



SET MENU

2 COURSES £14

3 COURSES £18



THE SUPPORTING ACTS

Soup of the Day V

Freshly made soup with Rustic Home-baked Bread

Batatas Bravas V

Potato Wedges topped with a spicy Tomato Sauce and Mozzarella Cheese

Catch of the Day Goujons in Batter

With Tartare Sauce

Spicy Chorizo in Wine

Spanish Pork & Paprika Sausage in a mix of Chilli, Garlic, Olive Oil & Red Wine with Rustic Home-baked Bread

House Salad V

Salad of Cherry Tomatoes, Cucumber, Red Onion and Mixed Leaves with our House Dressing and Herb Croutons with Rustic Home-baked Bread

THE MAIN EVENT

All of the Main Event dishes in this section may be ordered with one free accompaniment from the selection below
Additional Side Orders will be charged as priced

Sausage & Mash In Cider & Onion Gravy

Cumberland Sausages, served with Onion Rings and Creamed Mashed Potato

Meatball Marinara

Steak Mince Meatballs cooked in a rich Tomato Sauce and served with today's pasta and Grated Parmesan Cheese

Grilled Lemon Chicken & Pepper Skewers

Served with a Salad of Cherry Tomato, Cucumber, Red Onion and Mixed Leaves with Honey & Mustard Dressing, Rice, Tzatziki and a Chilli Sambal.

Baked Enchiladas V

Rolled Flatbread filled with Mushrooms, Caramelised Red Onion & Buffalo Mozzarella. Topped with Tomato & Red Pesto Sauce, finished with Taw Valley Cheddar and baked.

Tuxford & Tebbutt Stilton & Toasted Walnut Salad V

with Honey & Mustard Dressing, Cucumber, Red Onion, Cherry Tomatoes & Herb Croutons

Battered Fresh Haddock

GF may be available to order, please ask

Sustainable, fresh fish cooked 'Chip Shop' style in our secret batter. Served with French Fries or Hand-cut Potato Wedges

Wholetail Breaded Scampi

Served with Homemade Tartare Sauce and Hand-cut Potato Wedges or French Fries

Catch of the Day Simply Grilled

Fresh fish, gently seasoned and grilled served with Hand-cut Potato Wedges or French Fries

FREE ACCOMPANIMENTS

All of these Main dishes in this section may be ordered with one free accompanying dish from the selection below:

Side Salad Honey & Mustard Dressing V

Garden Peas or Mushy Peas V

Seasonal Vegetables V

Homemade Coleslaw V

Today's Rustic Home-baked Bread V

FRESH PIZZA

Entirely home made Thin & Crispy Pizzas on our own base, baked in our traditional Brick-lined Italian Pizza Oven.

Spice It Up: Why not ask for our fiery Chilli Sambal to add serious heat to your Pizza!

Margherita V

Tomato, Basil & Buffalo Mozzarella

Pepperoni

Mozzarella & Parmesan topped with sliced Pepperoni

Honey Roast Ham & Cheddar

Our own Ham with Taw Valley Cheddar and Cherry Tomato

Spicy Spanish

Sliced Chorizo, Red Onion, Chilli Sambal & Mozzarella

Mushroom & Red Onion V

Red Onion, Mushrooms & Mozzarella

SIDE ORDERS

Today's Home-baked Rustic Bread with Oil & Vinegar V £2.95

Garlic Bread Panini V £3.00

Sweet Potato Fries V £3.00

French Fries V £2.50

Side Salad Honey & Mustard Dressing V £2.75

Seasonal Vegetables, Garden Peas or Mushy Peas V £2.50

Homemade Coleslaw V £2.75

Onion Rings V £2.95

Creamed Mashed Potato V £2.50

Hand-cut Potato Wedges with Sea Salt V £2.50

DESSERTS

Sticky Toffee Pudding - Custard, Cream or Ice Cream

Chocolate Sponge Pudding - Cream or Ice Cream

Syrup Sponge Pudding with Cream, Ice Cream or Custard

Selection Of Ice Creams

IMPORTANT! ALLERGY & DIETARY NOTICE

All of our dishes and products may contain traces of nuts, gluten, caffeine, mustard, shellfish, dairy products and other potential allergens due to the shared preparation and cooking spaces in our kitchen.

Should you suffer from any potential reaction or allergy please check with your server before ordering. We can make many of our dishes as GF and try to keep GF bread and flour in stock so that our sauces, gravies and batters can all be GF when required.

Dishes suitable for vegetarians are marked with a V.
Please ask if you require more information on any of our dishes.