

Main Courses

FROM THE GRILL

House Mixed Grill £14.95

A 'meat feast' of rump steak, lamb, pork loin, gammon & sausage served with a fried egg, tomato, mushrooms & onion rings

'Round The World' Mixed Grill £14.95

This specially created 'Bistro favourite' is renowned for it's exciting flavours & tenderness. Cajun rump steak, garlic marinated pork loin, Balti lamb, Chinese kebab and Mexican chicken served with mushrooms, tomato and onion rings

8oz Rump Steak £11.95

Firm in texture and rich in flavour

8oz/12oz Sirloin Steak £13.95/£16.95

These tender prime steaks are hand cut from the loin and give a fantastic balance between flavour and tenderness

14oz T Bone £19.95

Aged for a minimum of 28 days, this classic loin steak gives you both a slice of sirloin and fillet in one cut

12oz Rib-Eye £16.95

Generously marbled, this steak is cut from the very centre of the rib roast, giving it an abundance of flavour with tenderness to match

8oz Fillet £19.95

Cut from the underside of the loin, fillet steak is renowned for it's tenderness and eating quality

Horseshoe Gammon Steak £11.50

Hand cut from the prime horseshoe, served with pineapple, a fried egg, grilled tomato & mushrooms

FISH

Scottish Salmon Fillet £10.95

A delicious, succulent piece of salmon, grilled to perfection and served on a bed of herb crushed new potatoes and green beans, accompanied by a white wine and dill sauce

Breaded Plaice £10.95

Prime plaice fillet in a rich breaded coating, deep fried and served with chips, peas, lemon wedge & tartare sauce

Wholetail Breaded Scampi £10.95

Breaded wholetail scampi served with chunky chips, mushy or garden peas and tartare sauce

Fish & Chips £11.25

A freshly battered, skin off cod fillet fried until golden brown and served with chunky chips, good old fashioned mushy peas or garden peas and tartare sauce

Seabass & King Prawns £12.95

Sea bass fillet, topped with garlic king prawns, served with herb crushed new potatoes and green beans

SALADS, VEGETARIAN & PASTA

Caesar Salad £10.95

The traditional recipe with croutons, Parmesan cheese and our special Caesar dressing. Available with a choice of grilled chicken breast, king prawns or Scottish salmon

Black & Blue Steak Salad £11.95

A house green salad topped with grilled steak slices and served with a delicious blue cheese dressing with crumbled Tuxford stilton

Salmon & King Prawn Tagliatelli Bake £10.95

Tagliatelle pasta with Scottish salmon and king prawns in a rich white wine sauce, topped with browned melted cheese served with garlic ciabatta bread

Sweet Potato, Chick Pea & Spinach Curry (V) £10.95

Sweet potato with spinach, chick peas and green pepper, flavoured with garlic, cumin, coriander and coconut. Served with rice & naan bread

Brie & Broccoli Pie (V) £10.95

Sliced mushrooms and broccoli florets finished in a creamy sauce with melted brie, fully encased in puff pastry

Battered Halloumi & Chips (V) £11.25

With chunky chips, tartare sauce and your choice of garden or mushy peas

TRADITIONAL FAVOURITES

Homemade Beef & Cask Ale Pie £10.95

Tender cuts of beef cooked in regional cask ale and served with a puff pastry lid, mashed potato and seasonal vegetables

Chef's Turkey, Leek & Ham Pie £10.95

Diced Staffordshire turkey, leeks and ham, all bound in a white wine sauce served with a puff pastry lid, mashed potato and fresh seasonal vegetables

Lamb Shank £14.95

A large Welsh lamb shank marinated in mint and oven baked. Served with creamy mashed potato, seasonal vegetables and mint jus

Rack of Ribs (full or half) £11.95/£8.95

Deliciously succulent slow cooked pork ribs in a sweet & smoky barbecue sauce, served with chunky chips, corn on the cob & house slaw

Homemade Cottage Pie £10.95

Our own homemade cottage pie topped with fluffy mash and melted cheese served with a gravy boat, herb crushed new potatoes and green beans

'Chefs' Beef Lasagne £10.95

Layers of wheat pasta with Italian tomatoes and minced beef topped with a creamy Bechamel cheese sauce, served with garlic ciabatta bread

