

'gluten free'

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

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

Add BBQ pulled pork 2.50

Sides

Skinny Fries Vg 3.95
House Chips Vg 3.95
Garlic Ciabatta v 4.50
Cheesy Garlic Ciabatta v 4.95
Garlic & Thyme Roasted Mushrooms Vg 3.95

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. v5.1
We do not add a service charge. Any gratuities paid by card are distributed between all team members.

Main Meals

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

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

Ricotta Chicken
Grilled chicken breast smothered with Sunblaze tomato tapenade and melting ricotta cheese, served with new potatoes and sunblush salad 14.95

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

Garden Salads

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

Chicken Tikka Shashlik
Two marinated skewers with mint yoghurt 12.95

Steak & Leicestershire Stilton
Rump steak cooked to your liking 14.95

Crispy Halloumi v
Golden halloumi cheese with sweet chilli sauce 13.50

Chicken & Bacon Caesar
Finished with Italian Gran Moravia shavings 12.95

Beetroot Falafel Vg
With SunBlaze tomato tapenade 13.50

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.

The following dishes are made without gluten containing ingredients. If you have any dietary requirements, please ensure you order with a member of our management team. **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.**
Please note dish specifications on this menu may vary from the main menu and descriptions do not include all ingredients.

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
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

Dovecote 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 13.50
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 bacon and melted cheese 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

Desserts

Raspberry Roulade
Hand rolled meringue with cream, white chocolate and raspberry sauce, served with berry compote and cream 5.95

Chocolate Brownie Sundae
Layers of Double Chocolate and Madagascan Vanilla ice-cream with chocolate brownie pieces, topped with cream, chocolate sauce and a flake 6.50

Eton Mess Sundae
Layers of Madagascan Vanilla ice-cream with creamy raspberry and white chocolate meringue, topped with cream and red berry compote 6.95

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

Ricotta Chicken
Grilled chicken breast smothered with Sunblaze tomato tapenade and melting ricotta cheese, served with new potatoes and sunblush salad 10.50

Roast of the Day
Today's roast meat served with garlic & herb mash, seasonal vegetables and rich gravy 9.95

Ham, Egg & Chips
Served with house chips and two fried eggs 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 tart filled with grilled vegetable sauce, sundried tomatoes & aubergine and a pumpkin seed crumb, served with new potatoes and salad 12.95

Sweet Pea & Mint Ravioli Vg
Filled pasta with sweet peas, lemon & fresh mint, served with garlic, chilli & herb dressing and a side of garlic bread 12.95

Garden Burger Vg
Beetroot, red pepper, red onion & quinoa in a seeded crumb, topped with roasted red peppers, served in a vegan bun with fries and slaw 11.95

Beetroot & Red Pepper Falafels
Served on Sunshine Salad Vg **GF** 13.50
A generous rainbow salad of mixed leaves, sunblush tomatoes, cucumber, quinoa, brown rice, kale, soybeans and red onion, topped SunBlaze tomato tapenade
Served on a Khobez Flatbread Vg 13.50
A Levantine style folded flatbread filled with sunblush & red onion salad, beetroot & red pepper falafels and SunBlaze tomato tapenade, served with a side of fries

Desserts

Biscoff Sundae Vg
Layers of vegan vanilla bean ice-cream and crushed Biscoff biscuits, topped with Biscoff sauce 6.50

Vegan Vanilla Bean Ice-cream Vg **GF**
Served with summer berry compote 5.25

Sticky Toffee Pudding Vg
Rich toffee sponge with datets, topped with caramel & maple syrup flavour sauce, served with vegan vanilla ice-cream 5.95

Biscoff Pancakes Vg
Fluffy pancakes layered with Biscoff sauce and crunchy Biscoff crumb, finished with vegan ice-cream 6.25