

The Dovecote Restaurant

DINNER MENU

Starters	Dovecote classic – Chicken liver parfait, toasted brioche, white raisin chutney	£7.75
	Seasonal soup of the day	£6.25
	Smoked salmon terrine, pickled cucumber and black treacle bread	£8.50
	✓ Lincoln blue twice cooked soufflé, walnut salad, beetroot dressing	£7.95
	Seared fillet of Derbyshire beef, mustard dressing, watercress and rocket salad, parmesan crisp	£9.50
	Seared scallops, butternut squash and chorizo	£9.95
Main course	Supreme of free range chicken, bacon and chestnut croquette, creamed onions, brussel sprouts	£16.95
	Fillet of sea bass, creamed potatoes, curly kale, melted shallots and wild mushrooms	£17.50
	Loin of venison, venison sausage en crouete, celeriac and red cabbage	£20.95
	Dovecote classic – Derbyshire rib eye steak	£18.50
	French fries, roasted tomato, watercress and whisky cream sauce	
	Trio of James Chamberlain's lamb, Glebe Farm, Shardlow	£18.95
	Mini rack, slow braised neck fillet, sweetbread fritter	
	Fillet of hake, seafood risotto and crispy chicken wings	£16.50
✓ Cauliflower arancini, Derbyshire wild mushrooms	£16.25	
Vegetables	Sautéed new potatoes with rosemary £1.95 Buttered carrots £1.95	
	Roasted mushrooms £2.50 Curly kale £1.95	
Puddings	Dovecote classic – Sticky toffee pudding, banana ice cream	£6.10
	Chocolate mousse with saffron poached pear	£6.10
	Lemon posset, sherbet sorbet, warm madeleines	£6.10
	White chocolate and passion fruit cheesecake, poached kumquats	£6.10
	Caramelised tart tatin of apples, vanilla ice cream, walnut wafer	£6.95
Cheese	A Selection of British cheeses with biscuits and crackers, fig and apple chutney	£7.95

The above menu is served from Monday to Friday 7.00pm until 9.30pm; Saturday 6.30pm until 9.30pm; Sunday 6.30pm until 9.00pm

Dinner Special

Starters	Duck rillettes, pear chutney, toasted ciabatta Marinated Golden Cross goat's cheese, textures of beetroot	2 Course £15.95
Main Course	Morley Hayes fish medley, creamed potatoes, spinach, saffron cream sauce Duo of beef, parsnip, leek and bacon	
Puddings	Mango sorbet, coconut tuilles, roasted pineapple and passion fruit Baked white chocolate cheesecake, warm berry compote	3 Course £19.95

This menu is served from Monday to Friday 7pm until 9.30pm

Our host and chef are willing and able to help with any special dietary requirements. Dishes may be cooked plainly and without sauces if required
Dishes may contain nuts and seeds