The Beeches
Pub Dining With Rooms

Starters

Chicken Tikka Shashlik
Tikka marinated chicken served with salad on a rustic flatbread, finished with mint yoghurt and kachumber garnish 6.95

Stilton & Peppercorn Mushrooms V
Roasted field mushrooms served on garlic ciabatta, topped with creamy peppercorn sauce and crumbled Leicestershire Stilton 7.25

Sweet Chilli Chicken Strips
Panko breaded chicken strips drizzled with sweet chilli sauce and topped with fresh kachumber garnish 6.95

Hot Honey Halloumi Bites V
Tossed in chilli infused honey and sesame seeds, finished with fresh kachumber garnish 6.95

Steamed Bao Buns
Soft and fluffy bao buns with your choice of filling, finished with spicy mayo and spring onion
Choose a filling
Pulled Barbacoa Beef Brisket 8.25
Crispy Garlic Mushroom Bonbons V 7.50

Sides

Homemade Onion Rings 4.95
Skinny Fries/House Chips V 3.95
Cheesy Fries/Chips V 4.95
Garlic Ciabatta | with cheese V 4.95 | 5.95
Garlic & Thyme Mushrooms V 3.95
Dressed Garden Salad V 3.95
Seasonal Veg Medley V 3.95

Burgers

All our burgers are served with gem lettuce and salad tomato with sticky chilli jam in a brioche bun with fries and homemade slaw.

6oz Gourmet Beef
Our fresh burgers are made to order by Owen Taylor & Sons Butchers, using beef from Leicestershire & Derbyshire farms

Cheddar & Bacon 14.95

Black & Blue 15.95
Roasted mushroom | Stilton | Onion chutney

The Rodeo 16.50
Pulled beef brisket | Nacho cheese | Jalapeños

The Millionaire 16.95
Cheddar | Bacon | Breaded mozzarella
GUINNESS BBQ sauce

Halloumi & Red Pepper V
Golden halloumi tossed in hot honey & sesame seeds, served with roasted red peppers 14.95

Garden Burger V
A chickpea, red pepper & corn burger with fragrant spices in a mixed seed and red lentil crumb, topped with pulled mushroom croquettes and Pirinaise sauce 14.95

BBQ Chicken & Bacon
Homemade chicken strips topped with bacon, melted cheddar and sticky BBQ sauce 14.95

Steaks & Grills

We are proud to serve beef from carefully selected British and Irish herds, ensuring traceability and quality from farm to fork. Our steaks are carefully aged for up to 35 days, hand cut by our butcher, then chargrilled to perfection.

10oz Prime Rump 19.95
10oz Signature Sirloin 24.95
8oz Premium Fillet 29.95

Cooked to your liking, topped with garlic butter and served with house chips, homemade onion rings and dressed garden salad.



Shake it up for Summer
Enjoy any steak topped with onion chutney & crumbled Stilton on your choice of
Garden Salad Bowl or **Flatbread & Fries**

Piri Piri Chicken
A half roast chicken marinated in piri piri glaze, finished with tangy mango salsa and served with fries and dressed salad 17.95

Butchers Mixed Grill
A feast of rump steak, gammon, grilled chicken, and two pork sausages, topped with a fried egg and served with house chips, homemade onion rings and dressed salad 22.95

10oz Gammon
Served with house chips, onion rings and dressed salad with your choice of a charred pineapple wedge or fried egg 14.95
Add an extra fried egg 1.50

Add a steak topper

Black & Blue
Roasted mushroom smothered in peppercorn sauce and topped with crumbled Stilton 3.95

Scampi Skewer
Breaded wholetail scampi with tartare sauce 3.95

Homemade Sauce
Leicestershire Stilton or Creamy Peppercorn 2.95

THE RIB SHACK

Slow cooked St Louis style pork ribs glazed with sticky BBQ sauce and served with skinny fries and house slaw



Rack 'em Up
A full rack of ribs 22.95

Half Rack Combos
A half rack of BBQ ribs with your choice of combo

Rum Sauce Chicken Wings 22.95
10oz Prime British Rump Steak 24.95
Rum Sauce Chicken Wings & 5oz Rump 25.95

SMALL PLATES at THE BEECHES

Perfect for relaxed dining with something to suit all tastes for the ultimate 'picky tea'

3 FOR £19

Caribbean Chicken Wings
Crisp and succulent chicken wings in a sweet and salty Jamaican rum sauce, finished with tangy mango salsa 6.95

Halloumi Bites V
Served with sweet chilli sauce 6.95

Smokehouse Corn Ribs V
Sweet and crunchy corn ribs in a smoked paprika, cumin and chilli seasoning 5.95

Cypriot Lamb Kofte
A hand-rolled lamb kofte from Owen Taylor & Sons Butchers served on whipped feta dip with crispy chilli oil 6.95

Hot Honey Chorizo
Sautéed chorizo in a balsamic and spiced honey glaze 6.95

Dusted Calamari
Finished in a crispy coating, seasoned with salt & pepper, and served with garlic mayonnaise 7.95

LOADED FRIES

Tex Mex V 6.50
Nacho cheese and a trio of Tex Mex sauces

BBQ 6.50
Nacho cheese, bacon and BBQ sauce

Peri Peri 7.25
Shredded chicken with pirinaise and spring onion

Loaded Nachos V
Tortilla chips smothered with warm nacho cheese sauce, topped with jalapeños, chunky guacamole, fresh salsa and sour cream 6.50
Add pulled barbacoa beef 3.00

Chicken Tostada
A crispy tortilla shell loaded with shredded chicken, chunky guacamole and jalapeños, finished with spicy mayo 7.95

Whipped Feta V
Silky smooth whipped feta dip topped with crispy chilli oil and finished with flatbread fingers 6.95

Haddock Tacos
Two mini tortillas filled with chunky guacamole, salsa and battered haddock goujons, finished with fresh coriander 8.50

Cauli Wings V
Cauliflower florettes in a crispy savoury coating drizzled with spicy mayo 6.95

V Vegetarian
For a tasty meat-free alternative, swap to a breaded Quorn fillet on any dish marked with a V

A separate vegan menu is available

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 and fried products may be cooked alongside other ingredients. Menu descriptions do not include all ingredients. **Full allergen information is available on request.**

We do not add a service charge. Any gratuities paid by card are distributed between all team members.
Ultimate Chocolate Fudge Cake includes a £1 charity donation; please inform your server if you would like this removed.

Family Favourites

New York Chicken
Grilled chicken breast topped with tangy BBQ sauce, bacon and melted cheddar, served with fries and coleslaw 13.95

Owen Taylor's Steak & Ale Pie
A traditional shortcrust pie made by our Derbyshire butcher, packed with chunks of tender beef and Everards Tiger gravy, served with mash, seasonal vegetables and a generous jug of signature gravy 16.50

Mushroom Bourguignon Pie V
Sautéed mushrooms with silver skin onions & carrots in a smoky red wine sauce encased in shortcrust pastry and served with mash, seasonal vegetables and a jug of gravy 15.50

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

New for Summer 2026

Honey Soy Glazed Salmon
Oven baked skin-on salmon fillet with a sticky honey & dark soy glaze, served with sautéed new potatoes, Tenderstem and sugarsnap peas 17.95

Sweet & Sour Chicken
Crispy shredded chicken drenched in sweet and sour sauce with pineapple & mixed peppers, served with wild rice and finished with a chargrilled pineapple wedge 15.95

Santorini Flatbread
A fluffy sourdough flatbread topped with dressed leaves, cucumber, red onion and cherry tomatoes, served with fries and your choice of topping
Hot Honey & Sesame Halloumi Bites V 14.95
Minted Lamb Koftes with Crispy Chilli Whipped Feta 16.95

Roasted Vegetable Lasagne V
Layers of pasta, roasted peppers, courgette and aubergine in a rich tomato sauce, topped with cheese sauce and served with garlic ciabatta and salad 14.95

Sweet Chilli Chicken Strips
Homemade crispy chicken strips drizzled with sweet chilli sauce and fresh kachumber salad, served with fries and coleslaw 14.95

Inside-out Kiev
Panko breaded chicken breast topped with garlic butter and Quattrocento shavings, served with skinny fries and dressed garden salad 15.95

Caesar Salad
Dressed mixed leaves, cucumber, red onion and cherry tomatoes, topped with grilled chicken & bacon, finished with Caesar dressing and Quattrocento shavings 14.95

Butternut & Lentil Wellington V
A filo pastry parcel filled with roasted butternut squash and spiced lentils, served with roasted new potatoes and salad 14.95

Fish & Chips
Freshly battered haddock fillet served with house chips, mushy peas and tartare sauce 15.95

Breaded Scampi
Wholetail scampi served with house chips, garden peas and tartare sauce 13.95

Halloumi 'Fish & Chips' V
Battered halloumi served with house chips, mushy peas and sweet chilli sauce 14.95

Chicken Tikka Shashlik
Two homemade tikka marinated skewers, drizzled with mint yoghurt dressing on a sourdough flatbread with garden salad and a side of fries 15.95

Gyros Flatbread
Shredded chicken & garden salad on a sourdough flatbread, drizzled with mint yoghurt dressing and served with fries 15.95

Lighter Lunches

Served 12pm - 5pm, Monday to Saturday

Any 2 for £20

Tuxford Chicken
Grilled chicken topped with a roasted mushroom, creamy peppercorn sauce and crumbled Stilton, with roasted new potatoes and seasonal vegetables 10.95

Yorkshire Pudding Feast V
A giant Yorkshire pudding filled with today's roast meat, buttery mash, seasonal vegetables and rich gravy 10.95

Mini Fish & Chips
Freshly battered haddock fillet served with mushy peas and tartare sauce 11.50

Breaded Scampi
Wholetail scampi served with house chips, garden peas and tartare sauce 10.95

Halloumi 'Fish & Chips' V
Battered halloumi served with house chips, mushy peas and sweet chilli sauce 10.95

Butternut & Lentil Wellington V
A filo pastry parcel filled with roasted butternut squash and spiced lentils, served with roasted new potatoes and dressed salad 10.95

Owen Taylor & Sons Butchers Ham
Served with chips and two fried eggs 10.95

Sweet Chilli Chicken Strips
Homemade crispy chicken strips drizzled with sweet chilli sauce and fresh kachumber salad, served with fries and coleslaw 10.95

Flatbreads

A rustic sourdough flatbread topped with dressed mixed leaves, cherry tomatoes, cucumber & red onion, served with fries

Chicken Tikka Shashlik
A tikka marinated chicken breast skewer drizzled with mint yoghurt 10.95

Crispy Halloumi V
Golden halloumi with sweet chilli sauce 10.50

Chicken & Bacon
With Caesar dressing and Quattrocento 10.95

Greek Chicken Gyros
Shredded seasoned chicken drizzled with mint yoghurt dressing 10.95

Sunday Carvery

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

Roast Turkey, Honey Glazed Gammon, Pork Loin and Peppered Beef or Butternut & Lentil Wellington V

served from our Carvery, where you can help yourself to all your favourite trimmings

Adult 15.95 Child 8.95

UPGRADE TO OUR **BIG PLATE**
Extra meat, double the Yorkshires and more space for trimmings! 3.00



Feeling piggy?

Add a bowl of pigs-in-blankets 3.50

Desserts

Sticky Toffee Pudding
Hot sponge pudding oozing with toffee sauce, served with a generous jug of custard 7.95

Trillionaire Tart
Rich chocolate ganache on a layer of caramel in a crumbly pastry case, served with cream 6.95

Lemon Meringue Roulade
Hand rolled lemon meringue layered with cream and Sicilian lemon sauce, finished with raspberry coulis and served with cream 6.95

Ultimate Chocolate Fudge Cake
Warm chocolate sponge packed with chocolate buttercream, white chocolate fudge icing, and gooey brownie bites, finished with milk chocolate sauce and served with ice-cream 7.95

£1 from every purchase goes to rainbows Hospice for Children & Young People
Registered charity number: 1014061

Tiramisu
Layered dessert with coffee and Marsala soaked sponge, topped with mascarpone syllabub and a cocoa dusting, served with cream 6.95

Apple Tarte Tatin
Golden shortcrust pastry topped with caramelised apple slices, dusted with icing sugar and served with Clotted Cream ice-cream 7.50

Dodgers Cheesecake
Creamy mascarpone and white chocolate cheesecake topped with raspberry coulis and Jammie Dodgers pieces, served with cream 7.50

Kinder Cookie Dough
Warm chocolate chip cookie dough packed with Kinder chocolate pieces, topped with vanilla ice-cream and milk chocolate sauce 7.50

Beechdean Ice-Cream Sundae
Three scoops of Yorkshire dairy ice-cream topped with cream and a Cadbury flake. Choose from Clotted Cream, Classic Strawberry or Belgian Chocolate Truffle 5.95

Twix Sundae
Layers of Clotted Cream and Chocolate Truffle ice-cream, with Twix pieces and Twix caramel sauce, finished with cream and a flake 6.95

Lemon Shortbread Sundae
Layers of Clotted Cream ice-cream, lemon curd and crushed buttery shortbread biscuits, finished with cream 6.50

Chocolate Brownie Sundae
Layers of Clotted Cream & Chocolate Truffle ice-cream and chocolate brownie chunks, topped with cream, chocolate sauce and a flake 7.50

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

Chicken Tikka Shashlik
Tikka marinated chicken drizzled with mint yoghurt, served on dressed salad with kachumber garnish 6.95

Stilton & Peppercorn Mushrooms V
Roasted field mushrooms topped with creamy peppercorn sauce and Leicestershire Stilton, served on garlic bread 7.25

Skinny Fries | House chips Vg 3.95

Garlic Bread V 4.95

Cheesy Garlic Bread V 5.95

Dressed Garden Salad V 4.95

Garlic & Thyme Mushrooms V 3.95

Small Plates
3 for £19

Caribbean Chicken Wings
Crisp and succulent chicken wings in a sweet and salty Jamaican rum sauce, finished with tangy mango salsa 6.95

Smokehouse Corn Ribs Vg
Sweet and crunchy corn ribs in a smoked paprika, cumin and chilli seasoning 5.95

Hot Honey Chorizo
Sautéed chorizo in a balsamic and spiced honey glaze 6.95

Tex Mex Loaded Fries V 6.50
Warm nacho cheese and Tex Mex sauces

BBQ Loaded Fries 6.50
Nacho cheese, bacon and BBQ sauce

Loaded Nachos V
Tortilla chips smothered with warm nacho cheese sauce, topped with jalapeños, chunky guacamole, fresh salsa and sour cream 6.50

Sunday Carvery

Beef, Turkey, Pork and Gammon

Please ask a member of staff about today's carvery accompaniments and we will serve these directly from the kitchen to prevent cross contamination at the self-serve area.

Main Meals

New York Chicken
Grilled chicken breast topped with tangy BBQ sauce, bacon and melted cheddar, served with fries and coleslaw 13.95

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

Honey Soy Glazed Salmon
Oven baked skin on salmon fillet with a sticky honey & dark soy glaze, served with sautéed new potatoes, Tenderstem and sugarsnap peas 17.95

Mushroom Bourguignon Pie Vg
Sautéed mushrooms, silver skin onions and carrots in a smoky red wine sauce encased in shortcrust pastry, served with roasted new potatoes, seasonal vegetables and gravy 15.50

Chicken & Bacon Caesar
Dressed mixed leaves, cucumber, red onion and cherry tomatoes, topped with grilled chicken & bacon, finished with Caesar dressing and Quattrocento shavings 14.95

Chicken Tikka Shashlik Salad
A hearty salad of mixed leaves, cherry tomatoes, cucumber and red onion, with two homemade tikka marinated skewers drizzled with mint yoghurt dressing 14.95

Halloumi Salad V
A hearty salad of mixed leaves, cherry tomatoes, cucumber and red onion, topped with golden halloumi tossed in hot honey and sesame seeds 14.95

THE RIB SHACK

Slow cooked St Louis style ribs glazed with sticky BBQ sauce and served with skinny fries and house slaw

Rack 'em Up
A full rack of ribs 22.95

Half Rack Combos
Rum Sauce Chicken Wings 22.95
10oz Prime British Rump Steak 24.95
Chicken Wings & Rump Feast 25.95

Burgers

All our burgers are served with gem lettuce and salad tomato with sticky chilli jam in a brioche bun with fries and homemade slaw.

6oz Gourmet Beef

Cheddar & Bacon 14.95

Black & Blue 15.95
Mushroom | Stilton | Onion chutney

Halloumi & Red Pepper V
Golden halloumi tossed in piquant hot honey & sesame seeds, served with roasted red peppers 14.95

BBQ Chicken & Bacon
Grilled chicken topped with bacon, melted cheddar and sticky BBQ sauce 14.95

Steaks

We are proud to serve beef from carefully selected British and Irish herds, ensuring traceability and quality from farm to fork.

10oz Prime Rump 19.95

10oz Signature Sirloin 24.95

8oz Premium Fillet 29.95

Cooked to your liking, topped with garlic butter and served with house chips and dressed garden salad.

Shake it up for Summer
Enjoy any steak topped with onion chutney & crumbled Stilton and served on a generous bowl of dressed garden salad

Piri Piri Chicken
A half roast chicken marinated in piri piri glaze, finished with tangy mango salsa and served with fries and dressed salad 17.95

Butchers Mixed Grill
A feast of rump steak, gammon, grilled chicken, and two pork sausages, topped with a fried egg and served with house chips and dressed salad 22.95

10oz Gammon
Served with house chips and dressed salad with your choice of a charred pineapple wedge or fried egg 14.95
Add an extra fried egg 1.50

Add a steak topper

Black & Blue
Roasted mushroom smothered in peppercorn sauce and topped with crumbled Stilton 3.95

Homemade Sauce
Stilton or Creamy Peppercorn 2.95

Lighter Lunches

SEE MAIN MENU FOR SERVICE TIMES

Tuxford Chicken
Grilled chicken topped with a roasted mushroom, creamy peppercorn sauce and crumbled Stilton, with roasted new potatoes and seasonal vegetables 10.95

Roast of the Day
Served with buttery mash, seasonal vegetables and rich gravy 10.95

Carvery Ham
Served with house chips and two fried eggs 10.95

Chicken Tikka Shashlik Salad
Dressed mixed leaves, cherry tomatoes, cucumber & red onion, with a tikka marinated skewer, drizzled with mint yoghurt dressing 10.95

Chicken & Bacon Caesar
Dressed mixed leaves, cherry tomatoes, cucumber & red onion, with grilled chicken and bacon, finished with Caesar dressing and Quattrocento 10.95

Halloumi Salad V
Dressed mixed leaves, cherry tomatoes, cucumber & red onion, with grilled halloumi and sweet chilli sauce 10.95

Desserts

Trillionaire Tart Vg
Rich chocolate ganache on a layer of caramel in a crumbly pastry case, served with cream 6.95

Lemon Meringue Roulade
Hand rolled lemon meringue layered with cream and Sicilian lemon sauce, finished with raspberry coulis and served with cream 6.95

Beechdean Ice-Cream Sundae
Three scoops of Yorkshire dairy ice-cream topped with cream and a Cadbury flake. Choose from Clotted Cream, Classic Strawberry or Belgian Chocolate Truffle 5.95

Chocolate Brownie Sundae
Layers of Clotted Cream & Chocolate Truffle ice-cream and chocolate brownie chunks, topped with cream, chocolate sauce and a flake 7.50

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.

Starters & Sides

Steamed Bao Buns Vg
Soft and fluffy bao buns filled with crispy garlic mushroom bonbons, finished with spicy mayo and spring onion

Skinny Fries GF Vg 3.95

House Chips GF Vg 3.95

Dressed Salad GF Vg 4.95

Corn Ribs Vg
In a smoked paprika, cumin and chilli seasoning 5.95

MAINS

Garden Burger Vg
A chickpea, red pepper & corn burger with fragrant spices in a mixed seed and red lentil crumb, topped with pulled mushroom croquettes and Primaise sauce. Served in a sourdough roll with fries and slaw 14.95

Butternut & Lentil Wellington Vg
A filo pastry parcel filled with roasted butternut squash and spiced lentils, served with roasted new potatoes and salad 14.95

Mushroom Bourguignon Pie GF Vg
Sautéed mushrooms, silver skin onions and carrots in a smoky red wine sauce encased in shortcrust pastry, served with roasted new potatoes, seasonal vegetables and gravy 15.50

Desserts

Vanilla Ice-cream GF Vg
with raspberry coulis 5.95

Sticky Toffee Vg
Rich toffee sponge with dates, topped with caramel & maple syrup flavour sauce, served with vegan ice-cream 5.95

Trillionaire Tart GF Vg
Rich chocolate ganache on a layer of caramel in a crumbly pastry case, served with vegan ice-cream 6.95

Vg Vegan
GF No gluten-containing ingredients