



The Dovecote Buttery

Cakes served all day

Breakfast : 10 – 11:30

Main courses: 12 – 15:00

Salads & Sandwiches : 11 – 15:00

If you require any advice on allergies, please don't hesitate to ask a member of the team

Please make us aware of any allergies you may have when you place your order.

Drinks

Hot Drinks

Filter Coffee/Americano

£3.50

Double Espresso

£3.90

Cappuccino

£3.90

Latte/Iced Latte

£3.90

Chai Latte

£3.90

Flat White

£3.90

Hot Chocolate/Mocha

£4.25

Hot Chocolate, Cream &
Marshmallows

£5.50

Loose Leaf Tea

£3.75

Apple & Rhubarb

Very Berry

Earl Grey with Blue Flowers

Organic Rooibos

Cut Peppermint

Lemongrass & Strawberry

Black Chai

Lemon & Ginger

British Breakfast

Lapsang Souchong

China Green Temple Heaven

Darjeeling

Jazz up your coffee with delicious shot of

Specialist coffee syrups for just 80p

Amaretto, Vanilla, Hazelnut or Caramel

Soft Drinks

£2.90

Glass Bottle Coke

Glass Bottle Diet Coke

Glass Bottle Coke Zero

Water

£2.50

Sparkling Water

Still Water

Luscombe Organic Juices

£4.50

Orange Juice

Wild Elderflower Bubbly

Sicilian Lemonade

Ginger Beer

Apple

Raspberry Crush

Main Courses

Burgers

Buttery Classics

Sausage & Mash

Coales Lincolnshire sausages with creamy mashed potato, kale and gravy

£17.90

Pie of the Day

Pie / Suet Pudding with braised red cabbage, mashed potato and gravy

£17.90

Catch of the Day

Pan Fried Seabass with a lemon, caper, butter and parsley sauce served with new potatoes

£18.90

Vegan dish of the Day

Please ask a member of staff about our vegan dish of the day

£14.50

Pasta dish of the Day

Please ask a member of staff

£15.90

Dovecote Cheeseburger

Homemade beef patty with American cheese, beef tomato, house burger sauce and fries

£17

.90

Dovecote Mushroom & Garlic Cheeseburger (V)

Portobello Mushroom with Garlic and Herb soft cheese, rocket and caramelised onion marmalade. Side Salad and Fries

£17.90

Add Bacon or Mushroom - £2

Sides

Portion of Chips £3.50

Seasonal Veg £3.50

Buttered New Potatoes £3.50

Salads & Lite Lunches

Chicken Caesar Salad

crispy gem lettuce, homemade croutons, grilled chicken, parmesan and anchovies

£13.90

Dovecote House Salad

Mixed leaves, cherry tomatoes, cucumber, olives and falafel with pomegranate dressing

£13.90

Homemade Soup of the Day

Served with crusty bread

£7.50

Dovecote Waldorf Salad (V)

Apple and cinnamon cheese, celery, raisins and walnuts dressed with mayonnaise

£13.90

Vegetable Quiche (V) or Quiche Lorraine

Locally made vegetable quiche / quiche lorraine with new potatoes and side salad

£14.50

Baked Camembert (V)

Baked camembert with honey, garlic and thyme

£16.90

Sandwiches & Wraps

ALL SERVED WITH SALAD,
AND HOMEMADE NEW POTATO
SALAD

Portobello mushroom, Pesto and cheese toastie

Homemade pesto, portobello mushroom and
mozzarella contains nuts.

£10.90

Dovecote ultimate grilled cheese (v)

Cheddar, gouda and bleu de gex with
chilli jam

£11.90

Club Sandwich

Triple stacked with bacon, chicken, lettuce,
tomato and mayo

£12.50

Coronation Chickpea (VGN)

Classic coronation sauce with vegan mayo
and chickpea

£9.90

Tuna & Cucumber

tuna flakes with peppery mayo and cucumber

£9.75

Brie - Bacon - Strawberry Jam

creamy brie with crispy bacon & a side of
homemade strawberry jam

£10.90

Roast Beef & Horseradish

House roast beef with horseradish sauce and
peppery rocket

£12.50

Fish Fillet

Breaded fish fillet with tartar sauce

£11.50

Why not try our Dovecote 50/50?

add a mug of our soup of the day for just £3.50

Jacket Potatoes

ALL SERVED WITH SALAD GARNISH

Cheese - Onion, Beans or Coleslaw (v)

mature cheddar cheese with either: red onion slices, baked beans or coleslaw

£9.50

Minced Beef & Onion Gravy

homemade mince beef and onions topped with crispy fired onions

£11.50

Tuna Mayo

Peppery tuna mayo

£9.50

Coronation Chickpea (Vgn)

Vegan mayo coronation sauce with chickpeas

£9.50

Tea Room Treats

Dovecote Farm Cream Tea

Originally served out of a wooden hut during strawberry season, our cream teas are served with a **large scone**, fruit or plain, with any combination of **homemade homegrown strawberry jam, clotted cream & butter**

£5.00

Hot Dessert of the Day served with cream or custard

Dovecote High Tea

A selection of sandwiches, cakes and baby scone with jam and clotted cream with tea or coffee

Our afternoon teas require advanced booking and are ideal for baby showers, hen do's or just a gathering with old friends

£19.50/person

Or... Why not add a glass of prosecco?

£24.50

(48 hours notice required)

Please view our chilled display cabinet for our selection of homemade cakes and gateaux's

Breakfast

Served 10-11:30

Dovecote Full English

Coales lincolnshire sausage, bacon, eggs your way, mushrooms
and tomato served with toast & homemade marmalade

A Healthier option?

£11.95

Fresh Fruit with natural
greek yogurt and a
squeeze of honey

£7.50

Poached egg on toast

£8.50 (V)

Smoked Salmon & Scrambled
egg on toast

£9.50

Dovecote Vegetarian Breakfast (V)

veggie sausage, beans, halloumi, eggs your
way, mushrooms and tomato with toast and
homemade marmalade

£11.95

Crushed Peas on Toast (vgn)

Crushed peas with herbs and lemon

£8.90

Add 1 poached egg and 1 bacon for £2

extras

double up (add extra item from dish) £2 / beans £1 / black pudding £2

A Brunch-ier option?

Eggs Benedict

£8.90

Eggs Royal

£9.50

Eggs Florentine (V)

£8.90

Thyme buttered Mushrooms
on toast (V)

£8.90

Turkish Eggs on Toast (V)

£8.90

Beers, Lagers and Ciders

LOCAL: LANGTON BREWERY ALES

500ml

£4.00

INCLINED PLANE 4.2%

A refreshing amber coloured bitter with a light floral finish and a distinct citrus flavour

RAINBOW BRIDGE 3.8%

Two of the finest American hop varieties have been used to create this refreshing golden ale. Crisp pale malts combine to craft this thirst quenching tiple

CAUDLE BITTER 3.9%

A copper coloured session bitter flavoured with traditional English hops. This beer has a delicate grassy aroma and a clean full- bodied flavour.

HARBOROUGH IPA 4.5%

A citrusy golden ale with a floral and earthy finish. Brewed usunbg classic British hop varieties and the finest malts

THOMAS LIFT 4.4%

A generous addition of caramel malts defines this chestnut ale. A sweetness on the palate results, which is offset by pine and citrus flavour notes.

BULLSEYE STOUT 4.8%

Seven different varieties of malt produce an intensely dark stout with flavours of liquorice and chocolate

LOCAL: Braybrooke Lager

330ml

£3.75

Pilsner 4.5

Gold Medal in the Keg Premium Lager category at SIBA Midlands Beer Awards 2023.

Thanks to a 100% Franconian Pilsner malt base, this beer has a delicate, crisp taste complemented by a fine, grassy and citrusy aroma and flavour

Keller 4.8

Keller Lager is Braybrooke's version of the Franconian Kellerbier, an unfiltered and unpasteurised beer which keeps all of the best flavour while delivering ultimate refreshment.

Helles 4.2

Braybrooke's take on traditional Bavarian Helles. Malt forward, light and easy drinking, this straw-coloured 4.2% ABV lager is brewed with Pilsner and Munich malts and gently hopped with Hallertau Tradition hops. Matured for 30 days, unfiltered and unpasteurised

Saxby's Ciders

£4.75

Saxby's Plum

Saxby's Strawberry

Saxby's Rhubarb

Saxby's Original

Non - Alcoholic Lager available on request

Wine List

White Wines

Served 175ml

125ml available

Pinot Grigio £6.25 / £22.25

San Vigilio, Pavia, Italy

Crisp and fresh, with a juicy citrus character and a hint of nuttiness

Sauvignon Blanc £6.25 / £22.25

Seriti, South Africa

Fresh, Lemon and tropical fruit flavours. Zippy and quaffable

Chardonnay £6.25/ £22.25

Stone's Throw, Australia

Light and fresh, soft, peachy and smooth. Easy drinking

Red Wines

Served 175ml

125ml available

Merlot £6.00 / £21.25

Camino de la Cabana, Chile

Excellent depth and balance. Rich vibrant and very moreish

Shiraz £6.00 / £21.25

The Accomplice, Australia

Soft and juicy red berry fruit with touches of spice

Malbec £6.25 / £22.75

Listening Station, Australia

Rich, aromatic and easy drinking with ripe black fruit and violet notes

El Camino £35.00

Degaz Colchagua, Chile

From Cabinet Sauvignon and Carmenere, intense raspberry and cherry fruit with touches of cedar and spice

Rioja Tempranillo £23.75

Palacio del Camino Real, Spain

Rich and flavorsome with dark fruit and spice notes

Rosé

Served 175ml

125ml available

Pinot Grigio Rose £6.25 / £22.25

Ancora, Italy

Dry, fresh and fruity with delicate aromas of red berries

Le Grande Plage Rose £23.50

Pays d'Oc, France

Soft and juicy red berry fruit with touches of spice

Champagne & Sparkling

Prosecco Spumante £6.90 / £22.95

Lunetta NV, Italy

Crisp and light with flavours of peach and apple

Champagne Brut NV £60.00

Pierre Mignon Grande Reserve

Fresh citrus fruit, notes of brioche and a cream mousse. Mellow