

The Sunday Roast

Served between 12noon and 4pm every Sunday
All our Ala Carte main Courses on a Sunday are served with chips
and seasonal vegetables and a bowl of salad if requested

In addition to our full Ala Carte Menu we offer the following Traditional Roast Dinners served with
Creamy mashed potato, Roast Potatoes, market vegetable, stuffing and Yorkshire pudding

All Roast Dinners £10.25

Traditional Roast Beef

Honey Glazed Gammon

Roast Leg of Lamb

Roast Breast of Turkey

GO LARGE

GO LARGE

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**WHY NOT 'GO LARGE' ON YOUR SUNDAY ROAST
FOR JUST £2.95 EXTRA YOU CAN HAVE THE CHOICE OF
AN EXTRA MEAT OR ALL THREE MEATS WITH EXTRA
YORKSHIRE PUDDING AND STUFFING**

A Bit On The Side

Although our portions are generous you may like to share a bit on the side,
available with starters or an extra accompaniment to your main course

Chips	£1.85
Fried Mushrooms	£1.85
Jacket Potato with butter.....	£1.50
White Rice	£1.50
Homemade Coleslaw	£1.60
Side Salad	£1.40
Garlic Ciabatta	£1.85
Onion Rings	£2.25
Baguette & Butter	£1.50
Vegetables	£1.60
Cheesy Garlic Ciabatta	£2.85
Naan Bread	£1.50
Spiral Spicy Fries	£1.95
Sweet Potato Fries	£2.35
Hot Sauces	£2.00

Au Poivre, Stilton, Bearnaise, Diane, Garlic, Parsley,
Lemon & Chive

Welcome

Thank you for choosing to dine with us. May I introduce myself. My name is Mike and although I may not always be able to personally welcome you, I would like to extend to you an extremely pleasant visit.

My aim in conjunction with my management team and staff is to provide you with a high standard of service, quality food and value for money at all times.

We aim to supply the highest quality produce and our butchers, Mainstream International, are supplied from fully accredited and traceable chains. All our beef is matured the old fashioned way, hanging the beef on the bone for a minimum of 28 days. The same philosophy also extends to our fruit and vegetable supplier Zest produce that are also sourcing much locally grown produce.

I currently operate five successful bars and restaurants in the area all with the same high standards as those I remember my grandparents and parents operating some 50 years ago. Whilst expectations have amplified over the years our simple philosophy of excellence and value still forms the pillars of my success.

To enable me to meet our web address, 'probably the best pubs in the world', I need great outlets which I hope you'll agree we have.

The Risley Park has been awarded several prestigious titles including National Pub Operation of the Year for maintaining such high standards. The Park Rooms function suite is ideal to host a variety of events including private hire, weddings, parties, conferences & much more.

The Plough at Normanton on Soar which proudly stands on the bank of the river Soar. The contemporary restaurant, function room and extended outside drinking area with riverside gardens makes this the ideal venue to relax and meet friends

The Hunting Lodge at Barrow upon Soar is a spectacular three storey, granite building which was lovingly restored including the development of the six en suite hotel bedrooms, each individually designed. Next time you're out, I recommend you take a look!

The Carnarvon in the historic village of Teversal oozes history and intrigue and although undergoing huge refurbishment in 2009 we still managed to retain the character within the famous 'Ship Room', a contrast to the refreshing ambience of the restaurant, glass house and bar areas.

The Tattershall Park stands proudly overlooking the National Trusts Tattershall Castle on the edge of Tattershall's popular Country Park and Lakes attraction. The contemporary cutting edge design incorporates sleek features alongside some quirky twists.

I sincerely hope you thoroughly enjoy your visit and would appreciate any comments you may have, whether critical or praising.

May I thank you once again for choosing this venue for your meal and I hope to welcome you again in the very near future.

For more details of all five of our outlets and to register for our special offers log onto our website www.probablythebestpubsintheworld.co.uk or visit our Facebook pages

Finally, we would all like to take the opportunity to wish you a wonderful Christmas and a prosperous new year.

Michael Staniforth
Director

Snack Menu

Breakfast Roll £5.75

A soft white roll filled with fried egg and either a Lincolnshire sausage wheel or 3 bacon rashers, accompanied with hash browns and pot of baked beans

Topped Nachos £5.95

Stacked nacho chips topped with grated cheddar cheese, sour cream, salsa, guacamole & jalapeños with your choice of BBQ Pulled Pork or Chilli Con Carne

Jacket Potato £4.25

Served with a crispy garden salad and butter. Fillings available at £1.65 each - Cheese | Beans | Ham | Bacon | Mushrooms | Tuna Mayo | Coleslaw £2.45 each - Prawns | Cajun Chicken | BBQ Pulled Pork | Chilli

Burger Bar £9.95

Step One... choose a burger from the choice of

Traditional beef burger
Crispy chicken breast fillet
Gammon steak
Minted lamb burger
Chilli Halloumi

Step Two... choose 2 toppings from the following

Grilled Chilli Halloumi, Stilton Blue Cheese, Melted Cheddar Cheese, Bacon, BBQ Pulled Pork, Fried Egg, Fried Red Onions, Crispy Onion Rings, Nachos, Mushrooms, Hash Browns, Mozzarella Sticks, Pineapple, Sun Blushed Tomatoes

Fresh Crisp Salad £7.95

A crisp salad, boiled egg, coleslaw, thickly cut bread and butter with a choice of:
Roast Beef | Home cooked Ham | Cheddar Cheese | Tuna Arctic Prawn | Plain or Cajun Chicken

Ham, Egg & Chips £6.25

Delicious home baked ham served with two eggs, chips and a garnish of salad

Step Three... If you fancy more than 2 toppings add them now for an extra 95p each, and if you're feeling a challenge double up your burger patty for an extra £2.95!

Also for just £1 you can upgrade your fries to sweet potato fries or spicy curly fries

COLD FILLINGS

Cheddar Cheese
Roasted Ham
Roast Beef
Tuna Mayo

Prawns in Marie Rose Sauce - 75p extra

Baguettes

from **£5.95**

Freshly baked White or Granary baguettes are served with a crisp salad and are generously filled with the following mouth watering fillings

Add fries or spicy spiral fries for £1.85 or sweet potato fries for £2.00 extra

HOT FILLINGS

Bacon
Gammon
Turkey & Stuffing
Lincolnshire Sausage
BBQ Pulled Pork
Plain/Cajun Chicken £1.00 extra
8oz Steak £1.50 extra
Rancho Grande £1.50 extra (2 crispy chicken, bacon, BBQ sauce and melted cheese)

Fish Dishes

Main courses are served with a selection of freshly prepared vegetables and a bowl of chips
A bowl of seasonal salad or New Potatoes in skins will be served free of charge if requested
A complimentary 'top up' service is offered on all vegetables and chips

Fish Pie£10.75

An assortment of salmon, smoked haddock and white fish in a parsley & cheese sauce topped with mashed potato and cheddar cheese
Wines to accompany: 1. Monte Verde Chardonnay or 5 Nobile Sauvignon Blanc

Breaded Plaice£9.50

A fillet of plaice breaded and deep fried and served with a wedge of lemon and tartare sauce
Wines to accompany: 4 Monte Verde Sauvignon Blanc or 5 Nobile Sauvignon Blanc

Whole Tail Scampi£9.50

Delicately fried whole tails of scampi in our own unique coating served with a lemon wedge and tartare sauce
Wines to accompany: 4 Monte Verde Sauvignon Blanc or 5 Nobile Sauvignon Blanc

Salmon Fillet Royal ©£13.75

A boneless fillet of salmon delicately poached. A delicious healthy option!
Lemon & chive OR watercress sauce (£2.00 extra)

Wines to accompany: 1. Monte Verde Chardonnay or 5 Nobile Sauvignon Blanc

Red Thai King Prawn Curry ©£13.25

Succulent king prawns in an authentic red Thai curry sauce with bamboo shoots, red pepper, kaffir lime leaves and infused with Thai basil served with white rice

Wines to accompany: 1. Monte Verde Chardonnay or 5 Nobile Sauvignon Blanc

Cod Loin in Parsley Sauce ©£10.25

Delicately poached cod loin on a bed of mashed potato and drizzled with a creamy parsley sauce
Wines to accompany: 6 Bona Vita Pinot Grigio or 5 Nobile Sauvignon Blanc

Vegetarian

v Vegetable Shepherd's Pie with Goats Cheese Mash©£10.50

Fresh vegetables, lentils and beans topped with chargrilled cherry tomatoes and goats cheese mash
Wine to accompany: 10. Monte Verde Cabernet Sauvignon or 11. Flagstone 'Longitude' Cabernet Sauvignon-Shiraz-Malbec

v Wild Rice, Spinach & Honey Roast£10.50

Wild and brown rice sautéed with spinach, peppers and mixed nuts bound with cheddar and crème fraiche with honeyed seasonal vegetables laced with port.

Wine to accompany: 1. Monte Verde Chardonnay or 2 Flagstone 'Noon Gun' Chenin Blanc-Sauvignon Blanc-Viognier

v Mediterranean Vegetable Risotto ©£10.50

A classic risotto packed with flavours and roasted vegetables

Wines to accompany: 4 Monte Verde Sauvignon Blanc or 6 Bona Vita Pinot Grigio

v Roasted Butternut Squash & Spinach Lasagne£10.50

Roasted butternut squash, spinach, oyster & chestnut mushrooms in a fresh basil sauce topped with béchamel and mozzarella

Wine to accompany: 9 Monte Verde Merlot or 11 Flagstone 'Longitude' Cabernet Sauvignon-Shiraz-Malbec

vv Three Bean Chilli ©£10.50

Butter beans, red kidney beans and chick peas simmered in a spicy chilli sauce with aubergines, courgettes, peppers, onions and chopped tomatoes and accompanied with white rice

Wine to accompany: 4 Monte Verde Sauvignon Blanc or 2 Flagstone 'Noon Gun' Chenin Blanc-Sauvignon Blanc-Viognier

v Four Cheese Farfalle£10.50

Assorted mushrooms in a creamy four cheese sauce of dolce late, camembert, Lancashire and parmesan entwined with farfalle pasta

Wines to accompany: 9 Monte Verde Merlot or 11 Flagstone 'Longitude' Cabernet Sauvignon-Shiraz-Malbec

All of our dishes are cooked to order so during busy times please allow 35 minutes if not ordering a starter

© = Wheat Free / Suitable for celiacs* v = Suitable for vegetarians vv = Suitable for vegans

*whilst dishes are suitable for coeliacs we cannot guarantee they are solely produced in a gluten free environment
Some of our dishes may contain traces of nut or other allergens

The above snack menu is available between
11:30am and 5:00pm Monday to Saturday,
in the BAR AREA ONLY

For any special offers please register your details
On our website
www.probablythebestpubsintheworld.co.uk

Favourites

Main courses are served with a selection of freshly prepared vegetables and a bowl of chips
A bowl of seasonal salad or New Potatoes in skins will be served free of charge if requested
A complimentary ‘top up’ service is offered on all vegetables and chips

Home Baked Steak & Kidney Pie.....£11.50

We use only the most lean and tender steak and kidney to make this traditional English pie topped with a mouth watering short crust pastry
Wines to accompany: 10 Monte Verde Cabernet Sauvignon or 11 Flagstone ‘Longitude’ Cabernet Sauvignon-Shiraz-Malbec

Boozy Bullock Pie.....£12.50

In memory of Audrey whose recipe made this pie famous, a delicious pie packed with lean tender beef cooked with beer, red wine, onions, mushrooms, bacon and herbs finished within a shortcrust pastry case
Wines to accompany: 10 Monte Verde Cabernet Sauvignon or 11 Flagstone ‘Longitude’ Cabernet Sauvignon-Shiraz-Malbec

Pork Ribs in BBQ Sauce.....£11.95

Two meaty rack of ribs glazed and gently braised in a rich BBQ sauce
Wines to accompany: 10 Monte Verde Cabernet Sauvignon or 11 Flagstone ‘Longitude’ Cabernet Sauvignon-Shiraz-Malbec

Lasagne.....£10.50

Layers of pasta in a rich tomato sauce with mince beef and topped with a cheesy sauce
Wines to accompany: 10. Monte Verde Merlot or 15 Marques de Morano Tinto Rioja

Chilli Con Carne©.....£9.50

This hot and spicy dish is still a favourite. Served with white rice and garnished with Mexican Tortillas
Wines to accompany: 13 Hardys Mill Cellars Shiraz or 11 Flagstone ‘Longitude’ Cabernet Sauvignon-Shiraz-Malbec

Braised Beef.....£12.50

Lean and tender 8oz beef steak gently braised with onions, served on a bed of mash with a rich red wine gravy
Wines to accompany 9 Monte Verde Merlot or 15 Marques de Morano Tinto Rioja

Traditional Roast Beef & Yorkshire Pudding.....£10.25

Slices of lean tender roast beef served with crisp Yorkshire pudding, rich gravy & horseradish sauce
Why not add another meat for £2.95 extra
Wines to accompany: 13 Hardys Mill Cellars Shiraz or 11 Flagstone ‘Longitude’ Cabernet Sauvignon-Shiraz-Malbec

Roast Lamb & Mint Sauce.....£10.25

Slices of tender lamb served with rich gravy, mint sauce and Yorkshire pudding
Why not add another meat for £2.95 extra
Wines to accompany: 13 Hardys Mill Cellars Shiraz or 11 Flagstone ‘Longitude’ Cabernet Sauvignon-Shiraz-Malbec

Norfolk Christmas Turkey.....£10.25

Slices of turkey breast served with stuffing, cranberry sauce and rich gravy
Why not add another meat for £2.95 extra
Wines to accompany: 10 Monte Verde Cabernet Sauvignon or 11 Flagstone ‘Longitude’ Cabernet Sauvignon-Shiraz-Malbec

Lamb Tagine ©.....£12.50

A mild Moroccan stew made with tender pieces of diced lamb cooked with cumin, garlic, tomato, apricots red pepper and butternut squash. served with rice
Wines to accompany: 13 Hardys Mill Cellars Shiraz or 11 Flagstone ‘Longitude’ Cabernet Sauvignon-Shiraz-Malbec

Trio of Sausage ‘n’ Mash£10.25

Delicious trio of Tomato, Lincolnshire and pork and leek sausages served on a bed of creamy mash & smothered with rich onion gravy.
Wines to accompany: 9 Monte Verde Merlot or 15 Marques de Morano Tinto Rioja

New York Burger.....£9.95

A 6oz burger served in a brioche bun stacked with cheese, bacon and onion rings served with salad, chips, gherkins, mayonnaise and a pot of coleslaw.
Wines to accompany: 13 Hardys Mill Cellars Shiraz or 11 Flagstone ‘Longitude’ Cabernet Sauvignon-Shiraz-Malbec

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Starters

Hot & Spicy Cajun Chicken Strippers©.....£5.75

Tender strips of chicken breast that have been tossed in cajun spices and delicately grilled. Served with a fresh crisp salad and chilli dip

v Golden Breaded Mushrooms.....£5.00

Choicest mushrooms, bread crumbed, deep fried and presented with fresh crisp salad and a pot of garlic mayonnaise

Soup of the Day.....£4.75

A delicious soup made with finest fresh seasonal ingredients. Ask for today’s choice

Spicy White Crab Cakes.....£5.00

3 crispy fishcakes made with white & brown crab meat flavoured with mustard, celery & cayenne pepper coated in breadcrumb flecked with coriander. Served with salad and a mayonnaise dip

Loaded Potato Skins ©.....£5.75

Boats of potato skins served with a light salad garnish, simply choose your filling
Ham & Cheese/Mushrooms and Stilton (v)/chilli con carne/BBQ pulled pork
Please let the staff know if this dish needs to be gluten free

Prawn Cocktail.....£5.75

Our prawn cocktail is certainly a plateful. Succulent chilled Arctic prawns, served with a crisp salad, brown bread & butter and a classic sauce dressing

Lemongrass Marinated Chicken Skewers£5.50

3 lightly marinated lemongrass chicken skewers served with a crisp salad and tasty tomato chilli jam

v Creamy Garlic Mushrooms.....£5.75

Mushrooms served in a creamy sauce made with double cream, tomato puree and fresh garlic drizzled on slices of fresh garlic bread and accompanied with a crisp salad

v Halloumi with Chilli ©.....£5.50

Cypriot Halloumi cheese with a hint of chilli, grilled and served with salad and balsamic drizzle

Peking Duck Spring Rolls.....£5.25

2 delicious duck pancakes with hoi sin sauce and spring onion served with a fresh, crisp salad

Tempura Torpedo Prawns.....£5.75

Japanese style torpedo prawns, deep fried in a tempura batter and served with salad and sweet chilli sauce

Topped Nachos ©.....£5.00

Stacked nacho chips topped with grated cheddar cheese, sour cream, salsa, guacamole & jalapeños with a choice of BBQ Pulled Pork, three bean chilli or Chilli Con Carne for £1.00 extra

v Melon Refresher©.....£4.25

Fans of melon served on a bed of raspberry coulis and garnished with fruit

v Tomato & Mozzarella Salad.....£5.00

Beef tomato and tasty mozzarella slices entwined and drizzled in a basil oil

COMBO STARTERS TO SHARE

v American Sharing Platter.....£10.50

Not for the faint hearted. Potato skins, crispy onion rings, breaded mushrooms, mozzarella Sticks, jalapeno peppers with cream cheese and garlic ciabatta. Served on a wooden platter with Texan bbq and garlic mayonnaise dips

Assorted Sharing Platter.....£12.00

A selection of favourites including crispy chicken fillets, duck spring rolls, Cajun chicken strips, tempura torpedo prawns and cheesy garlic ciabatta. Served on a wooden platter with sweet chilli sauce and garlic mayonnaise dips

Topped Nachos Sharing Platter ©.....£9.50

A double portion of stacked nacho chips topped with grated cheddar cheese, sour cream, salsa, guacamole & jalapeños with a choice of BBQ Pulled Pork, three bean chilli or Chilli Con Carne for £1.50 extra

The Grill

Main courses are served with a selection of freshly prepared vegetables and a bowl of chips
A bowl of seasonal salad or New Potatoes in skins will be served free of charge if requested
A complimentary 'top up' service is offered on all vegetables and chips

All of our steaks are aged for at least 28 days

Grilled Gammon Steak ©.....£9.25

Grilled 8oz Gammon topped with pineapple, fried egg or both for 99p extra
Wine to accompany: 9 Monte Verde Merlot or 14 Malbrontes Malbec-Torrentes

8oz Rump Steak ©.....£14.25

This tasty cut of steak is grilled to your liking with fried mushroom and onion rings (*onion rings are NOT gluten free)
Wine to accompany: 13 Hardys Mill Cellars Shiraz or 14 Malbrontes Malbec-Torrentes

16oz Rump Steak ©.....£19.95

For those with an appetite, grilled to your liking and served with fried mushrooms and onion rings (*onion rings are NOT gluten free)
Wine to accompany: 13 Hardys Mill Cellars Shiraz or 14 Malbrontes Malbec-Torrentes

7oz Fillet Steak ©.....£22.00

The most prized cut of them all, our fillets are incredibly tender, and served with fried mushrooms and onion rings
(*onion rings are NOT gluten free)
Wine to accompany: 13 Hardys Mill Cellars Shiraz or 14 Malbrontes Malbec-Torrentes

10oz Rib Eye ©.....£19.95

The best of both worlds with our rib eye; tender and flavoursome all down to lots of marbling served with mushrooms and onion rings (*onion rings are NOT gluten free)
Wine to accompany: 13 Hardys Mill Cellars Shiraz or 14 Malbrontes Malbec-Torrentes

10oz Barnsley Chop ©.....£12.25

Succulent lamb gently grilled to perfection and served with mint sauce and a rich gravy
(please ask for gluten free gravy if you suffer from a wheat intolerance)
Wine to accompany: 13 Hardys Mill Cellars Shiraz or 14 Malbrontes Malbec-Torrentes

Pork Escalope ©.....£8.95

Two lean boneless pork steaks gently grilled and served with apple sauce & gravy
(please ask for gluten free gravy if you suffer from a wheat intolerance)
Wine to accompany: 1 Monte Verde Chardonnay or 2 Flagstone 'Noon Gun' Chenin Blanc-Sauvignon Blanc-Viognier

The Mini Mixed Grill.....£14.75

A 4oz Rump steak, 4oz gammon, pork loin, Lincolnshire sausage with fried mushrooms, onion rings & a fried egg
Wine to accompany: 13 Hardys Mill Cellars Shiraz or 14 Malbrontes Malbec-Torrentes

Add a sauce to any dish for just £2

Au Poivre - Creamy peppered sauce of double cream, brandy & green peppercorns
Béarnaise - Creamy sauce made with shallots, peppercorn & tarragon
Garlic - Garlic and herb sauce
Diane - Brandy, mustard, mushrooms, onions & cream
Stilton - simply melted stilton cheese with a touch of cream

All of our dishes are cooked to order so during busy times please allow 35 minutes if not ordering a starter

Chicken Dishes

Main courses are served with a selection of freshly prepared vegetables and a bowl of chips
A bowl of seasonal salad or New Potatoes in skins will be served free of charge if requested
A complimentary 'top up' service is offered on all vegetables and chips

Rancho Grande ©.....£12.75

A boneless chicken breast smothered in a hickory smoked barbeque sauce topped with melted cheese and crispy bacon.
Wine to accompany: 1 Monte Verde Chardonnay or 10 Monte Verde Cabernet Sauvignon

Chicken Balti ©.....£12.50

Tender pieces of diced chicken traditionally marinated in Balti spices and oven baked to perfection with tomatoes, onions, Garlic, cardiman and cumin. Served with white rice & naan bread
Please be aware that the naan bread is NOT gluten free
Wine to accompany: 10 Monte Verde Cabernet Sauvignon or 13 Hardys Mill Cellars Shiraz

Chicken Diane.....£12.50

A fillet of chicken breast smothered in a creamy sauce made with brandy, onions, mushrooms, French mustard and cream
Wine to accompany: 10 Monte Verde Cabernet Sauvignon or 13 Hardys Mill Cellars Shiraz

Greek Chicken ©.....£12.50

This popular dish is a must for garlic lovers. Tender chicken breast smothered in a creamy garlic sauce made with double cream, tomato puree, onion and of course garlic
Wine to accompany: 1 Monte Verde Chardonnay or 2 Flagstone 'Noon Gun' Chenin Blanc-Sauvignon Blanc-Viognier

Cajun Chicken and Four Cheese Pasta.....£12.50

Succulent strips of cajun chicken entwined with farfalle pasta in a creamy four cheese sauce with oyster, chestnut and flat mushrooms
Wine to accompany: 10 Monte Verde Cabernet Sauvignon or 13 Hardys Mill Cellars Shiraz

Chicken Provençal ©.....£12.50

A fillet of chicken breast smothered in a tomato based sauce with tarragon, bell peppers and garlic
Wine to accompany: 13 Hardys Mill Cellars Shiraz or 15 Marques de Morano Tinto Rioja

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For each main course dish we have recommended two wines which will complement your meals perfectly. The first is a house wine available either by the bottle or by the glass, is easy to drink, undemanding and 'quaffable' where as our second selection is for the more daring of you! These are bigger, more concentrated wines with a greater sensation, depth and character! These are only available by the bottle! Prices can be found on the separate wine list

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