THE DOVECOTE

Starters

Chicken Tikka Shashlik
A tikka marinated chicken skewer served on a rustic flatbread, finished with mint yoghurt and kachumber salad 5.95

Sweet Chilli Chicken Strips
Crispy chicken strips drizzled with sweet chilli sauce and topped with fresh kachumber salad 6.50

Stilton & Peppercorn Portobello Mushrooms V
Roasted mushrooms topped with creamy peppercorn sauce and crumbled Stilton, served on garlic ciabatta 6.50

Stuffed Mini Yorkshires
Two mini Yorkshires filled with slow-cooked pulled beef, crispy onions and rarebit cheese sauce, served with our ultimate beef & red wine gravy 5.95

Cauliflower Wings Vg
Crispy coated cauliflower florettes served with sticky chilli jam 5.95

Baked Camembert
Thyme infused mini camembert topped with onion confit and served with warm ciabatta 7.50

Salt & Pepper Calamari
Finished with a crispy seasoned coating and served with aioli 7.25

Chicken Liver Paté
Laced with Scotch whisky and served with caramelised onion confit and toasted ciabatta 5.95

Sides

Homemade Onion Rings V 4.50

Skinny Fries Vg 3.95

House Chips Vg 3.95

Halloumi Chips V 6.50

Garlic Ciabatta V 4.50

Cheesy Garlic Ciabatta V 4.95

Chilli Chicken Strips 5.95

Roasted Garlic & Thyme Mushrooms Vg 3.95

Winter Warmers

Chicken, Ham & Leek Pie
Shortcrust pie with a flaky pastry top, filled with mustard cream sauce, served with buttery mash and winter vegetables and a generous jug of gravy 13.95

Steak & Ale Pie
A packed shortcrust pie with tender beef, mushrooms and silverskin onions in Murphy's Irish Stout & Theakston's Old Peculiar gravy, served with buttery mash, seasonal vegetables and a generous jug of our signature gravy 14.95

Honey & Mustard Chicken Supreme
Honey glazed bone-in chicken breast with smoked pancetta, served with dauphinoise potatoes, wholegrain mustard creamed leeks and tenderstem 14.95

Pan-fried Seabass
Topped with lemon & tarragon butter and served with roasted new potatoes, steamed samphire, tenderstem broccoli and garlic, chilli & herb dressing 14.95

Roasted Pork Belly
Slow cooked pork belly served with caramelised apple, buttery mash and winter vegetables, finished with our rich red wine gravy 13.95

Beef Bordelaise
Melt-in-the-mouth braised beef in a port & red wine gravy, served with buttery horseradish mash and winter vegetables 15.95

Chicken & Chorizo Rigatoni
Grilled chicken and chorizo tossed with rigatoni pasta in creamy tomato & mascarpone sauce, served with garlic ciabatta 13.95

Red Thai Seabass
Tempura battered seabass goujons served on an aromatic sauce with tomato, creamed coconut and red pepper, with tender baby vegetables and steamed rice 14.50

Posh Pigs
A trio of homemade pigs-in-blankets, served with buttery mash, garden peas and rich gravy, topped with caramelised onion chutney and homemade onion rings 12.50

Butternut Squash & Aubergine Curry Vg
A Sri Lankan style fragrant curry with roasted butternut squash, aubergine and spinach, served with steamed rice and a warm flatbread 13.50

Chicken Cazador
Bone-in chicken breast in a Mediterranean style spiced tomato & olive sauce, served with saffron rice and finished with mint yoghurt and pomegranate pearls 13.95

V Vegetarian Vg Vegan

If you have any dietary requirements please speak with a manager before ordering. All meals may contain nuts or nut derivatives. Fish may contain small bones. All our food is prepared in a kitchen where nuts, 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. Menu descriptions do not include all ingredients. Please note our chips, fries and steaks are seasoned for taste. Full allergen information is available on request.

Dovecote Classics

New York Chicken
Grilled chicken breast topped with bacon, melted cheese and tangy BBQ sauce, served with fries and coleslaw 12.50

Inside-out Chicken Kiev V
Panko breaded chicken breast topped with garlic butter, fresh rocket and Gran Moravia shavings, served with skinny fries and salad 13.95

Sweet Potato & Spinach Tart Vg
Topped with red onion marmalade and sunflower seeds, served with roasted new potatoes and garden salad 12.50

Tuxford Chicken V
Grilled chicken topped with a Portobello mushroom, creamy peppercorn sauce and crumbled Stilton, with roasted new potatoes and seasonal vegetables 13.95

Chicken Tikka Shashlik
A rustic flatbread with two tikka skewers drizzled with mint yoghurt on a mixed leaf, sunblush tomato & red onion salad, served with a side of fries 12.95

Atlantic Cod & Chips
Jumbo cod freshly cooked in our crispy batter, served with house chips, mushy peas and tartare sauce 14.50

FANCY A FISHERMAN'S FEAST?
Add a Scottish scampi skewer 2.50

Halloumi 'Fish & Chips' V
Battered halloumi cheese served with house chips, mushy peas and sweet chilli sauce 13.95

Breaded Scampi
Wholetail scampi served with house chips, garden peas and tartare sauce 12.95

Chicken Caesar Salad V
Mixed leaves, red onion, cucumber and sunblush tomatoes, topped with grilled chicken and bacon, creamy Caesar dressing and focaccia croutons 11.95

Sweet Chilli Chicken Strips
Homemade crispy chicken strips drizzled with sweet chilli sauce, served with skinny fries and slaw 12.50

Quorn™
For a tasty vegetarian alternative, swap the meat with a breaded protein fillet on any dish marked with a V

Burgers

All served with gem lettuce, tomato and tangy chilli jam in a brioche bun with fries & slaw.

Cheese & Bacon
Our gourmet beef burger topped with smoky bacon and melted cheese, finished with tangy gherkins 12.50

Camembert Burger
Our gourmet beef burger stacked with oozing breaded camembert and chunky cranberry sauce 13.95

The Rarebit Rodeo
Our gourmet beef burger loaded with slow-cooked pulled beef, stout & mustard rarebit sauce and crispy onions 14.95

Korean Pork Bao Burger
Slow cooked pork belly in tangy Korean BBQ sauce, served in a fluffy steamed bao bun with Asian slaw and pickles 13.95

Crispy Halloumi V
Battered halloumi topped with roasted red peppers and sweet chilli sauce 12.95

Garden Burger Vg
Beetroot, red pepper, red onion & quinoa in a seeded crumb, topped with naked slaw 11.95

BBQ Chicken & Bacon
Homemade crispy chicken strips topped with smoky bacon, melted cheese and sticky BBQ sauce 12.50

Steaks & Grills

Our award winning Blackgate steaks are dry-aged on the bone for 7 days and matured for up to 28 days, then prepared, grilled and seasoned to perfection.

All served with house chips, homemade onion rings and a sunblush tomato, cucumber & red onion salad.

10oz Prime Rump 16.50
10oz Signature Sirloin 20.95
Cooked to your liking and topped with garlic butter

Black & Blue
Prime 10oz Blackgate rump topped with a roasted Portobello mushroom, crumbled Stilton and peppercorn sauce 19.95

Surf & Turf
Prime 10oz Blackgate rump steak topped with crispy calamari and served with garlic mayonnaise 19.95

Dovecote Mixed Grill
5oz rump steak, butcher's gammon, grilled chicken and two premium pork sausages, topped with a fried egg 19.50

RAISE THE STEAKS! Upgrade your 5oz rump to 10oz! 3.00

10oz Gammon
Topped with your choice of a fried egg or pineapple ring 13.50

Add an extra fried egg or pineapple ring 1.00

TOP IT OFF WITH A DELICIOUS SAUCE V

Leicestershire Stilton, Creamy Peppercorn or Chimichurri 3.50

Midweek Lunches

Served 12pm - 5pm, Monday to Friday

2 COURSES 13.95 3 COURSES 17.95

Choose any lunch meal plus any starter and dessert marked with a ★

Tuxford Chicken
Grilled chicken topped with a roasted mushroom, creamy peppercorn sauce and crumbled Stilton, with roasted new potatoes and seasonal vegetables 9.95

Chicken Tikka Shashlik
A tikka marinated skewer drizzled with mint yoghurt on a rustic flatbread with mixed leaf, sunblush tomato & red onion salad, served with a side of fries 9.95

Sweet Potato & Spinach Tart Vg
Topped with red onion marmalade and sunflower seeds, served with roasted new potatoes and garden salad 9.50

Yorkshire Pudding Feast
A giant Yorkshire filled with today's roast meat, buttery mash, seasonal vegetables and rich gravy 9.95

Posh Piglets
Two chunky pigs-in-blankets, served with buttery mash, garden peas and rich gravy, topped with caramelised onion chutney and homemade onion rings 9.95

Inside-out Chicken Kiev
Panko breaded chicken topped with garlic butter, rocket and Gran Moravia shavings, served with fries and salad 9.95

Mini Cod & Chips
Served with mushy peas and tartare sauce 9.95

Ham, Egg & Chips
Served with house chips and two fried eggs 8.95

Sweet Chilli Chicken Strips
Crispy chicken strips drizzled with sweet chilli sauce, served with fries and slaw 9.50

Rustic Sandwiches

Freshly baked focaccia with fresh rocket and your choice of filling, served with fries and rustic slaw

Chunky Fish Finger
Battered cod fish fingers with tangy tartare sauce 9.50

Steak & Stilton
With caramelised onion chutney 9.95

Taw Valley Extra Mature Cheddar
With caramelised onion chutney 7.95

Butcher's Ham Salad
With lettuce, cucumber and tomato 8.95

Chicken & Bacon
With chunky cranberry sauce 8.95

Desserts

Sticky Toffee Pudding ★
Hot sponge pudding oozing with sticky toffee sauce, served with a generous jug of custard 6.50

Kinder Cheesecake
Creamy vanilla cheesecake loaded with Kinder chocolate pieces and creamy white chocolate & hazelnut sauce, served with pouring cream 6.25

White Chocolate & Raspberry Blondie
A deliciously sticky Blondie filled with raspberry jam and topped with white chocolate & raspberries, served warm with vanilla ice-cream, white chocolate sauce and winter berry compote 5.95

Lindt Lindor Cookie Dough ★
Freshly baked chocolate chip cookie dough packed with Lindor chocolate truffles, topped with vanilla ice-cream and milk chocolate sauce 6.50

Cherry Bakewell Sponge
Almond suet sponge topped with Morello cherries and rich raspberry jam, served with a generous jug of custard 5.95

Biscoff Bread & Butter Pudding
Homemade bread & butter pudding layered with Lotus Biscoff spread, biscuit crumb and extra Biscoff sauce to finish, served with vanilla bean ice-cream 6.25

Lemon Meringue Roulade ★
Hand rolled crunchy meringue layered with cream and tangy Italian lemon curd, served with red berry compote and pouring cream 5.95

Apple & Blackberry Crumble ★
A homemade winter classic; chunky apples and juicy blackberries topped with golden crumble, served with a generous jug of custard 5.50

Create Your Own Sundae ★
Dairy ice-cream topped with cream and a flake. Choose from: Madagascan Vanilla, Strawberries & Cream, Honeycomb and Double Chocolate 5.25

Dairy-free vanilla bean ice-cream also available Vg

Sunday Carvery

Served 12pm - 6pm, subject to availability.
Main menu served 12pm - 8pm.

Feast on your choice of

Topside of beef, Norfolk turkey & Honey glazed gammon
or Sweet potato & spinach tart Vg

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

Adult 13.95 Child 7.95

Add a bowl of Pigs in Blankets 3.50

UPGRADE TO OUR **BIG PLATE**

Extra meat, double the Yorkshires and space for even more trimmings! 15.95