

THE DOVECOTE



Starters

Chicken Tikka Shashlik

Tikka marinated chicken served on a rustic flatbread, finished with mint yoghurt and kachumber salad 5.95

Crispy Duck Gyozas

Japanese style crispy dumplings filled with shredded duck and vegetables, served with hoisin dipping sauce 7.25

Sweet Chilli Chicken Strips

Crispy chicken strips drizzled with sweet chilli sauce and topped with fresh kachumber salad 6.50

Nacho Chicken Strips

Crispy chicken strips drizzled with nacho cheese sauce, chunky salsa and fresh kachumber salad 6.50

Stilton & Peppercorn

Portobello Mushrooms V

Roasted mushrooms topped with creamy peppercorn sauce and Leicestershire Stilton, served on garlic ciabatta 6.50

Beetroot Falafel Bites Vg

Beetroot and red pepper falafels served with vibrant tomato & oregano tapenade 5.95

Mac Cheese Bites V

Packed with vintage Cheddar sauce and coated in golden panko breadcrumbs, served with tangy BBQ sauce 6.25

West Country Crab Cakes

Aromatic crab with red pepper and cayenne, coated in coriander breadcrumbs and served with tangy spiced ketchup 7.25

Sharing Nachos V

Tortilla chips smothered with warm nacho cheese sauce, topped with jalapeños, chunky guacamole, fresh salsa and sour cream 10.95

Add BBQ pulled pork 2.50

Pub Classics

New York Chicken

Grilled chicken breast topped with bacon, melted cheese and tangy BBQ sauce, served with fries and coleslaw 12.95

Inside-out Chicken Kiev V

Panko breaded chicken breast topped with garlic butter, fresh rocket and Gran Moravia shavings, served with skinny fries and sunblush salad 13.95

Grilled Vegetable Tart Vg

A shortcrust pastry tart filled with grilled vegetable sauce, sundried tomatoes & aubergine, finished with a pumpkin seed crumb and served with new potatoes and salad 12.95

Tuxford Chicken V

Grilled chicken topped with a Portobello mushroom, creamy peppercorn sauce and crumbled Stilton, with buttered new potatoes and seasonal vegetables 13.95

Steak & Ale Pie

A packed shortcrust pie packed with tender beef in rich real ale gravy, served with garlic & parsley mash, seasonal vegetables and a generous jug of our signature gravy 14.95

Atlantic Cod & Chips

Jumbo cod freshly cooked in our crispy batter, served with house chips, mushy peas and tartare sauce 14.95

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

Sweet Chilli Chicken Strips

Homemade crispy chicken strips drizzled with sweet chilli sauce, served with skinny fries and slaw 12.95

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

Sweet Chilli Chicken Strips 6.50

Garlic & Thyme Mushrooms Vg 3.95

loadedFRIES

Cheese & Bacon

With BBQ sauce 5.95

BBQ Pulled Pork

With tangy nacho cheese sauce and crispy onions 7.50

Cool as Cluck V

Crispy chicken with garlic mayo 6.95

Very Peri Peri V

Crispy chicken drizzled with peri peri sauce 6.95

SUMMER SPECIALS

Crispy Chicken Noodles V

Crispy chicken tossed in hoisin sauce served with stir-fried peppers on soft udon noodles 13.95

Cote de Porc

Succulent pork ribeye on the bone with mustard & apple glaze, served with garlic & parsley mash and Tenderstem broccoli 15.95

Ricotta Chicken V

Breaded chicken breast smothered with Sunblaze tomato tapenade and melting ricotta cheese, served with new potatoes and sunblush salad 14.95

Sweet Pea & Mint Ravioli V

Vegan option available

Filled pasta with sweet peas, lemon & fresh mint, served with garlic, chilli & herb dressing and a side of garlic bread 12.95

Pan-fried Seabass

Topped with lemon & tarragon butter and served with new potatoes, Tenderstem broccoli and garlic, chilli & herb dressing 15.50

West Country Crab Cakes

Aromatic crab with red pepper and cayenne, coated in coriander breadcrumbs, served with buttered new potatoes and sunblush salad 13.50

Burgers

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

doubleUP Add an extra beef burger 3.00

Cheese & Bacon

Our gourmet 6oz beef burger topped with bacon and melted cheddar cheese 13.50

Black & Blue

Our gourmet 6oz beef burger stacked with a roasted Portobello mushroom and melted Stilton, finished with caramelised onion chutney 14.50

Pork & Mac Stack

Our gourmet 6oz beef burger loaded with BBQ pulled pork and macaroni cheese bites 15.95

BBQ Chicken & Bacon

Breaded chicken breast topped with bacon, melted cheddar cheese and sticky BBQ sauce 12.95

rainbows Peri Peri Chicken V

Crispy chicken breast fillets smothered with peri peri sauce and topped with golden halloumi 14.95

£1 from every purchase goes to

Rainbows Hospice for Children & Young People

Registered charity number: 1014051

Crispy Halloumi Burger 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

V Vegetarian

Vg Vegan



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

If you have any dietary requirements please speak with a manager 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. Menu descriptions do not include all ingredients. Please note our chips, fries and steaks are seasoned for taste.

The Rainbows burger includes a £1 voluntary charity donation; please let your server know if you would like this removed.

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.

Po' Boy LOADED SUBS



A po' boy is a sandwich originating from Louisiana, so called because it was once the staple food of labourers – the poor boys.

Today, these iconic sandwiches are the ultimate feast, packed with signature fillings and full-flavour sauces in a glazed brioche sub with garlic mayo and shredded lettuce, served with a side of rustic fries.

BBQ Chicken

Crispy chicken drizzled with Kentucky BBQ sauce 13.95

Popcorn Shrimp

Golden breaded prawns with tartare sauce 14.95

Yankee Smokehouse

Sliced smoked sausage with spicy ketchup and tangy mustard BBQ sauce, finished with crispy onions 13.95

Nacho Chicken

Crispy chicken with fresh salsa and nacho sauce 13.95

Philly Cheesesteak

Steak strips smothered in mozzarella and cheddar, finished with mustard BBQ sauce and crispy onions 15.95

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 16.95

10oz Signature Sirloin 20.95

Cooked to your liking and topped with garlic butter

loaded steaks

Black & Blue

Portobello mushroom, crumbled Stilton and pepper sauce

Surf & Turf

Crispy breaded prawns with garlic mayonnaise dip

10oz Rump 19.95 10oz Sirloin 23.95

Dovecote Mixed Grill

7oz rump steak, butcher's gammon, grilled chicken and two premium pork sausages, topped with a fried egg 19.95

10oz Gammon

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, Peppercorn or Chimichurri 3.50

Sunday Carvery

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

Peppered beef, Roast turkey
& Honey glazed gammon
or Grilled Vegetable Tart Vg

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

Adult 14.50 Child 8.25

UPGRADE TO OUR

BIG PLATE

Extra meat,
double the Yorkshires

and space for even more trimmings! 16.50

Midweek Lunches

Served 12pm - 5pm, Monday to Friday

Tuxford Chicken

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

Grilled Vegetable Tart Vg

A shortcrust pastry tart filled with grilled vegetable sauce, sundried tomatoes & aubergine, finished with a pumpkin seed crumb and served with new potatoes and salad 9.95

Inside-out Chicken Kiev

Breaded chicken topped with garlic butter, rocket and Gran Moravia shavings, served with fries and salad 9.95

Ricotta Chicken

Breaded chicken breast smothered with Sunblaze tomato tapenade and melting ricotta cheese, served with new potatoes and sunblush salad 10.50

Ham, Egg & Chips

Served with house chips and two fried eggs 8.95

Sweet Pea & Mint Ravioli V

Vegan option available

Filled pasta with sweet peas, lemon & mint, drizzled with garlic, chilli & herb dressing and served with a side of garlic bread 9.95

Yorkshire Pudding Feast

A giant Yorkshire pudding filled with today's roast meat, garlic mash, seasonal vegetables and rich gravy 9.95

West Country Crab Cakes

Aromatic crab, red pepper and cayenne in coriander breadcrumbs, served with new potatoes and salad 10.25

Sweet Chilli Chicken Strips

Crispy chicken strips drizzled with sweet chilli sauce, served with fries and slaw 9.75

Mini Cod & Chips

Served with mushy peas and tartare sauce 10.50

Mini Flatbreads

A rustic flatbread with mixed leaf, sunblush tomato & red onion salad, served with fries

Chicken Tikka Shashlik

A marinated skewer drizzled with mint yoghurt 9.95

Steak & Stilton

Prime rump steak cooked to your liking 10.95

Crispy Halloumi V

Golden halloumi cheese with sweet chilli sauce 9.95

Chicken & Bacon Caesar

Finished with Italian Gran Moravia shavings 9.95

Beetroot & Red Pepper Falafel

With SunBlaze tomato tapenade 9.95

Salads & Flatbreads

STEP ONE Choose your base

Khobez Flatbread

A Levantine style folded flatbread filled with mixed leaves, sunblush tomato, cucumber and red onion, served with a side of fries

Garden Salad

A generous rainbow salad of mixed leaves, sunblush tomatoes, cucumber, quinoa, brown rice, kale, soybeans and red onion

STEP TWO Add a topping

Chicken Tikka Shashlik

Two marinated skewers drizzled with mint yoghurt 12.95

Steak & Stilton

Rump steak cooked to your liking with crumbled Leicestershire Stilton 14.95

Crispy Halloumi V

Golden halloumi cheese with sweet chilli sauce 13.50

Chicken & Bacon Caesar

Finished with Italian Gran Moravia shavings 12.95

Beetroot & Red Pepper Falafel Vg

With SunBlaze tomato tapenade 13.50

Desserts

Sticky Toffee Pudding

Hot sponge pudding oozing with sticky toffee sauce, served with a generous jug of custard 6.75

Maltesers

Cheesecake

Creamy New York style

cheesecake loaded with milk chocolate sauce and crushed Maltesers, served with pouring cream 6.25

Lemon & White Chocolate Cheesecake

White chocolate cheesecake swirled with pockets of lemon sauce on a crunchy biscuit base, finished with a brulee top and served with cream 6.75

Biscoff Pancakes

Fluffy pancakes layered with Biscoff sauce and crunchy Biscoff crumb, finished with Madagascan vanilla ice-cream 6.25

Kinder Cookie Dough

Freshly baked chocolate chip cookie dough packed with Kinder chocolate pieces, topped with vanilla ice-cream and milk chocolate sauce 6.50

Ultimate Chocolate Fudge Cake

Four layer chocolate cake with white chocolate fudge icing, chocolate brownie and white chocolate chunks, served warm with ice-cream 6.95

Raspberry & White Chocolate Roulade

Hand rolled crunchy meringue layered with cream, white chocolate sauce and raspberry sauce, served with red berry compote and pouring cream 5.95

Chocolate Brownie Sundae

Layers of Double Chocolate and Madagascan Vanilla ice-cream with chocolate brownie pieces, topped with cream, chocolate sauce and a flake 6.50

Biscoff Sundae

Layers of Madagascan Vanilla and Salted Caramel & Honeycomb ice-cream with crushed Biscoff biscuits, topped with cream and Biscoff sauce 6.50

Eton Mess Sundae

Layers of Madagascan Vanilla ice-cream with creamy raspberry and white chocolate meringue, topped with cream and red berry compote 6.95