The Beeches
Pub Dining With Rooms

Starters

Slow Roasted Tomato Soup V
Topped with mature Crunch cheddar & garlic crumpet croutons and served with a rustic sourdough roll and butter 6.95

Baked Camembert V
Topped with Calabrian chilli honey and served with stonebaked sourdough 7.95

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

Shanghai Black Pepper Pork
Tender slow cooked pork in sticky black pepper & soy sauce, tossed in sesame seeds and finished with shredded spring onion 7.50

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

Salt & Pepper Calamari
Finished in a crispy coating and served with garlic mayonnaise 7.95

Hot Honey Halloumi Bites V
Everyone's favourite 'squeaky cheese' tossed in chilli infused honey and sesame seeds, finished with fresh kachumber garnish 6.95

Buffalo Cauli Wings V
Crispy battered cauliflower florets in a tangy Buffalo seasoning, served on a rustic tomato & red pepper sauce 5.95

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

Sides

Homemade Onion Rings 4.50

Skinny Fries V 3.50

House Chips V 3.50

Cheesy Chips V 4.50

Hot Honey Halloumi Bites V 6.95
Tossed in chilli infused honey and sesame seeds

Garlic Ciabatta | with cheese V 4.95 | 5.95

Sweet Chilli Chicken Strips 6.95

Dressed Garden Salad V 3.95

Buttered Winter Greens V 3.95

Garlic & Thyme Mushrooms V 3.95

Pub Classics

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

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

Fish & Chips
Freshly battered haddock fillet served with house chips, a frickle skewer, mushy peas and chunky tartare sauce 17.50
Add a Scampi Skewer 1.95

Breaded Scampi
Wholetail scampi served with house chips, garden peas and tartare sauce 14.95

Halloumi 'Fish & Chips' V
Battered halloumi served with house chips, a frickle skewer, mushy peas and tartare sauce 14.95

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

Winter Warmers

Posh Pigs
Two jumbo butchers sausages wrapped in streaky bacon, served on buttery mash with garden peas and braised red cabbage, smothered in sticky red onion gravy and finished with a trio of homemade onion rings 14.95

Butchers Faggots
Derbyshire style pork faggots served on buttery mash with seasonal vegetables and sticky red onion gravy 14.95

Sticky Guinness Beef
Guinness & maple glazed tender beef cheek finished with a crispy onion & chive crumb, served with a suet dumpling, buttery mash, seasonal vegetables and a generous jug of gravy 21.95

Butternut & Cranberry Tagine V
Roasted butternut squash & red onion wedges in a sweetly spiced tagine sauce, served with wild rice and a warm flatbread 14.95

Salmon en Croûte
A puff pastry parcel packed with prime salmon fillet in a creamy butter sauce, served with herb buttered new potatoes, seasonal vegetables and tarragon & white wine cream sauce 16.95

Melting Middle Fishcakes
Lightly dusted smoked haddock & salmon fishcakes with a mature cheddar cheese centre, served with herb buttered new potatoes, seasonal vegetables and Béarnaise sauce 16.95

Loaded Mac 'n' Cheese V
Mature cheddar macaroni cheese loaded with breaded chicken, bacon lardons and sticky BBQ sauce, finished with onion & chive crumb and served with garlic ciabatta 15.95

Soy & Black Pepper Pork
Tender slow cooked pork steak in sticky soy & black pepper sauce, served on stir-fried rice with Tenderstem and sugar snap peas, topped with a fried egg and finished with sesame seeds 18.95

TOPPED FLATBREADS

A warm sourdough flatbread with dressed leaves, cucumber, red onion & cherry tomatoes, served with fries and your choice of topping

Hot Honey & Sesame Halloumi Bites V 14.95
Chicken Tikka Shashlik with mint yoghurt 15.95
Shredded Chicken Gyros with mint yoghurt 15.95

Tuxford Chicken V
Grilled chicken topped with a roasted field mushroom, creamy peppercorn sauce and crumbled Stilton, with herby buttered new potatoes and seasonal vegetables 16.50

Mushroom & Camembert Wellington V
Sautéed Portobello & chestnut mushrooms in a Camembert sauce, encased with golden puff pastry and served with herb buttered new potatoes, seasonal vegetables 15.95

Camembert Chicken
Grilled chicken breast baked with sticky cranberry sauce, smoked bacon and oozing Camembert, served with dressed salad and a side of fries 15.95

PIE PARLOUR

Any combination 16.95

PICK A PIE

Our shortcrust meat pies are handmade by Owen Taylor & Sons butchers, guaranteeing quality, locally sourced Farm Assured meat in every bite.

Steak & Everards Tiger Ale
British Lamb & Mint
Chicken, Ham & Leek
Mushroom Bourguignon Pie V

CHOOSE A POTATO

Buttery mash V
Cheddar & onion mash V
Wholegrain mustard mash V
Herb buttered new potatoes V
House chips V

ADD A SIDE

Seasonal greens V
Mushy peas V
Garden peas V
Braised red cabbage V
Baked beans V

FINISH WITH A SAUCE

Signature red wine gravy
Sticky red onion gravy
Veggie gravy V
Peppercorn sauce V
Stilton sauce V

A CHEEKY EXTRA...

A trio of onion rings V 1.50



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. The Cheese & Bacon Burger includes a £1 charity donation; please inform your server if you would like this removed.

Celebrate the season with these festive favourites!

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, then chargrilled to perfection.

10oz Prime Rump 19.95

10oz Signature Sirloin 24.95

8oz Premium Fillet 28.95

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

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

TOP YOUR STEAK

Mega Mixed Grill
5oz gammon, grilled chicken, two pork sausages and a fried egg 5.95

Black & Blue
Roasted mushroom smothered in peppercorn sauce and crumbled Stilton 3.50

Crispy Calamari Skewer
With garlic mayonnaise 3.50

Homemade Sauce
Leicestershire Stilton or Creamy Peppercorn 2.50

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.

ADD A FRICKLE SKEWER
Tangy gherkins in crispy golden batter V 2.00

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
£1 from every purchase goes to
rainbows Hospice for Children & Young People
Registered charity number: 1014051

Festive Burger 16.95
Camembert | Pigs in Blankets | Cranberry sauce

Sticky Guinness Beef 17.95
Guinness & maple glazed beef | Cheddar | Bacon

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

Harvest Burger V
A pumpkin and spinach rosti topped with crispy Buffalo cauli wings 14.95

BBQ Chicken & Bacon
A crispy buttermilk chicken breast fillet topped with bacon, cheddar and sticky BBQ sauce 14.95

Desserts

BOTTOMLESS CUSTARD
Need a top-up? Just ask your server.

Chocolate Panettone Bread & Butter Pudding
A spiced orange sponge packed with sultanas and chocolate chunks, served warm with custard 7.50

Traditional Christmas Pudding
Served piping hot with brandy cream 6.50

Baileys Cheesecake
A biscuit base layered with salted caramel sauce and smooth Baileys cheesecake créme, hand-finished with dark chocolate mocha beans and an edible gold lustre, served with cream 7.50

Spiced Orange Treacle Tart
Packed with a zesty orange, cinnamon and golden syrup filling, served with pouring cream 6.95

Caramel Cookie Pie
Chocolate pastry packed with gooey salted caramel, toffee mousse and honeycomb pieces, finished with cookie dough chunks and caramel sauce, served with Cookie Dough ice-cream 6.95

Apple & Blackberry Crumble
Sweet Braeburn apples and tart blackberries, topped with a buttery flapjack crumble, served with a bottomless jug of custard 7.50

Salted Caramel & Chocolate Tart
Rich chocolate ganache on a layer of caramel in a crumbly pastry case, served with cream 6.95

Sticky Toffee Pudding
A hand-cut sponge made to a traditional Lakeland recipe with softened dates, drenched in rich butterscotch sauce and served with custard 7.95

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

Lemon Meringue Roulade
Hand-rolled meringue with cream and Sicilian lemon curd, finished with raspberry nibs & tangy raspberry coulis, served with pouring 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, Belgian Chocolate Truffle, or Indulgent Cookie Dough 5.95

Sunday Carvery

Served 11:30am - 7pm alongside our main main

Roast Turkey, Honey Glazed Gammon, Pork Shoulder and Peppered Beef Rump 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?

THE JOLLY HOG
Ultimate pigs-in-blankets (7pc)
Outdoor bred British pork sausages wrapped in double smoked treacle cured bacon 3.95

Lighter Lunches

Served 12pm - 5pm, Monday to Saturday
excluding Bank Holidays

Posh Piglet
A jumbo butchers pork sausage wrapped in streaky bacon, served on buttery mash with garden peas, braised red cabbage, sticky red onion gravy and two homemade onion rings 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 chunky tartare sauce 10.95

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

Owen Taylor & Sons Butchers Ham
Served with chips and two fried eggs 10.50

TOPPED FLATBREADS

A warm sourdough flatbread with dressed leaves, cucumber, red onion & cherry tomatoes, served with fries and your choice of topping

Hot Honey & Sesame Halloumi Bites V 10.95

Chicken Tikka Shashlik with mint yoghurt 10.95

Melting Middle Fishcake
A lightly dusted smoked haddock & salmon fishcake with a mature cheddar cheese centre, served with herb buttered new potatoes, seasonal vegetables and Béarnaise sauce 11.50

Butchers Faggots
Traditional Derbyshire pork faggots served on buttery mash with seasonal vegetables and sticky red onion gravy 10.95

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

2 FOR £20

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

Rustic Rolls

A handcrafted sourdough roll with gem lettuce, sliced tomato and your choice of filling, served with fries

Little Piggy
A jumbo pig-in-blanket with sticky onions and two homemade onion rings 10.95

Battered Halloumi V
Golden halloumi with sweet chilli sauce 10.50

Roast Chicken & Apricot Stuffing
With tangy cranberry sauce 10.50

Chunky Fish Fingers
With tartare sauce 11.50

dishes made with no gluten-containing ingredients

Celebrate the season with these festive favourites!

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. The Cheese & Bacon Burger includes a £1 charity donation; please inform your server if you would like this removed.

V Vegetarian Vg Vegan

Starters & Sides

Slow Roasted Tomato Soup V
Served piping hot with a Genius brioche roll and butter 6.95

Baked Camembert V
Topped with Calabrian chilli honey and served with a Genius brioche roll 7.95

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 3.50

Cheesy Chips V 4.50

Garlic Bread V 4.95

Cheesy Garlic Bread V 5.95

Dressed Garden Salad Vg 3.95

Buttered Winter Greens V 3.95

Garlic & Thyme Mushrooms Vg 3.95

Sunday Carvery

Choose any meats from our carvery

Please speak with 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.

Ultimate pigs-in-blankets (7pc)
Outdoor bred British pork sausages wrapped in double smoked treacle cured bacon 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

Cheddar & Bacon 14.95
£1 from every purchase goes to rainbows Hospice for Children & Young People
Registered charity number: 1014051

Festive Burger 16.95
Camembert | Pigs in Blankets | Cranberry

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 28.95

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

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

TOP YOUR STEAK

Mega Mixed Grill
5oz gammon, grilled chicken, two pork sausages and a fried egg 5.95

Black & Blue
Roasted mushroom smothered in peppercorn sauce and crumbled Stilton 3.50

Homemade Sauce
Leicestershire Stilton or Peppercorn 2.50

Main Meals

Butternut & Cranberry Tagine Vg
Roasted butternut squash & red onion wedges in a sweetly spiced tagine sauce, served with wild rice 14.95

Camembert Chicken
Grilled chicken breast baked with sticky cranberry sauce, smoked bacon and oozing Camembert, served with dressed salad and a side of fries 15.95

New York Chicken
Grilled chicken breast topped with tangy BBQ sauce, smoked 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 herby buttered new potatoes and seasonal vegetables 16.50

Mushroom Bourguignon Pie Vg
Sautéed mushrooms, silver skin onions and carrots in a smoky red wine sauce encased in shortcrust pastry, served with house chips, garden peas and a jug of gravy 16.95

Posh Pigs
Two jumbo butchers sausages wrapped in streaky bacon, served on buttery mash with garden peas and braised red cabbage, smothered in sticky red onion gravy 14.95

Chicken Tikka Shashlik
Dressed mixed leaves, cherry tomatoes, cucumber and red onion, topped with two homemade tikka marinated skewers drizzled with mint yoghurt dressing, served with a side of fries 15.95

Hot Honey Halloumi V
Dressed mixed leaves, cherry tomatoes, cucumber and red onion, topped with hot honey & sesame halloumi and served with a side of fries 15.95

Lighter Lunches

SEE MAIN MENU FOR SERVICE TIMES

Posh Piglet
A jumbo butchers pork sausage wrapped in streaky bacon, served on buttery mash with garden peas, braised red cabbage and sticky red onion gravy 10.95

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

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

Owen Taylor & Sons Butchers Ham
Served with chips and two fried eggs 10.50

Chicken Tikka Shashlik
Dressed leaves, cucumber, red onion & cherry tomatoes, topped with a tikka marinated chicken skewer and mint yoghurt dressing, served with fries 10.95

Hot Honey Halloumi V
Dressed leaves, cucumber, red onion & cherry tomatoes, topped with hot honey & sesame halloumi and served with a side of fries 10.95

Genius

Two brioche rolls with gem lettuce, sliced tomato and your choice of filling, served with fries

Little Piggy
Jumbo pig-in-blanket topped with sticky onions 10.95

Roast Chicken
With tangy cranberry sauce 10.50

Desserts

Lemon Meringue Roulade
Hand-rolled meringue with cream and Sicilian lemon curd, finished with raspberry nibs & tangy raspberry coulis, served with pouring 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

Raspberry Frangipane Tart Vg
A crisp pastry base and soft almond frangipane studded with juicy whole raspberries, served warm with vanilla ice-cream 6.95

Traditional Christmas Pudding
Served piping hot with vanilla ice-cream 6.50

Baileys Cheesecake
A biscuit base layered with salted caramel sauce and smooth Baileys cheesecake crème, hand-finished with dark chocolate mocha beans and served with cream 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

Buffalo Cauli Wings Vg
Crispy battered cauliflower florets in a tangy Buffalo seasoning, served on tomato & red pepper sauce 5.95

Tomato & Basil Soup Vg
Served piping hot with a sourdough roll 6.95
Available with an alternative roll GF

Skinny Fries GF Vg 3.50

House Chips GF Vg 3.50

Dressed Salad GF Vg 3.95

Garlic & Herb Mushrooms GF Vg 3.95

MAINS

Harvest Burger Vg
A pumpkin and spinach rosti topped with crispy Buffalo cauli wings, served in a sourdough roll with fries and slaw 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 house chips, garden peas and gravy 16.95

Butternut & Cranberry Tagine Vg
Roasted butternut squash & red onion wedges in a sweetly spiced tagine sauce, served with wild rice and a warm flatbread 14.95
Available without a flatbread GF

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 vanilla ice-cream 5.95

Raspberry Frangipane Tart GF Vg
A crisp pastry base and soft almond frangipane studded with juicy whole raspberries, served warm with vanilla ice-cream 6.95

Traditional Christmas Pudding GF Vg
Served piping hot with vanilla ice-cream 6.50

Vg Vegan GF No gluten-containing ingredients