



The Dove

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Nibbles

<i>Nocellara olives</i>	£3.00
<i>Mixed olives</i>	£3.00
<i>Cobble Lane salami,</i> cornichons & sourdough crisps	£5.00
<i>Cobble Lane coppa,</i> cornichons & sourdough crisps	£5.00
<i>Smoked almonds</i>	£3.00
<i>White & wholemeal sourdough, butter & Maldon salt (v)</i>	£2.50

Starters

<i>White onion soup,</i> mature Cheddar cheese scone, truffle oil	£7.50
<i>Wild mushroom croquettes,</i> autumn black truffles	£8.00
<i>Marinated tiger prawns,</i> grilled sourdough	£8.50
<i>Devonshire crab & lobster ravioli,</i> native lobster bisque, courgette duxelle, herbs	£11.00
<i>Stag & boar sausage roll,</i> mulled red cabbage, cranberry jus	£7.50
<i>Native dry-aged beef tartare,</i> shaved black truffle, Tunworth soft cheese, sorrel oil, beef dripping toast	£10.00

Mains

<i>Norfolk corn-fed chicken,</i> Scottish girolles, pearl barley risotto, spinach	£17.50
<i>Short rib of beef,</i> smoked bacon, grelot onions, cep mushroom, crispy shallots, veal jus	£21.00
<i>Cornish loin of hake,</i> St Austell bay mussels, clams & samphire broth, bok choy, hassleback potatoes	£21.00
<i>Pan roasted salmon fillet,</i> braised fennel, peppers, tomatoes, olives, capers, lemon	£17.50
<i>Pumpkin risotto,</i> mascarpone, sage, toasted pumpkin seeds	£15.00
<i>Baked cauliflower Mornay,</i> Scottish girolles, cavolo nero, cashew nuts, autumn black truffle	£16.00
<i>28 day dry-aged ribeye steak</i> triple cooked chips, smoked mushroom, confit garlic, charred shallot, peppercorn sauce	£30.00
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<i>Catch of the day</i>	

Sharer

<i>28 day dry-aged cote de bouef,</i> triple cooked chips, charred shallot, smoked field mushroom, confit garlic, choice peppercorn or Bearnaise sauce	£65.00
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Sides

<i>Chilli & garlic roasted broccoli</i>	£4.00
<i>Triple cooked chips</i>	£4.00
<i>Creamed mash, crispy onions, bone marrow jus</i>	£4.00
<i>Spring leaf salad</i>	£3.00
<i>Roasted heritage carrots, tarragon butter</i>	£4.00
<i>Macaroni cheese, gruyere, truffle, pangratato</i>	£4.00

Puddings

<i>Valhrona caramelia mousse, chocolate soil & caramelised white chocolate</i>	£7.50
<i>Lemon meringue tart to share, raspberry, pistachio & lemon salad</i>	£15.00
<i>Apple & pear crumble, coconut ice cream</i>	£6.50
<i>Vanilla savarin cheesecake, blackberry creme diplomat, almond sable, Granny Smith apple granita</i>	£8.00
<i>Sticky toffee pudding, caramelised banana, toffee sauce, vanilla ice cream</i>	£7.00
<i>British & local cheese board, apple & fig chutney, fruit, artisan crackers</i>	£11.00

If you require information regarding the presence of allergens in any of our food and drink, please ask, we will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be at risk of cross contamination.

ALL PRICES INCLUSIVE OF VAT. SERVICE NOT INCLUDED.