

THE NAVIGATION INN

STARTERS

Soup of the Day (GFA, VE, V) **7**

Homemade soup, served with a warm bread roll. (Please ask your server for the soup of the day).

Classic Prawn Cocktail (GFA) **8**

Succulent prawns, dressed in a seafood sauce, accompanied by a crisp seasonal salad.

Duck Liver Pâté (GFA) **8**

Served with warm toasted bread, a crisp seasonal salad garnish & a red onion chutney.

Pil Pil Prawns **9.5**

King prawns in chilli, garlic and white wine butter with a hint of lemon. Served with crusty bread & a salad garnish.

SHARERS

Halloumi Fries **12**

Served with a sweet chilli sauce and accompanied by a peppery rocket salad.

Chicken Wings **12**

A generous portion of chicken wings, served with a choice of sauces; BBQ, sweet chilli or hot & spicy.

Loaded Onion Rings **11**

Hunters loaded onion rings, packed with bacon, cheese and BBQ sauce.

Antipasto (GFA) **16**

A selection of cured meats, fresh bread, olives and pickles.

MAINS

Pie of the Day **15.5**

Served with a choice of chips, or mash, and accompanied by seasonal vegetables & a generous helping of gravy, (Please ask your server for the pie of the day).

Fish & Chips **16**

Freshly beer battered fillet of cod, served with chips and a choice of either garden or mushy peas, and tartare sauce.

Scampi & Chips **14**

A generous portion of scampi, served with chips, garlic bread & a crisp seasonal salad garnish.

Beef Lasagne **15**

Homemade beef lasagne, served with chips, garlic bread & a crisp seasonal salad garnish.

Sweet Cured Gammon **15**

Generous slices of gammon, served with chunky chips, garden peas and a choice of a fried egg, pineapple... or both!

Feta Chicken **18.5**

A succulent chicken breast, wrapped in prosciutto ham, stuffed with feta cheese & spinach, served with dauphinoise potatoes & a rich brandy, mushroom & shallot creamy sauce.

Poached Salmon **17**

Salmon fillet in a garlic and dill butter sauce, poached and served with garlic and herb new potatoes & and fresh greens.

Pasta Of The Day **12.5**

Fresh pasta with your choice of a tomato sauce with a hint of chilli or our rich, creamy white wine sauce. All pasta dishes served with garlic bread and salad.

+ Chicken **3**

+ King Prawns **5**

House Curry **14**

Made in-house with a balanced blend of spices, fresh aromatics, and slow-cooked for rich, layered flavor. Full of character, served with chips, basmati rice and a popadom.

+ Chicken **3**

+ Prawns **3**

MAIN MENU

SERVED WEDNESDAY-SATURDAY

4.00PM - 8.30PM

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STEAKS



All of our steaks are cooked to your preference, served with chips, onion rings, seasonal steak garnish and a side salad.

10 oz Rump Steak **25**

8 oz Ribeye Steak **26**

8 oz Sirloin steak **25**

Add one of our mouthwatering sauces to your steak, choose from; stilton, peppercorn, diane or red wine sauce.

Sauces **3**

BURGERS



All served in a fresh brioche bun, accompanied by fries, onion rings and a homemade slaw.

Beef Burger **14**

A locally produced Angus patty, topped with monteray jack cheese

Spicy Beef Burger **15**

A locally produced Angus patty, topped with jalapenos, siracha sauce and monteray jack cheese

Cajun Chicken Burger (GFA) **13**

a butterfly chicken breast, marinated in cajun spice

Vegetarian Burger (ve, v) **11**

Chickpea, red pepper and sweetcorn based patty with relish and house seasoning.

SIDES



• Vegetables **3.5**

• Sweet Potato Fries **5**

• Side Salad **3.5**

• Chunky Chips **4**

• Fries **4**

• Garlic Bread **3**

All of the ingredients used to prepare our dishes are not listed. Please make your server aware of any dietary restrictions or allergies. Please be aware, some dishes may contain traces of nuts or alcohol.

PROUDLY SOURCED IN THE EAST MIDLANDS

Owen Taylor

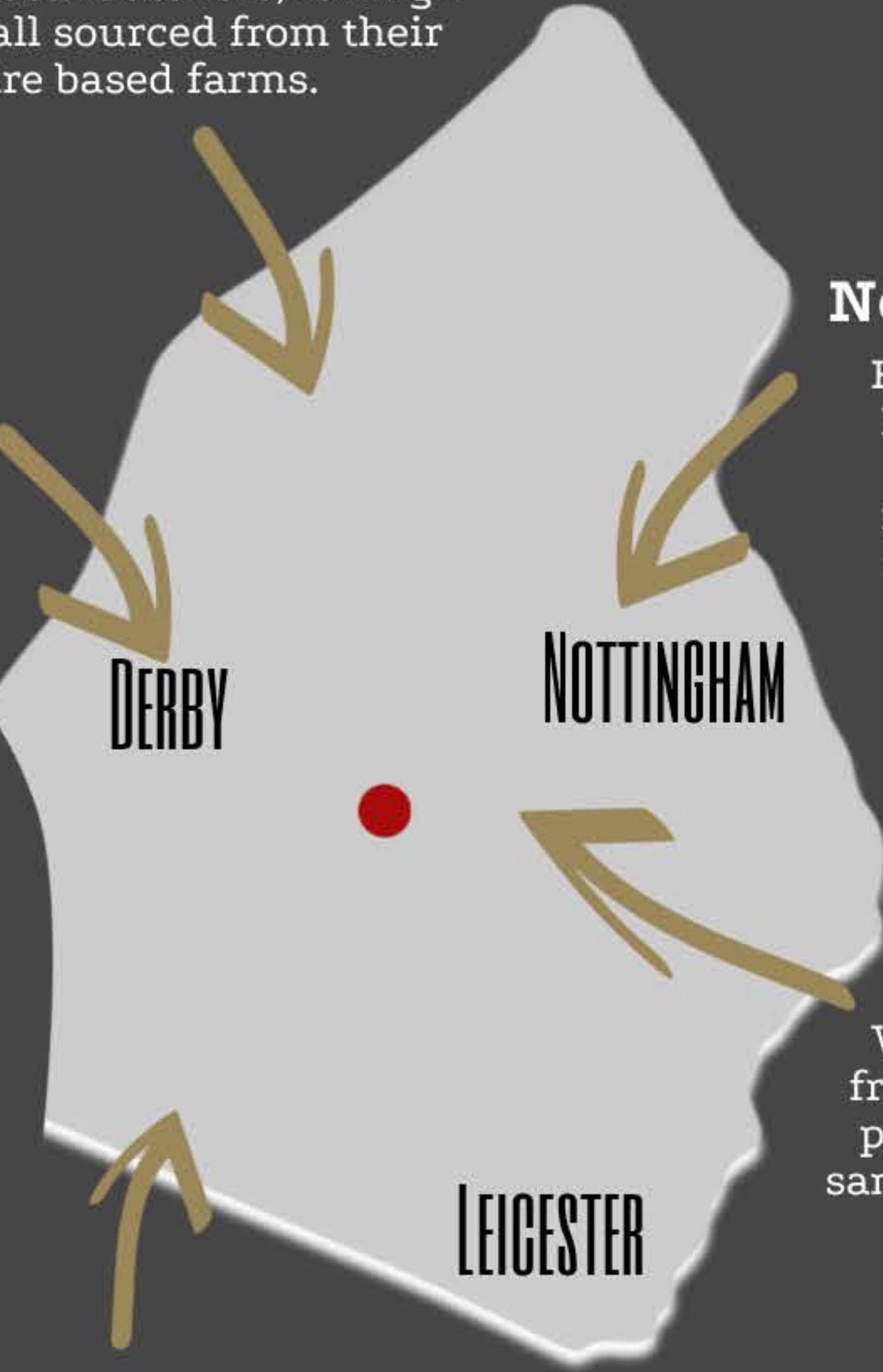
We proudly use Owen Taylor & Sons, award-winning local butchers, for high-quality meats, all sourced from their Derbyshire based farms.

Bluebells ice cream

Our ice cream comes from Bluebells — a local Derbyshire farm crafting award-winning flavours with milk from their own herd.

Dessertology

We're proud to support local suppliers who provide us with the freshest, highest-quality ingredients. Their dedication to quality shines through in every dessert we serve.



Nottingham Seafoods

Fresh fish and seafood from British waters, delivered by Nottingham Seafoods. A reliable supplier known for quality, sustainability, and great service.

Sawley Bakery

We use Sawley Bakery for the freshest, daily baked goods, the perfect base for our baguettes, sandwiches, and more, helping us serve you the best.

Field Supplies

We use field supplies ,trusted local suppliers. From fresh produce to quality essentials, they ensure we have everything needed to bring the best to your plate.

At the heart of our kitchen is a deep-rooted passion for local produce. Every ingredient on our menu is carefully sourced from farms, fields, and suppliers right here in the East Midlands. From pasture-raised meats to handpicked vegetables and small-batch cheeses, we believe in fresh, seasonal food that supports our community and celebrates the flavours of our region.

By sourcing locally, were cutting down food miles and supporting local farmers whilst bringing you only the highest quality produce.

WHATS ON AT THE NAVI

QUIZ NIGHT

TUESDAY

Pub quiz starting at 8pm, £2 entry with supper included and games of sticky 13's to follow.*

PIE & A PINT

WEDNESDAY

Pie and a pint for £14 or two for £25, come in and try our home made pies!*

BURGER & A DRINK

THURSDAY

Tuck in to one of our delicious burgers, and a drink of your choice for only £16*

FISH FRYDAY

FRIDAY

Pay us a visit on a Friday to get a freshly made beer battered fish and chips for just £13. - Takeaway available.*

LIVE MUSIC

WEEKEND

Live music on all weekend, from local solo artists to growing bands, ask your server for details about who's performing this weekend.*

*Subject to change, please ask your server for more information, t's and c's apply

All our food is cooked fresh to order, please bear with us while we are preparing your dishes.

We have a separate kids menu available. please ask your server if required

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DESSERTS

Desserts are served with a choice of ice cream, fresh cream or custard.

Cheesecake of the Week **6.5**

Apple and Raspberry Crumble **7**

Chocolate Fudge Cake (VE) **6.5**

Sticky Toffee Pudding **7.5**

Rocky Road Sundae **8.5**

Bluebells Ice Cream **3.5**

COFFEE

Espresso **2.5**

Americano **3**

Latte **3.8**

Cappuccino **3.8**

Flat White **4**

Mocha **4.5**

Tea **3**

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