

Holiday Inn

ALL DAY



STARTERS & SHARERS

Start as you mean to go on...

**DINNER
INCULSIVE
RATE?**
Choose dishes
with the ♦
symbol

**TODAY'S SOUP WITH
BREAD ROLL** **6.50**
VEA GFA ♦ (147kcal)

CRISPY SPICY CHICKEN ♦ (568kcal) **9.50**
Golden buttermilk chicken wings, finished with a
fiery Sriracha glaze.

LOADED NACHOS ♦ (977kcal) **8.50**
Topped with melted cheese, jalapeños, guacamole,
sour cream, and salsa.
+ **SPICY PULLED BEEF** GF (70kcal) **ADD £6.00**

CALAMARI ♦ (330kcal) **7.95**
Crispy panko-coated calamari served on a fresh
mixed leaf salad with garlic aioli.

CRISPY BUFFALO QUORN **9.50**
WINGS VE GFA ♦ (295kcal)
Golden Quorn wings coated in a spicy Sriracha glaze.

BENGALI KING PRAWN (198kcal) **9.50**
Succulent king prawns marinated in aromatic spices
including fenugreek, fennel, cumin, mustard, and
black onion.

BAKED CAMEMBERT V GFA (539kcal) **12.50**
Warm, gooey French Camembert drizzled with
honey, served with crisp olive and rosemary
breadsticks for dipping.

SANDWICHES

Just because a sandwich is simple, doesn't mean it can't be great!

CLUB SANDWICH GFA (855kcal) **15.95**
A classic triple-layered club sandwich with free-range
chicken, streaky bacon, and egg mayonnaise. Served
with French fries.

**VEGETARIAN
CLUB SANDWICH** V GFA (1248kcal) **14.95**
Triple-layered stack of halloumi, guacamole, egg
mayonnaise, lettuce, and tomato on toasted bloomer
bread. Served with French fries.

CHICKEN GOUJONS **10.95**
WRAP (596kcal)
Tender, crispy chicken goujons wrapped with fresh
baby gem lettuce and zesty Sriracha mayonnaise.

HALLOUMI WRAP V (599kcal) **10.95**
Grilled halloumi layered with Stoke's chilli jam and
crisp baby gem lettuce.

CLASSICS VEA GFA 24 **7.95**
Choose your bread:
→ White farmhouse
bread (304 kcal)
→ Brown farmhouse
bread (289 kcal)
→ Gluten Free
panini (335kcal)
Choose your filling:
→ Cheese and tomato
V (407kcal)
→ Tuna mayonnaise &
cucumber (435kcal)
→ Egg mayonnaise
V (377kcal)
→ Ham salad (407kcal)

Served with a
side salad (144kcal)

UPGRADE WITH A SIDE OF FRENCH FRIES **ADD £4.00**

PIZZA

Our pizzas are crafted on award-winning
bases, handmade in Italy by master pizzaiolos.
Using only the finest Italian ingredients, each
pizza delivers the fresh, traditional flavours
of an authentic pizzeria – just like in Italy!

GARLIC PIZZA BREAD V 24 (950kcal) **10.50**
Finished with garlic butter and fresh herbs
- perfect for sharing.
+ **MOZZARELLA** (132kcal) **ADD £2.00**

MARGHERITA ♦ V 24 (926kcal) **17.00**
Classic Margherita with fresh rocket leaves
and shavings of Italian cheese.

DIAVOLA 24 (1041kcal) **18.00**
Spicy pepperoni topped with a sprinkle of
chilli flakes.

TRUFFLED MUSHROOM V 24 (963kcal) **18.00**
Wild mushrooms on Fior di Latte sauce,
finished with a drizzle of truffle oil.

VEGGIE TWIST V 24 (950kcal) **17.50**
A colorful medley of garlic mushrooms,
sweetcorn, and red onion, topped with fresh,
peppery rocket

STREET FOOD

The ultimate feel-good food...

THAI GREEN CHICKEN **17.50**
CURRY GFA (1479kcal)
Tender chicken with bamboo shoots, green beans,
and spinach in a fragrant coconut curry sauce. Served
with rice and a garlic & coriander naan.

CAULIFLOWER & RED PEPPER **16.00**
KERALAN CURRY ♦ VE GFA (1328kcal)
Roasted cauliflower and crunchy red peppers in a
fragrant, mildly spiced tomato sauce, accompanied
by fluffy rice and warm garlic & coriander naan.

SINGAPORE STYLE VEGETABLE **12.50**
NOODLES ♦ VE (352kcal)
Stir-fried noodles with fresh vegetables in a fragrant
Singapore-style sauce.
+ **SPICY PULLED BEEF** (70kcal) **ADD £6.00**
+ **SPICY BUFFALO CAULIFLOWER** VE (218kcal) **ADD £5.00**
+ **GRILLED CHICKEN** (195kcal) **ADD £6.00**
+ **BENGALI KING PRAWN** (132kcal) **ADD £6.50**

ROOM SERVICE TO SUIT YOU

Want to eat-in? Just call!
You can collect your order from our
To Go Café or for a tray charge of 4.00
we'll bring it to your room

HOUSE FAVOURITES

Your favourite dishes, from near and far...

CHICKEN MILANESE (781kcal) **19.95**
Breaded free-range chicken breast, Italian-style,
with aged Parmesan, a fried hen's egg, truffle oil,
and French fries.

PIE OF THE WEEK (1935kcal) **16.95**
A comforting classic, served with chunky chips,
garden peas, and lashings of gravy.

PAN FRIED HAKE (476kcal) **19.95**
Served with crispy chorizo, baby new potatoes,
garden peas, and fresh pea shoots.

CARBONARA ♦ (1876kcal) **15.95**
Rigatoni with Italian pancetta in a creamy
Parmesan sauce.

KING PRAWN LINGUINI (905kcal) **17.95**
Fiery king prawns with fennel, garlic, linguini,
and fresh rocket.

TRADITIONAL FISH & CHIPS ♦ (1180kcal) **16.50**
Beer battered fish with golden chips, accompanied
by mushy peas and tartar sauce.

TORTELLONI FORMAGGIO V (962kcal) **14.95**
Four cheese tortelloni in mascarpone sauce with
Parmesan, peas & pea shoots.

GRILLED 8OZ* RUMP STEAK GFA (1135kcal) **18.95**
Cooked just how you like it, served with golden
chunky chips, garden peas, and a crisp seasonal
salad. Chef's tip: medium rare for optimal flavour.
+ **MUSHROOM DIANE SAUCE** (398kcal) **ADD £4.00**
+ **PEPPERCORN SAUCE** (249kcal) **ADD £4.00**

10OZ* GAMMON STEAK ♦ GFA (901kcal) **16.95**
Topped with a fried hen's egg and served with golden
chunky chips and a fresh seasonal salad.

WILD MUSHROOM **15.95**
TAGLIATELLE ♦ V (742kcal)
Tagliatelle with wild mushrooms in a creamy white
wine sauce, finished with truffle oil.

CAESAR SALAD ♦ V GFA (258kcal) **14.00**
Baby gem lettuce, crispy croutons, and anchovy
fillets, tossed in Caesar dressing and finished with an
Italian cheese crisp.
+ **CHARGILLED CHICKEN** (195kcal) **ADD £6.00**
+ **BENGALI KING PRAWNS** (132kcal) **ADD £6.50**
+ **VEGAN WINGS** VE (331kcal) **ADD £8.50**

BURGERS

Freshly prepared in a brioche bun with
lettuce, red onion & tomato, served with
French fries and house pink slaw!

THE BEEF ENCOUNTER ♦ (1187kcal) **16.50**
6oz beef burger topped with melting Monterey Jack
cheese and a tangy mustard mayonnaise.
+ **BACON** (195kcal) **ADD £1.00**
+ **ONIONS** (195kcal) **ADD £1.00**

GRILLED CHICKEN BURGER (1099kcal) **17.00**
Chargrilled free-range chicken breast topped with
American cheese, bacon, and finished with Korean
BBQ sauce.

HALLOUMI BURGER ♦ V (1167kcal) **14.95**
Golden fried halloumi with a roasted Portobello
mushroom, finished with a sweet and spicy red chilli
marmalade.

THE VFC VE (1167kcal) **16.95**
Vegan fried chicken topped with guacamole and
crispy onions, served in a vegan brioche bun with
French fries and house slaw.

ON THE SIDE

Add a little extra; you deserve it!

BEER BATTERED ONION **5.00**
RINGS V (335kcal)

GARLIC CIABATTA BREAD V (230kcal) **4.00**

STEAMED BASMATI RICE VE GF (138kcal) **4.00**

NEW POTATOES VEA GF (311kcal) **4.00**

FRENCH FRIES V VEA GFA (311kcal) **4.00**

CHUNKY CHIPS V VEA GFA (311kcal) **4.00**

HOUSE SALAD VE GF (144kcal) **5.00**
Classic Italian rocket and Parmesan salad.

SEASONAL VEGETABLES **5.00**
V VEA GF (25kcal)
Medley of seasonal vegetables.

LOADED FRENCH FRIES **7.00**
Choose from:
→ Spicy pulled pork, cheese and crispy onions GFA (412kcal)
→ Guacamole, salsa and crispy onions V GFA (412kcal)

DESSERTS

Fancy a sweet treat?

GLUTEN FREE DERBYSHIRE **7.50**
BAKEWELL TART V GF VEA (778kcal)
A fruity compote-filled tart, topped with a generous
dollop of whipped cream.

WARM CHOCOLATE **7.50**
BROWNIE V (674kcal)
Rich chocolate brownie accompanied by salted
caramel sauce and creamy vanilla ice cream.

TRIPLE CHOCOLATE SUNDAY **7.00**
V 24 (720kcal)
A decadent chocolate chip cookie sandwich filled
with smooth white chocolate ice cream and topped
with a scattering of white chocolate chips.

SICILIAN LEMON CHEESECAKE V (793kcal) **7.50**
Served with raspberry coulis.

SELECTION OF ICE CREAM **5.00**
V VEA GF 24 (198kcal)
Ask your server for today's ice cream selection
including vegan vanilla and sorbet.

BRITISH CHEESEBOARD V (665kcal) **12.00**
A carefully curated selection of cheeses from
Nottingham and surrounding counties, including
Colston Bassett Stilton, Lincolnshire Poacher, and
Sparkenhoe Red Leicester, served with traditional
accompaniments.

Please inform a member of staff before dining if you have a food allergy or intolerance. All food is prepared in an area where allergens are present. V Vegetarian. VE Vegan. VEA Vegan available. GF Gluten Free. GFA Gluten Free available. 24 Available 24 hours a day.
*Approximate uncooked weight.. Prices include VAT. Adults need around 2000 kcal per day.

SOFT DRINKS & MIXERS

COCA COLA 330ml (139kcal)	£3.50
COCA DIET/ ZERO 330ml (1kcal)	£3.25
SCHWEPPES LEMONADE 200ml (36kcal)	£2.40
FANTA 330ml (63kcal)	£3.25
APPLETIZER 275ml (129kcal)	£3.95
J2O APPLE & RASPBERRY 275ml (52kcal)	£3.50
IRON BRU 305ml (52kcal)	£3.50
BRITVIC GINGER ALE 200ml (35kcal)	£2.40
SCHWEPPES GINGER BEER	
200ml (26kcal)	£2.40
SCHWEPPES TONIC 200ml (26kcal)	£2.40
SCHWEPPES SLIMLINE	
TONIC 200ml (4kcal)	£2.40
KICK ENERGY 275ml (120kcal)	£3.10
STILL/ SPARKLING WATER 330ml	£1.80
STILL/ SPARKLING WATER 750ml	£3.20
FRUIT JUICE 200ml (90kcal)	£2.40
CORDIAL 50ml (6kcal)	£0.60

BAR SNACKS

Fancy a snack to accompany your drink?
Choose from our delicious bar
snack selection:

‘FAIRFIELDS FARM’ CRISPS	£2.00
NOBBY’S SALTED NUTS (307kcal)	£2.00
NOBBY’S DRY	
ROASTED NUTS (298kcal)	£2.00
NOBBY’S CHILLI NUTS (298kcal)	£2.00
CHOCOLATE BAR	£1.50

Holiday Inn

DRINKS

HOT DRINKS by Starbucks

	Tall	Grande
CAFE LATTE	£3.60 (82kcal)	£4.00 (132kcal)
LATTE MACCHIATO	£3.60 (82kcal)	£4.00 (132kcal)
CAPPUCCINO	£3.60 (65kcal)	£4.00 (120kcal)
AMERICANO	£3.00 (5kcal)	£3.40 (10kcal)
CARAMEL MACCHIATO	£4.35 (111kcal)	£4.75 (174kcal)
MOCHA	£4.00 (179kcal)	£4.40 (320kcal)
HOT CHOCOLATE	£3.80 (179kcal)	£4.20 (320kcal)
HOT TEA	£2.75 (0kcal)	£3.00 (0kcal)
CHAI TEA LATTE	£4.00 (95kcal)	£4.40 (178kcal)

ICED DRINKS by Starbucks

	Tall	Grande
ICED LATTE	£3.60 (98kcal)	£4.00 (121kcal)
ICED AMERICANO	£3.00 (10kcal)	£3.40 (16kcal)
ICED CARAMEL MACCHIATO	£4.00 (155kcal)	£4.40 (193kcal)
ICED CHAI LATTE	£4.00 (143kcal)	£4.40 (185kcal)
ICED MOCHA	£4.00 (252kcal)	£4.40 (274kcal)

	Solo	Doppio
ESPRESSO	£2.00 (5kcal)	£2.50 (10kcal)
FLAT WHITE	£3.55 (119kcal)	



Unless stated, all wines on this list have an ABV content of between 9% and 15%. If any wine is not available a suitable alternative will be offered. 125ml measures are available on request.

Please drink responsibly. All prices are inclusive of VAT at the current rate. Food allergies and intolerances: Please speak to a member of our team if you have any food allergy or intolerance. All food is prepared in an area where allergens are present. Adults need 2000kcal a day.



WHITE

	175ml	250ml	750ml
LA VIVIENDA VERDEJO <i>La Mancha, Spain 11%</i> A zesty wine with lemon and lime flavours and a soft finish	£5.80	£7.80	£23.00
SANTA RITA 8KM SAUVIGNON BLANC <i>Central Valley, Chile 12.5%</i> Cool -fermented in stainless steel and then bottled early to capture those classic grassy and gooseberry aromas and flavours	£5.80	£7.80	£23.00
OPERETTO PINOT GRIGIO DELLE VENEZIE <i>Italy 12%</i> Floral nose of jasmine and honeysuckle that is fresh and zesty on the palate	£6.25	£8.35	£25.00
SHORT MILE BAY CHARDONNAY <i>Australia 12%</i> Cool-fermented in stainless steel and bottled early to retain the freshness, a citrussy Chardonnay with a crisp finish	£6.20	£8.30	£24.50
REIGN OF TERROIR CHENIN BLANC <i>South Africa 12.5%</i> Tropical guava flavours coalesced with passion fruit & underlying vanilla flavours			£26.50
PETAL AND STEM SAUVIGNON BLANC <i>New Zealand 12.5%</i> Passion fruit nose with gooseberry and tomato-plant greener notes on the palate			£31.00
RIESLINGFREAK NO.44 <i>Australia 13%</i> A light and delectate nose of white flowers and sweet spice. Ripe citrus of limes and lemons, lathering the palate with the sweet spice of notes			£35.00

RED

	175ml	250ml	750ml
LA VIVIENDA TEMPRANILLO <i>Spain 11%</i> Deep dark purple. Nose medium intensity of dark fruits and spice. Palate rich plum and firm structural tannin but soft and rounded through the mid palate.	£5.80	£7.80	£23.00
SANTA RITA 8KM MERLOT <i>Central Valley, Chile 13%</i> Plums and blackberries, with subtle spicy and vanilla notes that come from the interaction with French and American oak.	£6.00	£8.30	£24.50
ALAMOS MOUNTAIN MALBEC <i>Argentina 12.5%</i> Aromas of ripe dark berry fruit, including raspberry and currant flavours, with notes of sweet spice and a touch of leather.	£7.00	£9.30	£28.00
REIGN OF TERROIR SHIRAZ, SWARTLAND <i>South Africa 14%</i> Lots of spicy notes, including pepper and hints of nutmeg coming from the Shiraz, bright red cherry and plum fruit from Grenache noir.	£6.65	£8.80	£26.50
JOSEPH MELLOTT DESTINEA PINOT NOIR <i>France 13.5%</i> Deep ruby red colour with a boquet of black cherry, blackberry and earthy notes. On the palate, there are hints of spicy oak and a long smooth finish.			£30.00
VIVANCO RIOJA CRIANZA <i>Spain 14%</i> Intense cherry red, with aromas of parma violets and red fruit, vanilla and spice with a concentration of red fruit flavours from the ripe Tempranillo.			£35.00
NATURALMENTE BIO NERO D'AVOLA SICILIA DOC <i>Italy 14%</i> Aromas of dark berry, Mediterranean scrub and cedar. The savory palate offers black cherry jam, tobacco and raw almond alongside smooth tannins on the finish.			£33.00

ROSÉ

	175ml	250ml	750ml
WICKED LADY WHITE ZINFANDEL <i>USA 10.5%</i> Delightfully fruity rose wine which has flavours of red berries and peaches, complimented by soft, floral notes.	£5.50	£7.20	£22.00
OPERETTO PINOT GRIGIO ROSATO DELLE VENEZIE DOC <i>Italy 10.5%</i> Delightfully fruity rose wine which has flavours of red berries and peaches, complimented by soft, floral notes.	£6.35	£8.35	£25.00

BUBBLES

PONTEBELLO PROSECCO <i>Italy 11%</i> Elegant and crisp with a fine bubble mousse and delicious apricot, pear and citrus flavours	£28.00
GALANTI PROSECCO <i>Italy 10.5%</i> Crisp with flavours of apple and pear with a hint of peach	£9.50 / 200ml
PALMER & CO BRUT RESERVE NV <i>France 11%</i> A rich aromatic palate of white fruits, pears	£58.00

BEER, CIDER & BOTTLES

GROLSCH <i>3.4% pint</i>	£5.50
PERONI <i>5% pint</i>	£6.50
MEANTIME IPA <i>4.3% pint</i>	£6.50
CORNISH ORCHARD <i>4.5% pint</i>	£5.00
LONDON PRIDE <i>4.7% 500ml</i>	£6.25
ASHAI <i>5% 330ml</i>	£5.75
OLD MOUNT <i>4% 500ml</i>	£6.95
CORONA <i>5% 330ml</i>	£5.75
GUINNESS MICRO DRAUGHT <i>4.2% 568ml</i>	£6.50

0% ALCOHOL

PERONI ‘0.0’ <i>0% 330ml</i>	£4.60
OLD MOUNT BERRIES & CHERRIES <i>0.0% 500ml</i>	£5.00
GORDON'S PINK 0% GIN <i>0.0%</i>	£4.50
SEEDLIP GARDEN 109 <i>0%</i>	£4.95

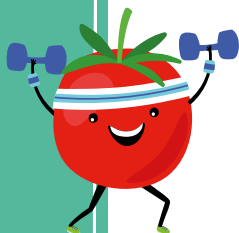
LIQUEURS

PIMMS <i>50ml 25%</i>	£3.30
JOSE CUERVO TEQUILA <i>38%</i>	£3.75
DISARONNO <i>28%</i>	£3.85
DRAMBUIE <i>40%</i>	£3.75
COINTREAU <i>40%</i>	£3.75
JÄGERMEISTER <i>35%</i>	£3.75
TIA MARIA <i>20%</i>	£3.75
BAILEYS <i>50ml 17%</i>	£4.20
SAMBUCA <i>38%</i>	£3.30
ARCHERS <i>18%</i>	£3.75
MALIBU <i>21%</i>	£3.75

SPIRITS

<i>served in multiples of 25ml</i>	
GORDON'S GIN <i>37.5%</i>	£3.80
GORDON'S PINK GIN <i>37.5%</i>	£4.50
BOMBAY <i>40%</i>	£4.00
HENDRICKS <i>41.4%</i>	£4.65
WHITLEY NEILL BLACKBERRY <i>43%</i>	£4.60
WHITLEY NEILL RASPBERRY <i>43%</i>	£4.60
WHITLEY NEILL RHUBARD/GINGER <i>43%</i>	£4.60
WHITLEY NEILL PARMA VIOLET <i>43%</i>	£4.60
JACK DANIEL'S <i>40%</i>	£3.80
JAMESON <i>40%</i>	£3.90
JAMESON ORANGE <i>40%</i>	£3.90
MONKEY SHOULDER <i>40%</i>	£4.50
GLENMORANGIE <i>40%</i>	£4.95
SOUTHERN COMFORT <i>35%</i>	£3.80
GLENFIDDITCH <i>40%</i>	£4.95
ABSOLUT VODKA <i>40%</i>	£4.10
GREY GOOSE <i>40%</i>	£5.10
COURVOISER <i>40%</i>	£5.95
THE KRAKEN <i>40%</i>	£4.60
MORGANS SPICED RUM <i>35%</i>	£4.60

Kids' menu.



Starters

Tasty Soup of the Day

Served with fresh bread.

Cheesy Garlic Bread

Crunchy slices of toasted garlic bread with melted cheese.



Mains

Choose your dish, then choose 2 sides to go with it!

Grilled Chicken Breast

Chargrilled free range farm assured chicken breast.

Sausages

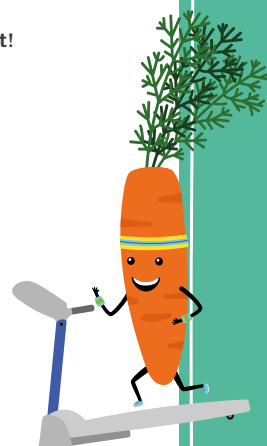
Red tractor pork and herb sausages.

Scampi

Wholetail Whitby scampi served with lemon.

Mushroom Spaghetti

Mushroom, garlic and cream.



Sides

Chips, baked beans, garden peas, salad
or warm ciabatta bread.

Sweet Treats

Ice Cream

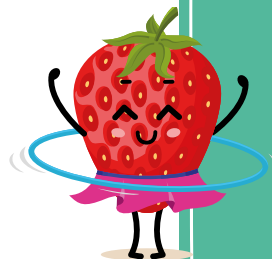
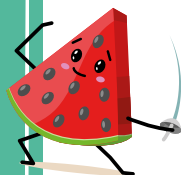
Choice of vanilla, chocolate or strawberry.

Chocolate Fudge Cake

Chocolate cake covered in gooey fudge.

Vanilla Cheesecake

New york cheesecake with raspberry coulis.



£5.95 when purchased on its own  Suitable for vegetarians. Ask for allergy details.

Kids Stay & Eat Free means that children under the age of 13 years can enjoy breakfast free of charge when accompanied by at least one adult ordering breakfast. Lunch and dinner are also free when chosen from the Kids' menu and the child is accompanied by at least one adult eating at least one starter or main/large plate from the menu. This offer only applies to the hotel in which the child's family is staying and is limited to 4 children per dining family (maximum two children per one resident adult).

Holiday Inn[®]
AN IHG HOTEL

**SUNDAY
LUNCH**



STARTERS & SHARERS

Start as you mean to go on

SOUP OF THE DAY (147kcal)

Chef's freshly prepared soup of the day, served with a warm bread roll and butter.

6.50

CRISPY SPICY CHICKEN (568kcal)

Golden buttermilk chicken wings, double-cooked for extra crunch and coated in a fiery Sriracha glaze. Juicy on the inside with a crisp, spicy finish for the perfect balance of heat and flavour.

9.50

AROMATIC CRISPY PORK (318kcal)

Crisp slices of pork belly, lightly fried and finished with the chef's special lemon and fennel drizzle for a fragrant, zesty kick.

8.50

BENGALI KING PRAWNS (207kcal)

Juicy king prawns marinated in aromatic Indian spices, served with a Thai-style sticky ginger sauce and a fresh squeeze of lime.

8.50

CAPRESE SALAD (347kcal)

Juicy heritage tomatoes paired with creamy buffalo mozzarella, finished with Italian olive oil and delicate balsamic pearls.

7.95

BAKED CAMEMBERT (631kcal)

Oven-baked Camembert, glazed with golden Yorkshire honey and served with warm rosemary and olive breadsticks — perfect for sharing.

12.50

MAINS

All our meat is proudly supplied by award-winning local butchers Owen Taylor's. Each roast is served with a traditional Yorkshire pudding, crisp roast potatoes, Cumberland sausage stuffing, buttery mash, seasonal vegetables, and lashings of bottomless gravy.

ROASTED TOPSIDE OF BEEF (1315kcal)

Succulent, tender slices of topside beef, slow-roasted to perfection and served pink for maximum flavour and juiciness (unless requested otherwise).

20.00

PORK BELLY WITH CRACKLING (1315kcal)

Our pork belly is slow-cooked for six hours to achieve melt-in-the-mouth tenderness, then finished with perfectly crisp, golden crackling. Served alongside a pot of the chef's homemade Bramley apple sauce, balancing the rich flavours with a refreshing sweetness. A hearty and comforting dish.

19.00

CHICKEN SUPREME (1059kcal)

French-trimmed chicken breast, roasted in fragrant thyme butter until golden and tender. Juicy, flavourful, and delicately infused with fresh herbs, this classic dish is a comforting favourite that showcases simple ingredients at their best.

18.00

MUSHROOM, SPINACH AND WHITE

TRUFFLE SUET PUDDING (949kcal)

A hearty suet pastry generously filled with creamy mushrooms, fresh spinach, and a hint of luxurious white truffle. Rich, earthy, and deeply satisfying — a comforting dish with a touch of elegance.

18.00

DESSERTS

Fancy a sweet treat?

IN AND OUT PUDDING (388kcal)

A traditional Nottingham favourite, made with tangy Bramley apples and served with smooth, creamy custard — a true taste of home comfort.

7.95

CHOCOLATE BROWNIE (388kcal)

A rich, fudgy chocolate brownie served warm with salted caramel sauce and creamy vanilla ice cream.

7.95

BROWNIE SUNDAE (581kcal)

Layers of white and dark chocolate ice cream swirled with chunks of rich chocolate brownie, finished with whipped cream and a drizzle of chocolate sauce.

7.95

BRITISH CHEESE (581kcal)

A handpicked selection of British cheeses from neighbouring counties, served with traditional accompaniments of crackers, chutney, and grapes.

12.00

ON THE SIDE

Add a little extra, you deserve it

LINCOLNSHIRE POACHER CAULIFLOWER

CHEESE (416kcal)

6.50

IRISH CABBAGE WITH SMOKED

PANCETTA (274kcal)

6.50

TWO YORKSHIRE PUDDINGS (374kcal)

6.50

NEW POTATOES WITH CHIVE

BUTTER (274kcal)

6.50

OWEN TAYLOR'S PIGS IN BLANKETS

WITH TRUFFLED HONEY (359kcal)

6.50

SEASONAL MEDLEY OF VEG (37kcal)

6.50