

COCKTAILS

Marmalade martini

Gordon's gin, Grand Marnier, Regal Rogue bold, white vermouth, lemon, marmalade

9.50

Espresso martini

Smirnoff vodka, Kahlua, 47 degrees coffee

9.75

Limoncello iced tea

Derbyshire English breakfast tea, limoncello, lemon

9.50

The Dovecote spicy Bloody Mary

Connie Glaze vodka, tomato juice, spices, lemon, celery

11.50

Rhubarb and ginger fizz

rhubarb gin, Movendo prosecco, ginger, rhubarb

10.50

Champagne mimosa

Nicolas Cartin Champagne, orange, grenadine,

strawberry juice

9.50

Bacon and maple old fashioned

bourbon, bacon & maple syrup, Angostura bitters

10.50

Ice Kir

Connie Glaze Vodka, blackcurrant, prosecco

10.50

MOCKTAILS

Brunch Notini Tanqueray alcohol-free gin, marmalade, orange, Fever-tree tonic

8.00

Shirley Ginger Mocktail Fever-tree ginger beer, soda, lime, grenadine

5.00

Palomo grapefruit, lime, rosemary

5.00

FIZZ

Nicolas Courtin, NV Brut, Champagne

Glass 11.90 Bottle 60.50

Movendo Prosecco, DOC Treviso, Italy

Glass 7.50 Bottle 33.00

Puro 0.5% sparkling Sauvignon Blanc

Glass 5.95 Bottle 24.00

CHAMPAGNE BREAKFAST

37.50 per person

ON ARRIVAL

A glass of chilled Champagne or non-alcoholic sparkling wine and freshly squeezed orange juice

TO BEGIN

Toasted sourdough, croissant, strawberry jam, marmalade and butter

TO FOLLOW

Greek yoghurt v walnuts, Morley Hayes honey

Mango and passionfruit croissant tart v white chocolate

Smoked salmon hash brown, lemon crème fraiche

Thai breakfast noodles pork belly, duck broth, fresh herbs and vegetables

MAIN COURSE

Full English breakfast Derbyshire pork and apple sausage, dry cured back bacon, fried egg, slow roasted vine tomato, black pudding, portobello mushroom, baked beans, hash brown, fried bread

Rump cap steak of Allsop Brother's Dexter beef (served pink) **either with** fried egg, hash brown, cherry tomatoes, chimichurri **or** French fries, cherry tomatoes and peppercorn sauce

Barbequed Persian chicken avocado vierge, feta sweetcorn salsa

Prawn taco with crispy eggs avocado, fire roasted chilli salsa, lime

Smoked haddock fishcake spinach, roasted cherry tomatoes

Fried halloumi v wild mushrooms, poached eggs, toasted sourdough

Pork schnitzel Caesar salad

Brioche French toast crispy pancetta, blueberries, ricotta, maple syrup

TO FINISH

Tea or Coffee

2 COURSE BRUNCH

27.00 per person

TO BEGIN

Greek yoghurt v walnuts, Morley Hayes honey

Mango and passionfruit croissant tart v white chocolate

Smoked salmon hash brown lemon crème fraiche

Thai breakfast noodles pork belly duck broth, fresh herbs and vegetables

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EXTRAS

Mini breakfast pastries with jam and preserves	6.50
Toasted sourdough with butter and preserves	5.50
Freshly baked butter croissant	5.50
Portion of French fries	5.00
Spinach, leek and cheese gratin	6.50

SMOOTHIES & JUICES

Pineapple Sunset

pineapple, papaya, mango

5.00

Golden Glow

mango, orange, papaya, coconut, ginger, red chilli, turmeric

5.00

Strawberry Fantasy

strawberry, banana

5.00

Matcha Power

pineapple, banana, apple, spinach, matcha

powder

5.00

Ginger immune shot

3.95

Frobishers

apple or orange juice

4.65

Britvic

pineapple, cranberry or tomato juice

3.45

SPECIALTY COFFEE

47 Degrees is an independent coffee roaster established in 2017, located in Langley Mill, Derbyshire. They specialise in hand-roasting small batches of coffee using beans sourced from the rich volcanic soils of Santa Rosa valleys in Guatemala, ensuring a high-quality product. Their offerings include various artisan coffee blends, meticulously crafted to provide a great-tasting experience.

Americano 3.85

Cappuccino 3.85

Espresso 3.40

Floater coffee 3.85

Café latte 3.85

Double espresso 3.95

Hot chocolate 4.10

@dovecotrestaurant

@morleyhayes

SCAN ME



TO VIEW OUR
MENUS ONLINE

Please inform a member of staff if you have any allergies or dietary requirements. Detailed information on the fourteen allergens is available on request. Whilst every effort is made to minimise cross-contamination, our ingredients are manufactured and our dishes are prepared in environments where allergens are present, therefore we cannot guarantee that any item on your menu is 100% allergen free.