

THE DOVECOTE



Starters

Soup of the Day v

Served piping hot with a handcrafted sourdough roll 6.50

Hot Honey Halloumi v

Everyone's favourite 'squeaky cheese' tossed in chilli infused honey and sesame seeds, finished with chilli & spring onion 6.50

Sweet Chilli Chicken Strips

Panko breaded chicken strips drizzled with sweet chilli sauce and topped with fresh kachumber garnish 6.75

Bombay Bites v

Breaded chickpea shawarma and cauliflower bhaji served with kachumber garnish and tangy tomato dip 6.50

Stilton & Peppercorn Portobello Mushrooms v

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

Salt & Pepper Calamari

Finished in a crispy coating and served with garlic mayonnaise 7.50

Baked Camembert v

Thyme infused camembert baked with caramelised onion chutney and served with warm rustic sourdough 7.95

Chicken Tikka Shashlik

Tikka marinated chicken served on a rustic flatbread, finished with mint yoghurt and kachumber salad 6.50

Pork Belly Bites

Crispy pork belly drizzled with BBQ sauce and finished with chilli & spring onion 6.50

Sides

Homemade Onion Rings 4.50

Skinny Fries v 3.95

House Chips v 3.95

Halloumi Chips v 6.50

Served with sweet chilli sauce

Hot Honey Halloumi Chips v 6.50

Tossed in chilli infused honey and sesame

Garlic Ciabatta v 4.50

Cheesy Garlic Ciabatta v 4.95

Sweet Chilli Chicken Strips 6.75

Garlic & Thyme Roasted Mushrooms v 3.95

Pub Classics

New York Chicken

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

Inside-out Chicken Kiev v

Panko breaded chicken breast topped with garlic butter and Quattrocento shavings, served with skinny fries and dressed garden salad 13.95

Sweet Potato & Spinach Tart v

A shortcrust pastry tart filled with sweet potato and spinach, topped with red onion marmalade and sunflower & pumpkin seeds, served with roasted new potatoes and salad 12.95

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

Two tikka marinated skewers drizzled with mint yoghurt dressing, served on a sourdough flatbread with a mixed leaf salad and a side of fries 13.95

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

Chicken & Bacon Salad v

Mixed leaves, cucumber, red onion and cherry tomatoes in classic French dressing, topped with grilled chicken and bacon, and finished with Quattrocento shavings 12.95



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

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. Menu descriptions do not include all ingredients. Fried products may be cooked alongside other ingredients. **Full allergen information is available on request.**

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

V Vegetarian Vg Vegan

Winter Warmers

Camembert Chicken

Grilled chicken breast baked with sticky chorizo relish and oozing melted camembert, served with dressed garden salad and a side of fries 13.95

Mixed Bean Chilli v

A hearty mix of pinto, haricot and black turtle beans with red pepper and sweet potato in a spiced tomato sauce, served with wild rice and a sourdough flatbread 13.95

Roasted Pork Belly

Slow cooked pork belly served with a black pudding bonbon, buttery mash, spiced red cabbage and seasonal vegetables, finished with our signature gravy 15.95

Garlic Chicken Skewers

Two homemade chicken breast skewers smothered with Quattrocento cheese and herby garlic sauce, served on a sourdough flatbread with dressed salad and fries 13.95



We are proud to serve traditional shortcrust pastry pies freshly made by our butcher and served with buttery mash, seasonal vegetables and a generous jug of our signature gravy.

Steak & Ale Pie

Tender beef in rich Everard's Tiger ale gravy 14.95

Chicken, Ham & Leek Pie

Generous chunks of meat in a creamy sauce 14.50

Venison & Red Wine Pie

Tender diced venison in a rich red wine gravy 15.95

Posh Pigs

A trio of homemade pigs-in-blankets, served with buttery mash, spiced red cabbage and garden peas, topped with caramelised onion chutney, rich red wine gravy and homemade onion rings 14.95

Lasagne al Forno

A triple layer homemade lasagne with rich, meaty ragu and creamy bechamel sauce, finished with melting cheese and served with dressed garden salad & garlic ciabatta 14.95

Pan-fried Seabass

Skin-on seabass fillet served on pea & mint crushed new potatoes with Tenderstem broccoli and creamy béarnaise sauce 15.75

Ultimate Cottage Pie

Melt-in-the-mouth braised beef homecooked in rich red wine gravy, topped with smoked cheddar mash and served with spiced red cabbage & seasonal vegetables 14.95

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, chargrilled and seasoned to perfection.

All served with house chips, homemade onion rings and a dressed garden salad.

10oz Prime Rump 17.95
Cooked to your liking and topped with garlic butter

10oz Signature Sirloin 21.95
Cooked to your liking and topped with garlic butter

Loaded Steaks

Black & Blue
Portobello mushroom, crumbled Stilton and pepper sauce

Surf & Turf
Crispy salt & pepper calamari skewer with aioli dip

10oz Rump 20.95 **10oz Sirloin** 24.95

Butchers Mixed Grill

A feast of prime rump steak, D cut gammon, grilled chicken, two premium pork sausages and a black pudding bonbon, topped with a fried egg 22.95

10oz Gammon
With your choice of a fried egg or pineapple ring 13.95
Add an extra fried egg or pineapple ring 1.00

TOP IT OFF WITH A DELICIOUS SAUCE V
Leicestershire Stilton, Peppercorn or Béarnaise 3.50

Burgers

All our burgers are served with gem lettuce, salad tomato in a brioche bun with fries & homemade slaw.

6oz Gourmet Beef
*Our gourmet steak burgers are delicately seasoned, chargrilled and served with **Stokes** burger sauce*

Cheddar & Bacon 13.50

Black & Blue 14.50
Portobello mushroom | Stilton | Onion chutney

La Frontera 14.95
Sticky chorizo relish | Melting camembert

doubleUP *Add an extra beef burger* 3.00

BBQ Chicken & Bacon

Homemade chicken strips topped with bacon, melted cheddar and sticky BBQ sauce, served with tangy tomato sauce 13.95

Hot Honey Chicken

Homemade chicken strips drizzled with chilli infused honey, served with chorizo relish and tangy tomato sauce 14.50

Halloumi & Red Pepper V

Golden halloumi tossed in piquant hot honey & sesame seeds, served with roasted red peppers and tangy tomato sauce 13.50

Garden Burger V

Beetroot, red pepper, red onion & quinoa in a seeded crumb served with tangy tomato sauce and roasted red peppers 12.50
Vegan option available

Desserts

Apple & Blackberry Crumble

A homemade winter classic: chunky apples and juicy blackberries topped with golden crumble and served with a generous jug of custard 6.50

Chocolate Fondant

Warm chocolate sponge with a melting middle centre, topped with Morello cherry compote and vanilla bean ice-cream 6.50

Sticky Toffee Pudding

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

Tiramisu

Layers of coffee & vodka soaked sponge with a sweet mascarpone syllabub, finished with cocoa and served with pouring cream 6.50

OREO Chocolate Pot

Luxurious chocolate dessert topped with Oreo cookie crumb and served with vanilla ice-cream 6.95

£1 from every purchase goes to

Rainbows Hospice for Children & Young People

Registered charity number: 1014051

Biscoff Cheesecake

Welcome to Biscoff heaven! Baked New York style cheesecake topped with Biscoff mascarpone cream, Biscoff sauce and Biscoff crumb, served with pouring cream 6.95

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

Lemon Meringue Roulade

Hand rolled crunchy meringue layered with cream and Sicilian lemon sauce, finished with Morello cherry compote & raspberry nibs, and served with pouring cream 5.95

Pistachio Cheesecake

New York style cheesecake topped with decadent pistachio sauce and raspberry nibs, served with pouring cream 6.75

Make your own Sundae

Three scoops of premium dairy ice-cream topped with cream and a Cadbury flake. Choose from Madagascan Vanilla, Strawberries & Cream or Belgian Double Chocolate 5.75

Vegan vanilla bean ice-cream also available

FORGE

COFFEE ROASTERS



Lighter Lunches

Served 12pm - 5pm, Monday to Friday

Mini Atlantic Cod & Chips
Served with mushy peas and tartare sauce 10.95

Breaded Scampi
Wholetail scampi served with house chips, garden peas and tartare sauce 9.95

Sweet Potato & Spinach Tart Vg
Topped with red onion marmalade and sunflower seeds, served with roasted new potatoes and dressed salad 9.95

Chicken Tikka Shashlik
A tikka marinated skewer drizzled with mint yoghurt on a rustic flatbread with dressed salad and a side of fries 9.95

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

Ham, Egg & Chips
Served with house chips and two fried eggs 9.50

two for £18

Available Monday to Friday, 12pm - 5pm
excluding Bank Holidays

Garlic Chicken Skewer

Grilled chicken smothered with Quattrocento cheese and herby garlic sauce, served on a fluffy sourdough flatbread with dressed garden salad and a side of fries 9.95

Yorkshire Pudding Feast V

A giant Yorkshire pudding 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 signature gravy, topped with caramelised onion chutney and homemade onion rings 10.95

Camembert Chicken

Grilled chicken breast baked with sticky chorizo relish and oozing melted camembert, served with dressed garden salad and a side of fries 9.95

Sweet Chilli Chicken Strips

Crispy chicken strips drizzled with sweet chilli sauce, served with fries and slaw 9.50

ITALIAN FOCACCIA SANDWICHES

Served 12pm - 5pm, Monday to Friday

Lightly toasted olive oil focaccia with fresh rocket and your choice of filling, served with fries

New York Deli
10.95

Slices of pastrami topped with smoked cheddar and tangy gherkin sauce

La Normandie
11.95

Grilled chicken and smoked bacon topped with melting camembert and cranberry sauce

Peppered Steak
12.50

Topped with roasted mushrooms and onion chutney, served with creamy pepper sauce

Young's Chip Shop Fish Fingers 10.50

Sustainably sourced cod in a crispy bubbly batter, drizzled with tartare sauce

Hot Honey Halloumi V 10.95

Served on tangy tomato sauce and topped with chilli honey, sesame and roasted red peppers

Sunday Carvery

Adult 14.95 Child 8.50

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

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

Add a bowl of Pigs in Blankets 3.50

UPGRADE TO OUR
BIG PLATE
Extra meat, double the Yorkshires and more space for trimmings! 16.95