

THE DOVECOTE



Starters

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 Vg

Breaded chickpea shawarma and cauliflower bhaji served with kachumber garnish and tangy tomato dip 6.25

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 7.75

Chicken Tikka Shashlik

Tikka marinated chicken served on a rustic flatbread, finished with mint yoghurt and kachumber salad 6.75

Pork Belly Bites

Crispy pork belly drizzled with BBQ sauce and finished with chilli & spring onion 10.95

Sharing Nachos **new**

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

Add Homemade beef brisket chilli 3.00

Sides

Homemade Onion Rings 4.95

Skinny Fries Vg 4.25

House Chips Vg 4.25

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 4.95

Cheesy Garlic Ciabatta v 5.95

Sweet Chilli Chicken Strips 6.75

Pub Classics



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 15.95

Chicken, Ham & Leek Pie

Generous chunks of meat in a creamy sauce 14.95

New York Chicken

Grilled chicken breast topped with bacon, melted cheese and BBQ sauce, served with fries and coleslaw 13.95

Inside-out Chicken Kiev **v**

Panko breaded chicken breast topped with garlic butter and Quattrocento shavings, served with skinny fries and dressed garden salad 14.95

Sweet Potato & Spinach Tart Vg

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 14.95

Atlantic Cod & Chips

Jumbo cod freshly cooked in our crispy batter, served with house chips, mushy peas and tartare sauce 15.50

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 13.50

Sweet Chilli Chicken Strips

Homemade crispy chicken strips drizzled with sweet chilli sauce, served with skinny fries and slaw 13.95

Chefs Specials

Mexican Chicken **new**

Grilled chicken breast topped with chunky salsa and melting cheese, finished with Tex Mex sauces and served with fries and dressed salad 14.50

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 16.50

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 16.95

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 15.50

Beef Brisket Burrito Bowl **new**

Homemade beef brisket chilli topped with sour cream and chunky guacamole, served in an open tortilla wrap with wild rice, tortilla chips and a dressed garden salad 15.95

Mixed Bean Chilli Vg

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

Salads & Flatbreads

CHOOSE A BASE

SOURDOUGH FLATBREAD

Topped with mixed leaves, cherry tomatoes, cucumber and red onion, served with a side of fries

GARDEN SALAD

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

ADD A TOPPING

Chicken Tikka Shashlik

Two marinated skewers drizzled with mint yoghurt 14.95

Steak & Stilton **new**

7oz Prime rump steak cooked to your liking, topped with caramelised onion chutney and crumbled Stilton 15.95

Crispy Halloumi v **new**

Golden halloumi cheese with sweet chilli sauce 13.95

Chicken & Bacon Caesar **v**

Finished with Italian Quattrocento shavings 13.50

Pea & Lemon Croquettes Vg **new**

Finished with a zesty coriander sauce 13.50



For a tasty meat-free alternative, swap to a breaded Quorn fillet on any dish marked with a **v**

v Vegetarian

vg Vegan

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



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 19.95

Cooked to your liking and topped with garlic butter

10oz Signature Sirloin 23.95

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 22.95 10oz Sirloin 26.95

Butchers Mixed Grill

A feast of prime rump steak, D cut gammon, grilled chicken, and two premium pork sausages topped with a fried egg 23.95

10oz Gammon

With your choice of a fried egg or pineapple ring 14.95

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 and 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 13.95

Black & Blue 14.95

Portobello mushroom | Stilton | Onion chutney

The Dirty Cowboy 15.50 NEW

Homemade beef brisket chilli | Nacho cheese sauce | Jalapeños

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

Halloumi & Red Pepper V

Golden halloumi tossed in piquant hot honey & sesame seeds, served with roasted red peppers and tangy tomato sauce 13.95

Garden Burger V

Beetroot, red pepper, red onion & quinoa in a seeded crumb served with tangy tomato sauce and roasted red peppers 12.95

Vegan option available

Lighter Lunches

Served 12pm - 5pm, Monday to Friday

Mini Atlantic Cod & Chips

Served with mushy peas and tartare sauce 11.50

Breaded Scampi

Wholesale scampi served with house chips, garden peas and tartare sauce 10.95

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 10.95

Tuxford Chicken V

Grilled chicken topped with a roasted mushroom, creamy peppercorn sauce and crumbled Stilton, with roasted new potatoes and seasonal vegetables 10.95

two for £19

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

Ham, Egg & Chips

Served with house chips and two fried eggs 9.50

Chilli Con Carne NEW

Tender slow-cooked beef brisket chilli topped with sour cream, served with wild rice 10.95

Yorkshire Pudding Feast V

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

Mexican Chicken NEW

Grilled chicken breast topped with chunky salsa and melting cheese, finished with Tex Mex sauces and served with fries and dressed salad 9.95

Sweet Chilli Chicken Strips

Crispy chicken strips drizzled with sweet chilli sauce, served with fries and slaw 9.95

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 6.95

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 6.95

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 6.75

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 6.50

Pistachio Cheesecake

New York style cheesecake topped with decadent pistachio sauce and raspberry nibs, served with pouring cream 6.95

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



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

BBQ Chicken & Bacon 10.95 NEW

Grilled chicken and bacon topped with tangy BBQ sauce

Peppered Steak 12.95

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



Extra meat, double the Yorkshires and more space for trimmings! 16.95