



## Starters / Tapas

### Fresh Crab

Homemade Curried Crabcakes, Satay Sauce, Pickled Cucumber, Coriander & Puffed Rice £7.50

### Hand Dived Scallops GF DF NF

BBQ Hand Dived Scallops, Rhubarb Kimchi, Allwood's Smoked Bacon, Tuxford Honey & Apple £12

### Tomato Bruschetta GFO DFO NFO V VO

Isle of White Tomato & Basil Bruschetta, Olive & Tomato Focaccia, Whipped Hummus & Goat's Cheese £7

### Sausage Roll DF NF

Ham & Pineapple Sausage Roll, BBQ Pineapple Piccalilli & Pineapple Ketchup £6

### Fresh Mussels GFO DFO NF

Mussels in Nduja Cream, Our Garlic Doughballs – Or Traditional Marinere Sauce 500g £8 or 1KG £16

### Hand Made Scotch Egg DF NF

Home Made Black Pudding, Scotch Cacklebean Egg, HP Brown Sauce, "Pork Scratching" £6

### Beetroot & Blue Cheese GF DFO NFO V VO

Heritage Beetroot, Stichelton Blue Cheese, Pear & Walnut Salad & Worcester Sauce Dressing £9

### Miners Snap GFO NF GFO NF A Dish to Commemorate 40 Years of Thoresby Colliery Miners

Slow Braised Beef, Dripping & Truffle Cheese Custard Toastie, Beef Tartare, Onions & Coal £10

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## Dishes To Share

### Assortment of Homemade Breads

Our Flavoured Butters £11 DFO NF V VV

### Whole Baked Camembert

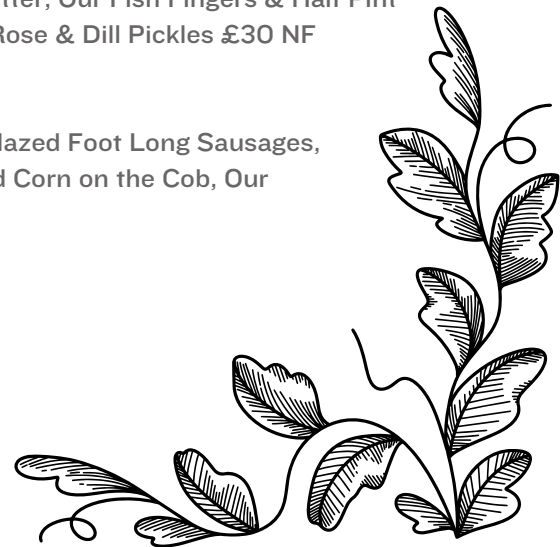
Homemade bread, Confit Garlic, Rosemary & Hot Honey Glaze £15 GFO NF V

### House Seafood Selection

Curried Crab Cakes, Traditional Mussels Marinere, Gambas in Garlic Butter, Our Fish Fingers & Half Pint of Prawns, Served with Skin on Chips, Our Tartare Sauce, Blood Marie Rose & Dill Pickles £30 NF

### Launay's Summer BBQ Sharing Board; Smoked IPA Glazed Beef Cheek

Hay Infused Chicken Crown, Goff's Butchers Wild Garlic Caper Honey Glazed Foot Long Sausages, Sticky Beer Glazed Buttermilk Chicken Sliders, House Coleslaw, Dressed Corn on the Cob, Our Gooseberry BBQ Sauce & Our "Hog Roast Dirty Chips" £45 GFO NF





## Seasonal A La Carte Mains

### Hay Roasted Chicken GFO NF

Hay Roast Chicken, Truffle & Artichoke, Woodland Mushrooms, Asparagus & Pea Tart, Potato Terrine £25

### Saddle of Lamb GFO DFO

Salt Baked Heritage Carrot, Harissa Caramel, Lamb Méchoui, Saffron & Cassava Root Puree, Fresh Mint £28

### Miso Brown Butter Pan Roast Halibut GF NF

Scallop & Sesame Mousse & Smoked Mussels, Confit Szechuan Potato, Edamame Beans & Yuzu Sauce £26

### Sea Trout Mi-Cuit DFO NF

Baby Courgette, Saffron Aioli, Carabineros Prawn, Glazed Red Onion & Olive Gnocchi, Romesco Sauce £24

### Butternut Squash "Lasagne" V NFO DFO

Squash Ragu, Spinach & Truffle, Goat's Curd & Smoked Almonds, Pomme Bouchon, Summer Squash Salad £20

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## Favourites

### 8oz Bistro Rump or 8oz Aged Fillet Steak GF DFO NF

Jenga Chips or Dauphinoise Potatoes, Confit Tomato, Flat Mushroom & Watercress, Choice of Peppercorn, Stilton or Bearnaise £24/£36

### Traditional Fish & Chips GFO DF NF

IPA Batter Fish, Hand Cut Rustic Chips, Our Mushy Peas & Homemade Tartar Sauce £15

### 8oz Beef or Sticky Beer Glazed Buttermilk Chicken Burger - Add Goff's Smoked Bacon & Vintage Cheddar £3 Supplement DF NF

Welbeck Brioche, Gem Lettuce & Heritage Tomato, Dill Pickle & Our IPA Mustard Burger Sauce, Served with Hand Cut Rustic Chips £14

### Classic Chicken Caesar GFO DF NF

Gem Lettuce, Our Caesar Dressing, Smoked Bacon Lardons, Sourdough Croutons & Aged Pecorino Cheese, Fresh Anchovies £14

### Artisan Pie of the Day DFO NF

Hand Rolled Pastry, Seasonal Filling, Served with Chips or Whipped Mashed Potatoes, Seasonal Vegetables & Pie Gravy £15

### Carbonara V NF

Authentic Woodland Mushroom Carbonara, Strozzapretti Pasta, Homemade Garlic Doughballs, Pecorino & Fresh Rocket £13

### Launay's Hot Dog DFO NF

Footlong Wild Garlic Glazed Hot Dog, Our Gooseberry BBQ, Vintage Cheddar & Corn Salsa, Served with Rustic Hand Cut Chips £15

## Side Orders £4

Hand Cut Chips  
IPA Battered Onion Rings  
Summer Vegetables

Hand Made Doughballs  
Pecorino & Rocket Salad

