolate & Raspberry Blondie

A delicious Blondie filled with raspberry jam and topped with white chocolate and raspberries, served warm with ice-cream and berry compote

Lemon Meringue Roulade GFO

Hand rolled crunchy meringue layered with cream and tangy Italian lemon curd, served with red berry compote and pouring cream

Sticky Toffee Pudding Vg*

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

*Vegan option available with dairy free ice-cream

Biscoff Bread & Butter Pudding

Homemade bread & butter pudding layered with Biscoff spread, served with vanilla ice-cream

mains

Inside-out Chicken Kiev

Panko breaded chicken breast topped with garlic butter, fresh rocket and Gran Moravia shavings, served with skinny fries and salad

10oz Prime Rump +£3 GFO

Topped with garlic butter and served with chips, homemade onion rings and a mixed leaf salad with sunblush tomato, cucumber & red onion

Cheese & Bacon Burger GFO

Our gourmet beef burger topped with smoky bacon and melted cheese, finished with salad and gherkins in a brioche bun, served with fries and coleslaw

Breaded Scampi

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

Tuxford Chicken GFO

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

Posh Pigs GFO

A trio of homemade pigs-in-blankets, served with buttery mash, garden peas and rich gravy, topped with onion chutney and homemade onion rings

Sweet Potato & Spinach Tart Vg GFO

Topped with red onion marmalade and sunflower seeds, served with roasted new potatoes and mixed leaf, sunblush tomato and cucumber salad

V Vegetarian Vg Vegan  Vegetarian option

GFO Gluten free option (dish specification may vary - please ask your server)

Full allergen information is available on request.

If you have any dietary requirements please speak with a manager before ordering. 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. Please note our chips, fries and steaks are seasoned for taste.