

Restaurant Offers

Terms & Conditions Apply

Unlimited Breakfast Buffet

All you can eat full English and continental breakfast buffet plus tea, coffee and a selection of juices.

Monday-Friday:7am-9.30am

Saturday, Sunday & Bank Holiday: 8am - 10am

£9.95pp

Sunday Roast Carvery Lunch

Our chefs will carve from a choice of meats. Help yourself to as many roast potatoes, vegetables and trimmings as you like.

1 course - £9.95pp | 2 courses - £13.95pp | 3 courses - £17.95pp

Starters

Chef's Homemade Soup of the Day -£3.75

Served with a warm bread roll.

Black Pudding and Chorizo Stack-£5.25

Crispy black pudding and chorizo tower, with Applewood cheese sauce.

Chicken Liver Párfait-£5.25

Served with Cumberland sauce and ciabatta toast.

King Prawns-£6.50

Charred on skewers with pineapple. With a lime chilli and honey glaze.

Beer Battered Calamari Rings-£5.25

With dressed leaves, served with lemon and dill mayonnaise.

Deep Fried Brie-£5.25

Served on crisp leaves, finished with apricot puree.

Main Courses

10oz Sirloin-£18.95

Cooked to your liking, topped with garlic butter, served with hand cut chips, baked tomato, mushrooms and dressed rocket salad.

10oz Rump Steak-£17.95

Cooked to your liking, topped with garlic butter, served with hand cut chips, baked tomato, mushrooms and dressed rocket salad.

Gainsborough Burger-£14.95

Homemade beef burger topped with smokey bacon and melted cheddar cheese with a tangy relish, served in a toasted brioche bun with hand cut chips and dressed salad leaves.

Slow Cooked Shank of Lamb-£17.95

Served with sweet potato mash, green beans finished with red wine and rosemary gravy.

Slow Cooked Pork Belly-£14.95

Served with chive mash, green beans, sage and shallot sauce.

10oz Gammon Steak-£14.95

Topped with two fried eggs. Served with hand cut chips, baked tomato, mushrooms and garden peas.

Hunters Chicken-£14.95

Chicken supreme with smokey bacon, smothered with BBQ sauce and melted cheddar, with baby tomatoes and served with a side dish of your choice.

Beer Battered Fillet of Cod-£13.95

With hand cut chips, peas and tartare sauce.

Pan Fried Fillet of Salmon-£15.95

Served with new potatoes, charred asparagus and a pink peppercorn sauce.

Mushroom, Spinach and Stilton Stroganoff (V)-£12.95

Cooked in a creamy sauce, finished with paprika and a drizzle of white truffle oil. Served with a side of white rice.

Sweet Potato, Chick Pea and Coconut Curry (V)-£12.95

Mildly spiced and served with a side of white rice.

Pastas and Salads

House Salad-£7.95

Dressed leaves, mixed peppers, cucumber, cherry tomatoes and red onion.

Caesar Salad-£8.95

Cos lettuce, cherry tomatoes, sourdough croutons, parmesan shavings and finished with a creamy garlic dressing.

Penne Napolitana-£10.95

Penne pasta in a classic tomato, red pepper and basil sauce, finished with fresh parmesan.

Courgette and Lemon Linguine-£10.95

With a hint of chilli and finished with olive oil.

Add to your Salad or Pasta...

Crispy Beef-£5.00

Fried strips of beef coated in sweet chilli sauce and sesame seeds. Recommended for house salad.

Fillet of Salmon-£6.00

Pan fried. Recommended for house salad.

Griddled Chicken-£5.00

Whole breast fillet, griddled in strips. Recommended for Caesar salad.

King Prawns-£6.00

Six prawns. Recommended for the courgette and lemon linguine.

Children's Menu Courses-£7.95 Each

Recommended for children under 12

Breaded chicken goujons, baked beans, chips and BBQ dip.

Pork sausage, chive mash, garden peas and gravy.

Mini beer battered cod, chips, peas and lemon.

Pasta Napolitano with parmesan cheese.

Sides

Hand Cut Chips-£3.50

Buttered New Potatoes-£3.50

Chive Mash Potato -£3.50

Trio of Vegetables-£3.50

Mixed Dressed Salad-£3.50

Poached OR Fried Egg-£1.50

Brandy Peppered Sauce-£2.50

Garden Peas-£3.50

Garlic Ciabatta-£3.50

Cheesy Garlic Ciabatta-£4.00

Desserts

Chocolate Trio-£6.95

Dark chocolate brownie with milk chocolate honeycomb nuggets and white chocolate ice cream.

Coconut Panna Cotta-£5.95

With mango coulis, passionfruit sorbet and desiccated coconut.

Apple and Blackcurrant Crumble-£5.95

Oat crumble topping with a jug of custard.

White Chocolate Crème Brûlée-£5.95

Served with forest fruits compote.

Syrup Sponge Pudding-£5.95

With raspberries and clotted cream ice cream.

Cheese Plate-£7.95

Chef's selection of 4 cheese varieties served with chutney, celery, grapes and cheese biscuits

Selection of Bennet's Farm Ice Cream and Sorbets-£1.75 Per Scoop

Choose from vanilla, strawberry, chocolate or guest flavour ice creams and various sorbets Please ask your server for details

To Finish

Coffee-£2.20

Latte-£3.50

Espresso-£3.50

Cappuccino-£3.50

Decaffeinated Coffee-£3.20

Hot Chocolate-£3.50

Tea-£2.20

- English Breakfast
- Earl Grey
- Lemon
- Green
- Peppermint
- Decaffeinated

(v) Vegetarian (n) contains Nuts Whilst every care is taken when preparing your food, we cannot guarantee complete omission of nut traces with any dish contained within.