

The Dovecote Restaurant

LUNCH MENU

Starters

Seasonal soup of the day

Dovecote classic – Chicken liver parfait, toasted brioche, white raisin chutney

Compressed melon, Parma ham, basil emulsion

▼ Lincoln blue twice cooked soufflé, walnut salad, beetroot dressing

Bolsover smoked salmon, pickled cucumber, black treacle bread

Confit duck leg, black pudding, sweet and sour onion marmalade

Main course

Supreme of free range chicken, bacon and chestnut croquette, creamed onions, brussel sprouts

Fillet of sea bass, creamed potatoes, curly kale, melted shallots and wild mushrooms

Daube of Derbyshire beef, bourguignon sauce, cabbage and crushed celeriac

Morley Hayes shepherds pie, glazed carrots, Jerusalem artichoke puree

▼ Cauliflower arancini, Derbyshire wild mushrooms

Puddings

Dovecote classic – Sticky toffee pudding, banana ice cream

Chocolate mousse with saffron poached pear

Lemon posset, sherbet sorbet, warm madeleines

Colston Bassett stilton, with oatcakes, fig and apple chutney

Two Course £15.95

Three Courses £18.95

a la Carte

Starters

Seared scallops, butternut squash and chorizo **supplement of £4.50**

Seared fillet of Derbyshire beef, mustard dressing, watercress and rocket salad, parmesan crisp **supplement of £3.95**

Main Course

Dovecote classic – Derbyshire rib eye steak **supplement of £4.95**

French fries, roasted tomato, watercress and whisky cream sauce

Triof of James Chamberlain lamb, Glebe Farm, Shardlow **supplement of £2.95**

Lamb chop, slow braised neck fillet, sweetbread fritter

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

This menu is served from 12.00 noon until 2.00pm Tuesday to Friday