



SIDES

- ONION RINGS 4.50
- HOUSE CHIPS Vg 4.50
- CHEESY CHIPS V 4.95
- HALLOUMI CHIPS V 6.95
- GARLIC BREAD V 4.50
- CHEESY GARLIC BREAD V 5.50
- GARLIC ROASTED MUSHROOMS V 4.50

AXE CLASSICS & SUMMER SPECIALS

HUNTERS CHICKEN

Grilled chicken topped with BBQ sauce, crispy bacon and Applewood smoked cheddar, served with chips, onion rings and dressed salad 14.95

POLLO PIACENZA

Grilled chicken breast in a Modena balsamic & blossom honey glaze, served with a Mediterranean vegetable medley and sautéed new potatoes 15.95

FISH & CHIPS

Freshly battered haddock fillet served with house chips, minted mushy peas and chunky tartare sauce 16.50

SCOTTISH WHOLETAIL SCAMPI

Served with house chips, minted mushy peas and chunky tartare sauce 14.95

SEABASS PROVENÇAL

Skin-on seabass fillet on an aubergine, courgette & red pepper ragout, served with sautéed new potatoes 17.95

PINSA ROMANA FLATBREAD

A hand-stretched, triple fermented sourdough kneaded with extra virgin olive oil, with dressed rocket and balsamic roasted tomatoes and your choice of topping, served with a side of chips.

BAKED GOATS CHEESE & FIG V 16.95

HALLOUMI BITES IN CALABRIAN CHILLI HONEY V 15.95

GRILLED CHICKEN & BACON CAESAR 16.95

PRIME RUMP STEAK & ONION CHUTNEY 19.95

CALABRIAN CHICKEN STRIPS

Garlic & thyme marinated chicken strips in golden panko breadcrumbs drizzled with Calabrian chilli hot honey sauce and served with house chips, dressed garden salad and rustic slaw 14.95

TUXFORD CHICKEN

Grilled chicken topped with a roasted field mushroom, creamy peppercorn sauce and crumbled Stilton, served with roasted new potatoes and seasonal vegetables 15.95

RED PESTO RISOTTO V

Creamy sunblaze tomato risotto topped with balsamic roasted vine tomatoes, fresh rocket and Quattrocento shavings 14.95

STARTERS

GARLIC & STILTON MUSHROOMS V

Garlic roasted mushrooms on toasted sourdough smothered in a creamy peppercorn sauce and topped with crumbled Leicestershire Stilton 7.50

CALABRIAN CHICKEN STRIPS

Garlic & thyme marinated chicken strips in golden panko breadcrumbs drizzled with Calabrian chilli hot honey sauce 6.95

SALT & PEPPER CALAMARI

Finished in a crispy coating and served with garlic mayo 7.95

MOZZARELLA ARANCINI V

Homemade arancini with a mozzarella centre, served with roasted red pepper mayo 7.50

BAKED GOATS CHEESE V

Oozing goats cheese on warm olive oil enriched Italian bread, finished with sticky caramelised onion chutney and pepper rocket 7.95

GOCHUJANG PORK CROQUETTES

Slow-cooked Korean style pork in golden panko breadcrumbs, finished with sticky gochujang red pepper sauce 8.25

LOADED NACHOS V

Tortilla chips smothered with warm nacho cheese sauce, topped with jalapeños, chunky guacamole, fresh salsa and sour cream 6.95

ADD SLOW-COOKED PULLED PORK 2.00

STEAK & ALE PIE

A traditional shortcrust pie, packed with chunks of tender beef and Everards Tiger gravy, served with mash, seasonal vegetables and a generous jug of signature gravy 16.50

KASHMIR LAMB MEATBALLS

Delicately spiced lamb meatballs in a rich Rogan Josh sauce, finished with crushed poppadsoms, coriander sauce and mint yoghurt, served with wild rice and warm naans 16.95

CHICKEN & CHORIZO RIGATONI

Grilled chicken breast, smoky chorizo and rigatoni pasta tossed in a rich white wine, garlic & cream sauce, finished with fresh rocket & Quattrocento shavings and served with a side of garlic bread 15.95

BUTTERNUT & CRANBERRY TAGINE V

Roasted butternut squash & red onion wedges in a sweetly spiced tagine sauce, served with wild rice and a warm flatbread 13.95

BEETROOT & BRIE TART V

A herb shortcrust pastry tart filled with creamy brie and tangy beetroot & apple compote, served with roasted new potatoes and dressed salad 14.95

SUMMER SALADS

Choose a salad base

GOATS CHEESE & FIG V

Rocket and baby spinach in a lemon & olive oil dressing, tossed with ripe figs and goats cheese, finished with toasted seeds & grains 13.95

ZESTY THAI NOODLES V

Rice noodles with sugar snap peas, crisp radish, peppers and fresh herbs, tossed in a zingy mango, chilli & lime dressing 12.95

Add a topping of your choice

GRILLED CHICKEN BREAST 3.00

PAN-FRIED SEABASS 5.00

CALABRIAN CHILLI HALLOUMI V 3.00

Full allergen information is available on request.

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. The Western Burger includes a £1 voluntary charity donation; please let your server know if you would like this removed.

BURGERS

All our burgers are served with gem lettuce, sliced tomato, red onion and tangy chilli jam in a brioche bun, finished with a gherkin skewer and a side of house chips and coleslaw.

— ABERDEEN ANGUS BEEF —

Chargrilled and loaded with your choice of topping

THE SMOKEY

Applewood smoked cheddar and smoked bacon 15.95

THE INFERNO

Korean style pulled pork with gochujang red pepper glaze 16.95

THE ARTISAN

Warm goats cheese topped with caramelised onions and roasted figs 16.50

THE WESTERN

Panko breaded chicken strips topped with smoked cheddar and sticky BBQ sauce 15.95

 £1 from every purchase goes to
rainbows Hospice for Children & Young People
Registered charity number: 1014051

THE SQUEAKER V

Golden halloumi cheese with fresh tomato & coriander salsa 14.95

STEAKS & GRILLS

We are proud to serve beef from carefully selected British & Irish herds. Hand cut and trimmed by our butcher, they are then prepared, chargrilled and seasoned to perfection with pink peppercorns and Maldon salt.

All our steaks are topped with garlic butter and served with onion rings, confit tomato, dressed salad and chips.

10oz RUMP 19.95

10oz SIRLOIN 24.95

8oz FILLET 29.95

10oz GAMMON

A thick cut gammon steak topped with a fried egg 14.95

top your steak

CALAMARI SKEWER WITH AIOLI 3.95

BLACK & BLUE 3.95

Roasted field mushroom, peppercorn sauce and crumbled Stilton

HOMEMADE SAUCES 2.95

Leicestershire Stilton, Pink Peppercorn, Red Wine Gravy

LIGHTER LUNCHES

Served Monday to Saturday, 12pm - 5pm
Excluding Bank Holidays

TUXFORD CHICKEN

Chicken breast topped with a roasted field mushroom, creamy peppercorn sauce and crumbled Stilton, served with roasted new potatoes and seasonal vegetables 11.95

GOATS CHEESE & FIG SALAD V

Rocket and baby spinach in a lemon & olive oil dressing, tossed with ripe figs and goats cheese, finished with toasted seeds and grains 11.50

YORKSHIRE PUDDING FEAST

A giant Yorkshire pudding filled with hand-carved meat of the day, buttery mash, seasonal vegetables and our signature gravy 11.95

BEETROOT & BRIE TART V

A herb shortcrust pastry tart filled with brie and tangy beetroot & apple compote, served with roasted new potatoes and mixed leaf salad 11.50

HUNTERS CHICKEN

Grilled chicken topped with BBQ sauce, crispy bacon and smoked cheddar, served with house chips, onion rings and dressed garden salad 11.95

CALABRIAN CHICKEN STRIPS

Garlic & thyme marinated chicken strips in golden panko breadcrumbs drizzled with Calabrian chilli hot honey sauce and served with house chips, dressed garden salad and rustic slaw 11.95

RED PESTO RISOTTO V

Creamy sunblaze tomato risotto topped with slow roasted balsamic tomatoes, fresh rocket and Quattrocento shavings 11.95

ANY TWO FOR £22

FISH & CHIPS

Freshly battered haddock fillet served with minted mushy peas and chunky tartare sauce 11.95

SCOTTISH WHOLETAIL SCAMPI

Served with house chips, minted mushy peas and chunky tartare sauce 11.50

CARVERY HAM

Served with two fried eggs, house chips and dressed garden salad 11.50

The Cob Shop

A handcrafted sourdough roll with fresh rocket and your choice of filling, served with house chips

STEAK & STILTON

With caramelised onion chutney 11.95

ROAST CHICKEN & STUFFING

With chunky cranberry sauce 11.50

BATTERED FISH GOUJONS

With tartare sauce 11.95

CRISPY HALLOUMI V

With fresh salsa 11.50

KOREAN PULLED PORK

With pickled kimchi slaw 11.95

SUNDAY ROASTS

Served 12pm - 7pm, subject to availability. Main Menu served 12pm - 8pm.

Served with a rustic Yorkshire pudding, rosemary & sea salt roast potatoes, buttery mash, cauliflower cheese, thyme roasted carrots, honey glazed parsnips, seasonal greens and sage & onion stuffing, topped with our signature gravy

MAKE IT A SUPER SUNDAY! PIGS IN BLANKETS 3.95

ROAST TURKEY 16.95

PEPPERED TOPSIDE OF BEEF 18.50

ROSEMARY GLAZED LEG OF LAMB 18.95

MIXED MEAT FEAST 18.50

BAKED BRIE & BEETROOT TART V 15.95

Ask us about Vegan options

summer menu

made with no gluten-containing ingredients

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**. 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.

V Vegetarian Vg Vegan

STARTERS & SIDES

GARLIC & STILTON MUSHROOMS V

Garlic roasted mushrooms on toasted bread smothered in a creamy peppercorn sauce and topped with crumbled Stilton 7.50

BAKED GOATS CHEESE V

Oozing goats cheese on toasted bread, finished with sticky caramelised onion chutney and pepper rocket 7.95

LOADED NACHOS V

Tortilla chips smothered with warm nacho cheese sauce, topped with jalapeños, chunky guacamole, fresh salsa and sour cream 6.95

ADD PULLED PORK 2.00

HOUSE CHIPS Vg 4.50

CHEESY CHIPS V 4.95

GARLIC BREAD V 4.50

CHEESY GARLIC BREAD V 5.50

SUMMER SALADS

Choose a salad base

GOATS CHEESE & FIG V

Rocket and baby spinach in a lemon & olive oil dressing, tossed with ripe figs and goats cheese, finished with toasted seeds 13.95

ZESTY THAI NOODLES Vg

Rice noodles with sugar snap peas, crisp radish, peppers and fresh herbs, tossed in a zingy mango, chilli & lime dressing 12.95

Add a topping

GRILLED CHICKEN BREAST 3.00

PAN-FRIED SEABASS 5.00

CHILLI HONEY HALLOUMI V 3.00

MAIN MEALS

HUNTERS CHICKEN

Grilled chicken topped with BBQ sauce, bacon and Applewood smoked cheddar, served with chips and dressed salad 14.95

POLLO PIACENZA

Grilled chicken breast in a Modena balsamic & blossom honey glaze, served with a Mediterranean vegetable medley and sautéed new potatoes 15.95

SEABASS PROVENÇAL

Skin-on seabass fillet on an aubergine, courgette & red pepper ragout, served with sautéed new potatoes 17.95

TUXFORD CHICKEN

Grilled chicken topped with a roasted field mushroom, creamy peppercorn sauce and crumbled Stilton, served with roasted new potatoes and seasonal vegetables 15.95

BUTTERNUT TAGINE Vg

Roasted butternut squash & red onion wedges in a sweetly spiced tagine sauce, served with wild rice 13.95

RED PESTO RISOTTO V

Creamy sunblaze tomato risotto topped with balsamic roasted vine tomatoes, fresh rocket and Quattrocento shavings 14.95

STEAKS & GRILLS

All our steaks are topped with garlic butter and served with confit tomato, dressed salad and chips.

10oz RUMP 19.95

10oz SIRLOIN 24.95

8oz FILLET 29.95

10oz GAMMON

A thick cut gammon steak topped with a fried egg 14.95

top your steak

BLACK & BLUE 3.95

Roasted field mushroom, peppercorn sauce and crumbled Stilton

HOMEMADE SAUCES 2.95

Leicestershire Stilton, Pink Peppercorn, Red Wine Gravy

BURGERS

All our burgers are served with gem lettuce, sliced tomato, red onion and tangy chilli jam in a brioche bun, finished with a gherkin skewer and a side of house chips and coleslaw.

ABERDEEN ANGUS BEEF

Chargrilled and loaded with your choice of topping

THE SMOKEY

Applewood smoked cheddar and smoked bacon 15.95

THE INFERNO

Korean style pulled pork with gochujang red pepper glaze 16.95

THE ARTISAN

Warm goats cheese topped with caramelised onions and roasted figs 16.50

THE WESTERN

Grilled chicken topped with smoked cheddar and sticky BBQ sauce 15.95

THE SQUEAKER V

Golden halloumi cheese with fresh tomato & coriander salsa 14.95

DESSERTS

PISTACHIO & WHITE CHOCOLATE ROULADE

Hand-rolled meringue with pistachio cream, white chocolate chunks and raspberry sauce, topped with pistachios and served with cream 6.95

CHOCOLATE FONDANT

Warm chocolate sponge with a melting middle centre, topped with Morello cherry compote and Beechdean Clotted Cream ice-cream 6.95

PREMIUM DAIRY ICE-CREAM

Delicious Beechdean Farmhouse dairy ice-cream finished with cream and a Cadbury flake 6.50

Choose from:

Clotted Cream, Classic Strawberry, Belgian Chocolate Truffle, or Raspberry Ripple

LIGHTER LUNCHES

Served Monday to Saturday, 12pm - 5pm
Excluding Bank Holidays

TUXFORD CHICKEN

Chicken breast topped with a roasted field mushroom, creamy peppercorn sauce and crumbled Stilton, served with roasted new potatoes and seasonal vegetables 11.95

GOATS CHEESE & FIG SALAD V

Rocket and baby spinach in a lemon & olive oil dressing, tossed with ripe figs and goats cheese, finished with toasted seeds and grains 11.50

ROAST OF THE DAY

Hand-carved meat of the day served with buttery mash, seasonal vegetables and our signature gravy 11.95

HUNTERS CHICKEN

Grilled chicken topped with BBQ sauce, crispy bacon and smoked cheddar, served with house chips and dressed salad 11.95

RED PESTO RISOTTO V

Creamy sunblaze tomato risotto topped with slow roasted balsamic tomatoes, fresh rocket and Quattrocento shavings 11.95

CARVERY HAM

Served with two fried eggs, house chips and dressed garden salad 11.50

genius ROLLS

with salad and your choice of filling, served with chips

STEAK & STILTON

With caramelised onion chutney 11.95

KOREAN PULLED PORK

With pickled kimchi slaw 11.95

SUNDAY ROASTS

ROAST TURKEY 16.95

PEPPERED BEEF 18.50

ROSEMARY GLAZED LAMB 18.95

MIXED MEAT FEAST 18.50

Please ask about today's accompaniments

plant based

dishes made with
vegan ingredients

If you have any dietary requirements please refer to our allergen matrix. Assumptions about ingredients and cooking methods should not be made from menu descriptions.

Vg Vegan

GF Made with No gluten-containing ingredients

Starters & Sides

QUORN WINGS Vg

Crispy plant-based wings, drizzled with tangy salsa and dressed with chilli, coriander and lime 6.50

HOUSE CHIPS GF 4.50

GARLIC ROASTED MUSHROOMS Vg GF 4.50

GARDEN SALAD Vg GF 4.50

MAINS

THE HOT SHOT BURGER Vg

Buttermilk Quorn Wingz topped with tangy salsa, served in a sourdough roll with gem lettuce, sliced tomato, red onion and chilli jam, finished with a gherkin skewer and a side of house chips and coleslaw. 14.50

BUTTERNUT & CRANBERRY TAGINE Vg

Roasted butternut squash & red onion wedges in a sweetly spiced tagine sauce, served with wild rice and a warm flatbread 13.95

Available without a flatbread GF

ZESTY THAI NOODLES Vg

Rice noodles with sugar snap peas, crisp radish, peppers and fresh herbs, tossed in a zingy mango, chilli & lime dressing 12.95

Desserts

PEACH MELBA SUNDAY Vg GF

Vegan vanilla ice-cream with peach compote, raspberry coulis and fresh raspberries 6.50

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 CRUMBLE TART Vg

A shortcrust pastry tart filled with tangy apple compote and golden oat crumble, served with vegan vanilla ice-cream 6.75