THE DOVECOTE

STARTERS

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

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

Salt & Pepper Calamari
Finished in a crispy coating and served with garlic mayonnaise 7.95

Pork Belly Bites
Roasted pork belly chunks tossed in sticky BBQ sauce and topped with crispy onions 6.95

FESTIVE SPECIALS

Baked Camembert V
Infused with garlic and thyme, topped with apple & plum chutney and served with warm sourdough 7.95

Spiced Sweet Potato Soup V
Swirled with cream and served with a warm sourdough roll and butter 6.50

Chicken Liver Pâté
Laced with Scotch whiskey and served with apple & plum chutney and warm sourdough 6.50

Sweet Chilli Chicken Strips
Panko breaded chicken stzrips drizzled with sweet chilli sauce and topped with fresh kachumber garnish 6.95

Hot Honey Halloumi V
Everyone's favourite 'squeaky cheese' tossed in chilli infused honey and sesame seeds, finished with fresh kachumber garnish 6.50

Bhaji Bites V
Rustic onion bhajis with a blend of aromatic spices, drizzled with zesty chilli & coriander dressing and finished with fresh kachumber garnish 5.95

Lamb Rogan Josh Meatballs
Delicately spiced meatballs in a rich Rogan Josh curry sauce, finished with mint yoghurt, coriander dressing, crushed poppadoms and mini naans 7.50

WINTER WARMERS

Beef Ragu Pappardelle
Slow cooked beef in a rich tomato sauce, tossed with pappardelle pasta, topped with soft centre Italian burrata and served with garlic ciabatta and dressed salad 15.95

Butternut & Lentil Wellington V
A filo pastry parcel filled with roasted butternut squash and winter spiced lentils, served with roasted new potatoes and dressed salad 13.95

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

Lamb Meatball Rogan Josh
Delicately spiced meatballs in a rich Rogan Josh curry sauce, served on wild rice and finished with mint yoghurt, coriander dressing & crushed poppadom 15.95

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

Roasted Pork Belly
Slow cooked pork belly served on buttery mash with spiced red cabbage, seasonal vegetables and finished with our signature gravy 15.95

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

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

SIGNATURE PIES

Owen Taylor's Steak & Ale
A traditional shortcrust pie, packed with tender beef and Everards Tiger gravy, served with mash, seasonal vegetables and a generous jug of signature gravy 15.95

Owen Taylor's Chicken, Ham & Leek
A traditional shortcrust pastry pie with generous chunks of meat in a creamy sauce, served with mash, seasonal vegetables and a generous jug of signature gravy 14.95

Mushroom Bourguignon V
Sautéed mushrooms with silver skin onions & carrots in a smoky red wine sauce encased in shortcrust pastry and served with mash, seasonal vegetables and a jug of gravy 14.95

A TASTE OF CHRISTMAS

Beef Short Rib
Slow cooked braised beef in rich red wine gravy, topped with garlic & parsley crumb and served with buttery mash and seasonal vegetables 18.95

Chicken Forestiere V
Grilled chicken smothered with a rich red wine & mushroom sauce and crispy onions, served with roasted new potatoes and seasonal vegetables 15.95

Salmon en Croûte
A puff pastry parcel packed with salmon fillet in a creamy dill & butter sauce, served with roasted new potatoes, garden peas and Tenderstem broccoli 16.50

PUB CLASSICS

New York Chicken
Grilled chicken breast topped with tangy BBQ sauce, bacon and melted cheddar, served with fries and coleslaw 13.95

Chicken Tikka Shashlik
A fluffy sourdough flatbread topped with mixed leaves, cherry tomatoes, cucumber and red onion, with two homemade tikka marinated skewers drizzled with mint yoghurt dressing and served with fries 14.95

Gyros Feast
Shredded chicken & garden salad on a sourdough flatbread, drizzled with mint yoghurt dressing and served with chunky halloumi, zesty chilli & herb dip and skinny fries 14.95

Fish & Chips
Freshly battered haddock fillet served with house chips, mushy peas and tartare sauce 15.50

MAKE IT A FISHERMAN'S FEAST Add a Scottish scampi skewer 3.00

Breaded Scampi
Wholetail scampi served with house chips, garden peas and tartare sauce 13.50

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

Inside-out Kiev V
Panko breaded chicken breast topped with garlic butter and Quattrocento shavings, served with skinny fries and dressed garden salad 14.95

Chicken & Bacon Salad V
Mixed leaves, cucumber, red onion and cherry tomatoes in classic French dressing, topped with grilled chicken and bacon, finished with Quattrocento shavings 13.95

Sweet Chilli Chicken Strips
Homemade crispy chicken strips drizzled with sweet chilli sauce and fresh kachumber salad, served with fries and coleslaw 13.95

SIDES

Homemade Onion Rings 4.95
Skinny Fries V 3.95
House Chips V 3.95
Halloumi Chips V 6.50
Served with sweet chilli sauce
Garlic Ciabatta | with cheese V 4.95 | 5.95
Sweet Chilli Chicken Strips 6.95
Dressed Garden Salad V 3.95
Garlic & Thyme Roasted Mushrooms V 3.95

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

A separate vegan menu is available

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 and fried products may be cooked alongside other ingredients. Menu descriptions do not include all ingredients. **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. The BBQ Chicken & Bacon burger includes a £1 charity donation; please inform your server if you would like this removed.

STEAKS & GRILLS

We are proud to serve beef from carefully selected British and Irish herds, ensuring traceability and quality from farm to fork. Our steaks are dry aged and matured for up to 32 days, then hand cut, prepared and chargrilled to perfection.

Farm assured British beef

Cooked to your liking, topped with garlic butter and served with house chips, homemade onion rings and dressed garden salad.

10oz Prime Rump 19.95

10oz Signature Sirloin 23.95

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 pineapple or fried egg 14.95
Add an extra fried egg or pineapple ring 1.00

Steak Toppers

Black & Blue
Roasted mushroom smothered in peppercorn sauce and topped with crumbled Stilton 3.50

Calamari Skewer
Crispy salt & pepper calamari with aioli dip 3.50

Homemade Sauce
Leicestershire Stilton or Creamy Peppercorn 2.95

BURGER BAR

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

6oz Gourmet Beef

Cheddar & Bacon 14.50

Black & Blue 14.95
Portobello mushroom | Stilton | Onion chutney

La Frontera 15.95
Melting Camembert | Sticky chorizo relish

Halloumi & Red Pepper V
Golden halloumi tossed in piquant hot honey & sesame seeds, served with roasted red peppers 13.95

Bombay Bhaji Burger V
A chickpea, red pepper & corn burger with fragrant spices in a mixed seed and red lentil crumb, topped with a smashed onion bhaji and finished with coriander, chilli & lime dressing 14.95

BBQ Chicken & Bacon
Homemade chicken strips topped with bacon, melted cheddar and sticky BBQ sauce 14.50

£1 from every purchase goes to
rainbows Hospice for Children & Young People
Registered charity number: 1014051

SUPER SAVER UPGRADES

£1	£2	£3
Garlic Parm Fancy Fries	Homemade Onion Rings (3)	Double strips or burger patty

DESSERTS

Sticky Toffee Pudding
Hot sponge pudding oozing with toffee sauce, served with a generous jug of custard 6.95

Twix Cheesecake
Creamy mascarpone and white chocolate cheesecake topped with Twix caramel sauce and Twix biscuit, caramel chunks & chocolate pieces, 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

Black Forest Chocolate Trifle
Decadent layers of double chocolate cake, Morello cherries and rich hazelnut chocolate ganache, finished with a shortbread biscuit crumb 6.95

Lemon Meringue Roulade
Hand rolled lemon meringue layered with cream and Sicilian lemon sauce, finished with Morello cherry compote & raspberry nibs, served with cream 6.50

SEASONAL SWEET TREATS

Trillionaire Tart
Rich chocolate ganache with a toffee sauce centre in a chocolate pastry case, served with cream 6.50

Biscoff Meringue Stack
A caramel meringue nest filled with Biscoff mascarpone cream, finished with Biscoff sauce and crushed Biscoff crumb 6.50

Traditional Christmas Pudding
Served piping hot with brandy cream 6.50

Mince Pie Cheesecake
A biscuit base with brandy infused fruit cheesecake and shortbread topping, served with cream 6.50

Apple & Blackberry Crumble
A hearty homemade classic: Chunky apple pieces with juicy blackberries, topped with golden crumble and served with a generous jug of custard 6.50

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

lighter lunches

Any 2 for £20

Served 12pm - 5pm, Monday to Friday*

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

Yorkshire Pudding Feast V
A giant Yorkshire pudding filled with today's roast meat, buttery mash, seasonal vegetables and rich gravy 10.95

Mini Fish & Chips
Freshly battered haddock fillet served with mushy peas and tartare sauce 11.50

Breaded Scampi
Wholetail scampi served with house chips, garden peas and tartare sauce 10.95

Halloumi 'Fish & Chips' V
Battered halloumi served with house chips, mushy peas and sweet chilli sauce 10.95

Butternut & Lentil Wellington V
A filo pastry parcel filled with roasted butternut squash and winter spiced lentils, served with roasted new potatoes and dressed salad 10.95

Chicken Tikka Shashlik
A tikka marinated chicken breast skewer drizzled with mint yoghurt on a rustic flatbread with dressed salad and a side of fries 10.95

Butchers Ham
Two slices of hand-carved gammon ham served with house chips and two fried eggs 10.50

Gyros Flatbread
Shredded chicken and garden salad on a sourdough flatbread, drizzled with mint yoghurt and served with skinny fries 10.95

Posh Piglets
Two homemade pigs-in-blankets, served with buttery mash, spiced red cabbage and garden peas, topped with onion chutney, rich red wine gravy and homemade onion rings 10.95

Sweet Chilli Chicken Strips
Homemade crispy chicken strips drizzled with sweet chilli sauce and fresh kachumber salad, served with fries and coleslaw 10.50

Rustic Cobs

A handcrafted sourdough roll with salad and your choice of filling, served with fries

Piggy in the Middle
Two homemade pigs-in-blankets topped with caramelised onion chutney and onion rings 10.50

Hot Honey Halloumi V
Served on tangy chilli jam and topped with chilli honey, sesame and roasted red peppers 10.95

Young's Chip Shop Fish Fingers
Bubbly battered cod with tartare sauce 10.50

La Normandie V
Grilled chicken and smoked bacon topped with melting camembert and cranberry sauce 10.95

* Excluding Bank Holidays, Christmas Eve & New Year's Eve

SUNDAY CARVERY

Served 11:30 - 19:00, alongside our main menu

Roast turkey, Honey glazed gammon and Peppered beef
or Butternut & Lentil Wellington Vg

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

Adult 15.50 Child 8.50

Feeling piggy?
Add a bowl of pigs-in-blankets 3.50

UPGRADE TO OUR **BIG PLATE**
Extra meat,
double the Yorkshires
and more space for trimmings! 17.50

winter menu

made with ingredients that do not contain gluten

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.** Therefore, this menu is not suitable for people with Coeliac disease.

Please note dish specifications on this menu may vary from the main menu and descriptions do not include all ingredients.

V Vegetarian Vg Vegan

Starters

Chicken Tikka Shashlik
Tikka marinated chicken drizzled with mint yoghurt, served on dressed salad with kachumber garnish 6.75

Stilton & Peppercorn Mushrooms V
Roasted mushrooms topped with creamy peppercorn sauce and Leicestershire Stilton, served on garlic bread 6.50

Pork Belly Bites
Roasted pork belly chunks tossed in sticky BBQ sauce 6.95

Baked Camembert V
Infused with garlic and thyme, topped with apple & plum chutney and served with a gluten-free roll 7.95

Chicken Liver Pâté
Laced with Scotch whiskey and served with apple & plum chutney and a gluten-free roll 6.50

Tomato & Basil Soup V
Served piping hot with a gluten free roll and salted butter 6.50
Vegan option available

Sides

Fries | Chips Vg 3.95
Garlic Bread V 4.95
Cheesy Garlic Bread V 5.95
Dressed Garden Salad V 3.95
Garlic & Thyme Roasted Mushrooms V 3.95

Sunday Carvery

Peppered beef, Roast turkey & Honey glazed gammon

Please speak with a member of staff about today's carvery accompaniments and we will serve these directly from the kitchen to prevent cross-contamination at the self-serve area.

Main Meals

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

Chicken Tikka Shashlik Salad
A hearty salad of mixed leaves, cherry tomatoes, cucumber and red onion, with two homemade tikka marinated skewers drizzled with mint yoghurt dressing 14.95

Chicken & Bacon Salad
Dressed mixed leaves, cherry tomatoes, cucumber and red onion, topped with grilled chicken and bacon, finished with Quattrocento shavings 13.95

Mushroom Bourguignon Pie Vg
Sautéed mushrooms with silver skin onions & carrots in a smoky red wine sauce encased in shortcrust pastry, served with roasted new potatoes, seasonal vegetables and gravy 14.95

Tuxford Chicken
Grilled chicken topped with a Portobello mushroom, creamy peppercorn sauce and crumbled Stilton, with roasted new potatoes and seasonal vegetables 14.95

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 with wild rice 13.95

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

Beef Short Rib
Slow cooked braised beef in rich red wine gravy, served with buttery mash and seasonal vegetables 18.95

Roasted Pork Belly
Slow cooked pork belly served on buttery mash with spiced red cabbage, seasonal vegetables and finished with our signature gravy 15.95

Chicken Forestiere
A grilled chicken breast smothered with a rich red wine & mushroom sauce, served with roasted new potatoes and seasonal veg 15.95

Steaks

We are proud to serve beef from carefully selected British and Irish herds, ensuring traceability and quality from farm to fork.
All served with house chips and a cherry tomato, cucumber & red onion salad.

10oz Prime Rump 19.95
10oz Signature Sirloin 23.95
All topped with garlic butter

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 a pineapple ring or fried egg 14.95

Steak Toppers

Black & Blue
Roasted mushroom smothered in peppercorn sauce and topped with crumbled Stilton 3.50

Homemade Sauce
Leicestershire Stilton or Creamy Peppercorn

Burgers

All our burgers are served with gem lettuce and salad tomato with sticky chilli jam in a Genius gluten free brioche with fries & homemade slaw.

6oz Gourmet Beef

Cheddar & Bacon 14.50

Black & Blue 14.95
Portobello mushroom | Stilton Onion chutney

Halloumi & Red Pepper V
Golden halloumi tossed in piquant hot honey & sesame seeds, served with roasted red peppers 13.95

BBQ Chicken & Bacon
Grilled chicken topped with bacon, melted cheddar and sticky BBQ sauce 13.50

Lighter Lunches

SEE MAIN MENU FOR SERVICE TIMES

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

Roast of the Day
Served with buttery mash, seasonal vegetables and rich gravy 10.95

Butchers Ham
Served with house chips and two fried eggs 9.50

Chicken Tikka Shashlik Salad
A hearty salad of mixed leaves, cherry tomatoes, cucumber and red onion, with a homemade tikka marinated skewer drizzled with mint yoghurt dressing 10.95

Posh Piglets
Two homemade pigs-in-blankets, served with buttery mash, spiced red cabbage and garden peas, topped with onion chutney and rich red wine gravy 10.95

genius Rolls

Two gluten free rolls with salad and your choice of filling, served with fries

Piggy in the Middle
Homemade pigs-in-blankets topped with caramelised onion chutney 10.50

Hot Honey Halloumi V
Served on tangy chilli jam and topped with chilli honey, sesame and roasted red peppers 10.95

Desserts

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

Trillionaire Tart Vg
Rich chocolate ganache with a toffee sauce centre in a chocolate pastry case, served with vegan vanilla ice-cream 6.50

Lemon Meringue Roulade
Hand rolled lemon meringue layered with cream and Sicilian lemon sauce, finished with Morello cherry compote & raspberry nibs, served with cream 6.50

Christmas Pudding Vg
served with vegan vanilla ice-cream 6.50

plant based

dishes made with vegan ingredients

If you have any dietary requirements please refer to our allergen matrix. Assumptions about ingredients and cooking methods should not be made from menu descriptions.

Vg Vegan
GF Non gluten containing

Starters & Sides

Bhaji Bites Vg
Rustic onion bhajis with a blend of aromatic spices, drizzled with zesty chilli & coriander dressing and finished with fresh kachumber garnish 5.95

Tomato & Basil Soup Vg
Served piping hot with a sourdough roll 6.50
Vg & GF roll available

Skinny Fries Vg GF 3.95
House Chips Vg GF 3.95
Dressed Salad GF 3.95

MAINS

Bombay Bhaji Burger Vg
A chickpea, red pepper & corn burger in a mixed seed and red lentil crumb, topped with smashed onion bhajis and finished with coriander, chilli & lime dressing. Served in a vegan sourdough roll with fries and slaw 14.95

Mixed Bean Chilli Vg
A hearty mix of pinto, haricot and black turtle beans with red pepper and sweet potato in a rich tomato sauce, served with wild rice and a warm flatbread 13.95
Available without a flatbread GF

Butternut & Lentil Wellington Vg
A filo pastry parcel filled with roasted butternut squash and winter spiced lentils, served with roasted new potatoes and dressed salad 13.95

Mushroom Bourguignon Pie GF Vg
Sautéed mushrooms with silver skin onions & carrots in a smoky red wine sauce encased in shortcrust pastry, served with roasted new potatoes, seasonal vegetables and gravy 14.95

Desserts

Vanilla Bean Vegan Ice-cream GF Vg
with Morello cherries 5.95

Sticky Toffee Vg
Rich toffee sponge with dates, topped with caramel & maple syrup flavour sauce, served with vegan ice-cream 5.95

Trillionaire Tart GF Vg
Rich chocolate ganache with a toffee sauce centre in a chocolate pastry case, served with vegan ice-cream 6.50