

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

A trio of mini Yorkshires filled with slow-cooked pulled beef, crispy onions and rarebit cheese sauce, served with our signature red wine gravy 6.95

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

A shortcrust pie filled with a creamy sauce, served with buttery mash, winter vegetables and a generous jug of red wine gravy 13.95

Steak & Ale Pie

A packed shortcrust pie packed with tender beef in rich real ale gravy, served with buttery mash, winter 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 winter vegetables 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

Manager's Favourite

Beef Bordelaise

Melt-in-the-mouth braised beef in our signature red wine gravy, served with buttery horseradish mash and winter vegetables 15.95

Roasted Pork Belly

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

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 red wine 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 rice and a warm flatbread 13.50



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



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

Burgers

All our burgers are served with gem lettuce, salad 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 breasted 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

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 roasted red peppers 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

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



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 and 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



Midweek Lunches

Served 12pm - 5pm, Monday to Friday

2 COURSES 13.95 3 COURSES 17.95

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

Tuxford Chicken v

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 v

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 red wine gravy, topped with caramelised onion chutney and homemade onion rings 9.95

Inside-out Chicken Kiev v

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

Sunday Carvery

Served 12pm - 6pm, subject to availability.

Main menu served 12pm - 8pm.

Feast on your choice of

Peppered beef, Roast 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