

The Dovecote

SUNDAY LUNCH

12th July 2026

Three Course Sunday Lunch

43.00 per person | Under 10s 21.50

STARTERS

Dexter beef carpaccio

fine beans, truffle mayonnaise, dauphinoise croquettes

Summer minestrone soup

bacon and herb raviolis

Mussel and chorizo gratin

sourdough

Halloumi saganaki v

marinated cherry tomatoes, red pepper puree, black olive, basil

MAINS

Crispy belly pork

Stornoway black pudding, pineapple chutney

sourced from Mr Allen, Drove Cottage Farm, Coddington, Newark

Herb roast chicken breast

peas and bacon, lovage, pickled ceps

Roast sirloin of beef £3.00 supplement

Yorkshire pudding, gravy

sourced from Mr Allen, The Narlows, Thorpe, Ashbourne

Fillet of gilthead bream

fried squid, ratatouille, courgette vierge

Wild mushroom and Old Winchester agnolottis v

parsley sauce, truffle

All main courses are served with roast potatoes and seasonal vegetables

PUDDINGS

Profiteroles

coconut, mango and passionfruit, white chocolate anglaise

Lemon pudding

blueberries, vanilla cream

Chocolate, blackcurrant and mascarpone torte

Strawberry and almond sponge trifle

Sparkenhoe Red Leicester and Colston Bassett v

quince jelly, grapes, biscuits, crackers

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SPECIALITY COFFEE

47 Degrees 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.

Cafetiere 3.30
Americano 3.85
Floater coffee 3.90

Cappuccino 3.85
Café latte 3.85
Hot chocolate 4.10

Espresso 3.40
Double espresso 3.95

Loose leaf tea from Lulin Teas 3.30

Posh Earl Grey
French vanilla
Fruit 'n berry

First flush Darjeeling
Pure green tea
Three mint

Assam TGFOP
Citrus ginger
Derbyshire Tea