

# The Dovecote

### Lunch Menu

#### Bowls to share

Marinated cherry tomatoes £2.95 Chorizo cooked in cider £3.45 Marinated olives £2.95 Home roasted Mediterranean vegetables with lemon and olive oil £2.95

#### Starters

Watercress soup, crème fraiche, Derby sage cheese straws **v**Guinea fowl, ham hock and leek terrine, marinated beetroot, raisin puree
Wookey Hole cheddar and onion tart, rocket and pear salad, hazelnut dressing **V**Bolsover smoked salmon, new potato salad, fennel bread
Conchiglioni, ricotta, marinated tomatoes, olives, rocket pesto, grilled sour dough **V** available as a main
Seared canon of Derbyshire beef supplement £3.95
Watercress and rocket salad, tomato and mustard dressing
King prawn, fennel and avocado salad available as a main

## Main course

Sea trout, crushed jersey royals, purple broccoli, sorrel hollandaise Ballotine of free range chicken, mushroom duxelle, smoked garlic tagliatelle Dovecote burger, homemade tomato relish, Roquefort butter, twice cooked chips Mozzarella and broccoli arancini, basil, roasted almonds, feta cheese **V** Slow cooked pork belly with cider, fennel, cockles, creamed mash Dovecote seafood pie

**Dovecote Classic -** Sirloin of Derbyshire beef supplement £3.50 / Fillet of Derbyshire beef supplement £9.95 Twice cooked chips, roasted tomato, watercress, Dijon mustard cream sauce

## Puddings

Chocolate ganache, cherry parfait, chocolate powder
Rhubarb jelly, buttermilk panacotta, rhubarb sorbet
Lemon pudding, passion fruit macaroon, clotted cream ice cream
Profiteroles, camp coffee cream, hot chocolate sauce, salted almond ice cream
Selection of homemade ice creams and sorbets
Colston Bassett stilton, oatcakes, orange and star anise chutney

Two Course £16.95
Three Courses £18.95

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