



THE DOVECOTE

Starters

Chicken Tikka Shashlik

Tikka marinated chicken served on a rustic flatbread, finished with mint yoghurt and kachumber garnish 6.95

Stilton & Peppercorn Mushrooms v

Roasted field mushrooms served on garlic ciabatta, topped with creamy peppercorn sauce and crumbled Leicestershire Stilton 7.25

Salt & Pepper Calamari

Finished in a crispy coating and served with garlic mayonnaise 7.95

Sweet Chilli Chicken Strips

Panko breaded chicken strips drizzled with sweet chilli sauce and topped with fresh kachumber garnish 6.95

Hot Honey Halloumi Bites v

Everyone's favourite 'squeaky cheese' tossed in chilli infused honey and sesame seeds, finished with fresh kachumber garnish 6.95

Steamed Bao Buns

Soft and fluffy bao buns with your choice of filling, finished with spicy mayo and spring onion

Choose a filling

Pulled Barbacoa Beef Brisket 8.25

Crispy Garlic Mushroom Bonbons v 7.50

Minted Lamb Kofte

Two hand-rolled lamb koftes served on a rustic flatbread, finished with mint yoghurt and kachumber garnish 7.95

Whipped Feta v

Silky smooth whipped feta dip topped with crispy chilli oil and finished with flatbread fingers 6.95

Sharing Nachos v

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

Add Pulled Barbacoa Beef Brisket 3.00

Sides

Homemade Onion Rings 4.95

Skinny Fries v 3.95

House Chips v 3.95

Hot Honey Halloumi Bites v 6.95

Tossed in chilli infused honey and sesame seeds

Garlic Ciabatta | with cheese v 4.95 | 5.95

Sweet Chilli Chicken Strips 6.95

Dressed Garden Salad v 4.95

Garlic & Thyme Mushrooms v 3.95

LOADED FRIES

Classic Cheesy Fries v 4.95

Tex Mex v 6.50

Warm nacho cheese and Tex Mex sauces

BBQ Bacon & Cheddar 6.50

Pulled Barbacoa Beef Brisket 7.25

Finished with spring onion and piri piri mayo

Family Favourites

New York Chicken

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

Fish & Chips

Freshly battered haddock fillet served with house chips, mushy peas and tartare sauce 15.95

Breaded Scampi

Whole tail scampi served with house chips, garden peas and tartare sauce 13.95

Halloumi 'Fish & Chips' v

Battered halloumi served with house chips, mushy peas and sweet chilli sauce 14.95

Inside-out Kiev

Panko breaded chicken breast topped with garlic butter and Quattrocento shavings, served with skinny fries and dressed garden salad 15.95

Tuxford Chicken

Grilled chicken topped with a roasted field mushroom, creamy peppercorn sauce and crumbled Stilton, with roasted new potatoes and seasonal vegetables 15.95

New for Summer 2026

Honey Soy Glazed Salmon

Oven baked skin-on salmon fillet with a sticky honey & dark soy glaze, served with sautéed new potatoes, Tenderstem and sugarsnap peas 17.95

Sweet & Sour Chicken

Crispy shredded chicken drenched in sweet and sour sauce with pineapple and mixed peppers, served with wild rice and finished with a chargrilled pineapple wedge 15.95

Santorini Flatbread

A fluffy sourdough flatbread topped with dressed leaves, cucumber, red onion and cherry tomatoes, served with fries and your choice of topping

Hot Honey & Sesame Halloumi Bites v 14.95

Minted Lamb Kofte with Crispy Chilli Whipped Feta 16.95

Roasted Vegetable Lasagne v

Layers of pasta, roasted peppers, courgette and aubergine in a rich tomato sauce, topped with cheese sauce and served with garlic bread and dressed salad 14.95

Chicken & Bacon Caesar

Dressed mixed leaves, cucumber, red onion and cherry tomatoes, topped with grilled chicken & bacon, finished with Caesar dressing and Quattrocento shavings 14.95

Owen Taylor's Steak & Ale Pie

A traditional shortcrust pie, packed with chunks of tender beef and Everards Tiger gravy, served with mash, seasonal vegetables and a generous jug of signature gravy 16.50

Mushroom Bourguignon Pie 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 15.50

Butternut & Lentil Wellington v

A filo pastry parcel filled with roasted butternut squash and spiced lentils, served with roasted new potatoes and salad 14.95

v Vegetarian

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

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.

Ultimate Chocolate Fudge Cake includes a £1 charity donation; please inform your server if you would like this removed.

Chick 'n' Mix

PICK A CHICKEN

Grilled Chicken Breast

Breaded Chicken Strips

Chicken Tikka Shashlik Skewers

Shredded Chicken Gyros

CHOOSE A BASE

Mexican Rice Bowl

Wild rice with charred Mexicana corn, mango salsa, spring onion and whole radish 15.95

Rustic Flatbread

A sourdough flatbread topped with dressed mixed leaves, red onion, cucumber and tomato, served with a side of fries 15.95

Fries & Slaw

Finished with kachumber garnish 14.95

DRIZZLE A SAUCE

Sticky BBQ

Sweet Chilli

Pirinaise

Mint Yoghurt Dressing

Sriracha Hot Sauce

FEELING EXTRA?

Crispy Mushroom Bonbons 2.50

Hot Honey Halloumi Bites 2.50



Spoilt for choice?

Try our all-time classics

Sweet Chilli Chicken Strips

Homemade crispy chicken strips drizzled with sweet chilli sauce and fresh kachumber garnish, served with fries and coleslaw 14.95

Chicken Tikka Shashlik

Two homemade tikka marinated skewers, drizzled with mint yoghurt dressing on a sourdough flatbread with garden salad and a side of fries 15.95

Gyros Flatbread

Shredded chicken & garden salad on a sourdough flatbread, drizzled with mint yoghurt dressing and served with fries 15.95

Add Hot Honey Halloumi Bites 2.50

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 carefully aged for up to 35 days, hand cut by our butcher, then chargrilled to perfection.

10oz Prime Rump 19.95

10oz Signature Sirloin 24.95

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



Shake it up for Summer

Enjoy any steak topped with onion chutney

& crumbled Stilton on your choice of

Garden Salad Bowl or Flatbread & Fries

Piri Piri Chicken

A half roast chicken marinated in piri piri glaze, finished with tangy mango salsa and served with fries and dressed salad 17.95

Butchers Mixed Grill

A feast of rump steak, gammon, grilled chicken, and two pork sausages, topped with a fried egg and served with house chips, homemade onion rings and dressed salad 22.95

10oz Gammon

Served with house chips, onion rings and dressed salad with your choice of a charred pineapple wedge or fried egg 14.95

Add an extra fried egg 1.50

Add a steak topper

Black & Blue

Roasted mushroom smothered in peppercorn sauce and topped with crumbled Stilton 3.95

Calamari Skewer

Crispy salt & pepper calamari with garlic mayo 3.95

Homemade Sauce

Leicestershire Stilton or Creamy Peppercorn 2.95

THE RIB SHACK

Slow cooked St Louis style ribs glazed with sticky BBQ sauce and served with skinny fries and house slaw

Rack 'em Up

A full rack of ribs 22.95

Half Rack Combos

A half rack of BBQ ribs with your choice of combo

Sweet Chilli Chicken Strips 22.95

5oz Prime British Rump Steak 22.95

Chicken Strips & Rump Feast 25.95

Burgers

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

6oz Gourmet Beef

A juicy 90% beef burger with onion and red pepper, lightly seasoned for a gentle tang and hint of sweetness.

Cheddar & Bacon 14.95

Black & Blue 15.95

Roasted mushroom | Melted Stilton | Onion chutney

The Rodeo 16.50

Pulled beef brisket | Nacho cheese | Jalapeños

The Millionaire 16.95

Cheddar | Bacon | Breaded mozzarella | GUINNESS BBQ sauce

Halloumi & Red Pepper v

Golden halloumi tossed in piquant hot honey & sesame seeds, served with roasted red peppers 14.95

Garden Burger v

A chickpea, red pepper & corn burger with fragrant spices in a mixed seed and red lentil crumb, topped with pulled mushroom croquettes and Piri Piri dressing 14.95

BBQ Chicken & Bacon

Homemade chicken strips topped with bacon, melted cheddar and sticky BBQ sauce 14.95

Lighter Lunches

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 spiced lentils, served with roasted new potatoes and dressed salad 10.95

Carvery Ham

Served with chips and two fried eggs 10.95

Sweet Chilli Chicken Strips

Homemade crispy chicken strips drizzled with sweet chilli sauce and fresh kachumber salad, served with fries and coleslaw 10.95

Flatbreads

A rustic sourdough flatbread topped with dressed mixed leaves, cherry tomatoes, cucumber & red onion, served with fries

Chicken Tikka Shashlik

A tikka marinated chicken breast skewer drizzled with mint yoghurt 10.95

Crispy Halloumi v

Golden halloumi with sweet chilli sauce 10.50

Chicken & Bacon v

With Caesar dressing and Quattrocento 10.95

Minted Lamb Kofte

With whipped feta and crispy chilli 11.50

Sunday Carvery

Served 12pm - 7pm, subject to availability. Main Menu served 12pm - 8pm.

Roast Turkey, Honey Glazed Gammon and Peppered Beef or Butternut & Lentil Wellington v

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

Adult 15.95 Child 8.95



Feeling piggy?

Add a bowl of pigs-in-blankets 3.50

Desserts

Sticky Toffee Pudding

Hot sponge pudding oozing with toffee sauce, served with a generous jug of custard 7.95

Trillionaire Tart

Rich chocolate ganache on a layer of caramel in a crumbly pastry case, served with cream 6.95

Lemon Meringue Roulade

Hand rolled lemon meringue layered with cream and Sicilian lemon sauce, finished with raspberry coulis and served with cream 6.95

Ultimate Chocolate Fudge Cake

Warm chocolate sponge packed with chocolate buttercream, white chocolate fudge icing, and gooey brownie bites, finished with milk chocolate sauce and served with ice-cream 7.95

£1 from every purchase goes to **rainbow's Hospice for Children & Young People**
Registered charity number: 1014081

Tiramisu

Layered dessert with coffee and Marsala soaked sponge, topped with mascarpone syllabub and a cocoa dusting, served with cream 6.95

Apple Tarte Tatin

Golden shortcrust pastry topped with caramelised apple slices, dusted with icing sugar and served with vanilla ice-cream 7.50



Cheesecake

Creamy mascarpone and white chocolate cheesecake topped with raspberry coulis and Jammie Dodgers pieces, served with cream 7.50

Kinder Cookie Dough

Warm chocolate chip cookie dough packed with Kinder chocolate pieces, topped with vanilla ice-cream and milk chocolate sauce 7.50

Make Your Own Sundae

Three scoops of dairy ice-cream topped with cream and a Cadbury flake. Choose from Madagascan Vanilla, Strawberries & Cream or Belgian Double Chocolate 5.95

Twix Sundae

Layers of vanilla and chocolate ice-cream, with Twix pieces and Twix caramel sauce, finished with cream and a chocolate flake 6.95

Lemon Shortcake Sundae

Layers of vanilla ice-cream, lemon curd and crushed buttery shortbread biscuits, finished with cream 6.50

Chocolate Brownie Sundae

Layers of vanilla & chocolate ice-cream and double chocolate brownie chunks, finished with cream, chocolate sauce and a flake 7.50

summer 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 & Sides

Chicken Tikka Shashlik

Tikka marinated chicken drizzled with mint yoghurt, served on dressed salad with kachumber garnish 6.95

Stilton & Peppercorn Mushrooms v

Roasted field mushrooms topped with creamy peppercorn sauce and Leicestershire Stilton, served on garlic bread 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

Skinny Fries Vg 3.95

House Chips Vg 3.95

Garlic Bread v 4.95

Cheesy Garlic Bread v 5.95

Dressed Garden Salad Vg 4.95

Garlic & Thyme Mushrooms v 3.95

LOADED FRIES

Classic Cheesy Fries v 4.95

Tex Mex v 6.50

Warm nacho cheese and Tex Mex sauces

BBQ Bacon & Cheddar 6.50

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 tangy BBQ sauce, bacon and melted cheddar, served with fries and coleslaw 13.95

Tuxford Chicken

Grilled chicken topped with a roasted field mushroom, creamy peppercorn sauce and crumbled Stilton, with roasted new potatoes and seasonal vegetables 15.95

Honey Soy Glazed Salmon

Oven baked skin-on salmon fillet with a sticky honey & dark soy glaze, served with sautéed new potatoes, Tenderstem and sugarsnap peas 17.95

Mushroom Bourguignon Pie vg

Sautéed mushrooms, silver skin onions and carrots in a smoky red wine sauce encased in shortcrust pastry, served with roasted new potatoes, seasonal vegetables and gravy 15.50

Chicken & Bacon Caesar

Dressed mixed leaves, cucumber, red onion and cherry tomatoes, topped with grilled chicken & bacon, finished with Caesar dressing and Quattrocento shavings 14.95

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

Mexican Rice Bowl

Wild rice with charred Mexicana corn, mango salsa, spring onion and whole radish, topped with a grilled chicken breast 15.95

THE RIB SHACK

Slow cooked St Louis style ribs glazed with sticky BBQ sauce and served with skinny fries and house slaw

Rack 'em Up

A full rack of ribs 22.95

Half Rack & Rump

A half rack of ribs and 5oz Rump 22.95

Burgers

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

6oz Gourmet Beef

Cheddar & Bacon 14.95

Black & Blue 15.95

Mushroom | Stilton | Onion chutney

Halloumi & Red Pepper v

Golden halloumi tossed in piquant hot honey & sesame seeds, served with roasted red peppers 14.95

BBQ Chicken & Bacon

Grilled chicken topped with bacon, melted cheddar and sticky BBQ sauce 14.95

Steaks

We are proud to serve beef from carefully selected British and Irish herds, ensuring traceability and quality from farm to fork.

10oz Prime Rump 19.95

10oz Signature Sirloin 24.95

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

Shake it up for Summer

Enjoy any steak topped with onion chutney & crumbled Stilton and served on a generous bowl of dressed garden salad

Piri Piri Chicken

A half roast chicken marinated in piri piri glaze, finished with tangy mango salsa and served with fries and dressed salad 17.95

Butchers Mixed Grill

A feast of rump steak, gammon, grilled chicken, and two pork sausages, topped with a fried egg and served with house chips and dressed salad 22.95

10oz Gammon

Served with house chips, onion rings and dressed salad with your choice of a charred pineapple wedge or fried egg 14.95

Add an extra fried egg 1.50

Add a steak topper

Black & Blue

Roasted mushroom smothered in peppercorn sauce and topped with crumbled Stilton 3.95

Homemade Sauce

Stilton or Creamy Peppercorn 2.95

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 seasonal vegetables 10.95

Roast of the Day

Served with buttery mash, seasonal vegetables and rich gravy 10.95

Carvery Ham

Served with house chips and two fried eggs 10.95

Chicken Tikka Shashlik Salad

Dressed mixed leaves, cherry tomatoes, cucumber & red onion, with a tikka marinated skewer, drizzled with mint yoghurt dressing 10.95

Chicken & Bacon Caesar

Dressed mixed leaves, cherry tomatoes, cucumber & red onion, with grilled chicken and bacon, finished with Caesar dressing and Quattrocento 10.95

Halloumi Salad v

Dressed mixed leaves, cherry tomatoes, cucumber & red onion, with grilled chicken and bacon, finished with grilled halloumi and sweet chilli sauce 10.95

Desserts

Trillionaire Tart Vg

Rich chocolate ganache on a layer of caramel in a crumbly pastry case, served with cream 6.95

Lemon Meringue Roulade

Hand rolled lemon meringue layered with cream and Sicilian lemon sauce, finished with raspberry coulis and served with cream 6.95

Make Your Own Sundae

Three scoops of dairy ice-cream topped with cream and a Cadbury flake. Choose from Madagascan Vanilla, Strawberries & Cream or Belgian Double Chocolate 5.95

Chocolate Brownie Sundae

Layers of vanilla & chocolate ice-cream and double chocolate brownie chunks, finished with cream, chocolate sauce and a flake 7.50

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.

Starters & Sides

Steamed Bao Buns Vg

Soft and fluffy bao buns filled with crispy garlic mushroom bonbons, finished with spicy mayo and spring onion

Skinny Fries Vg 3.95

House Chips Vg 3.95

Dressed Salad Vg 4.95

MAINS

Garden Burger Vg

A chickpea, red pepper & corn burger with fragrant spices in a mixed seed and red lentil crumb, topped with pulled mushroom croquettes and Pinaise sauce. Served in a sourdough roll with fries and slaw 14.95

Butternut & Lentil Wellington Vg

A filo pastry parcel filled with roasted butternut squash and spiced lentils, served with roasted new potatoes and salad 14.95

Mushroom Bourguignon Pie Vg

Sautéed mushrooms, silver skin onions and carrots in a smoky red wine sauce encased in shortcrust pastry, served with roasted new potatoes, seasonal vegetables and gravy 15.50

Desserts

Vanilla Ice-cream Vg

with raspberry coulis 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 Vg

Rich chocolate ganache on a layer of caramel in a crumbly pastry case, served with cream 6.95

Vg Vegan V Non gluten containing ingredients