

# THE DOVETAIL



## SMALL BITES

<b>Homemade Belgian Croquettes, a choice of:</b>	£6.50 each
Ham Hock & Cheese	
Shrimp	
Cheese	
<b>Platter of Belgian Croquettes</b>	£11.95
<b>Halloumi Bites</b>	£5.50
With a paprika crumb and a tomato chilli chutney.	
<b>Tempura Chilli Squid with a Sweet Chilli Sauce</b>	£5.95
<b>A Pint of Potato Fries</b>	£3.95
<b>A Pint of Sweet Potato Fries</b>	£4.50

## MEAT

<b>Meatballs de Liège</b>	£11.50
Classic Belgian recipe in a Brugse Zot Brun sauce served with fries and Belgian honeyed carrots.	
<b>Wild Boar Sausages</b>	£10.95
From White House Farm, Lincolnshire, served with onion gravy, spring onion mash, and savoy cabbage.	
<b>Flemish Beef Stew</b>	£12.50
Traditional stew with beef marinated in Brugse Zot Brun, served with mustard toast.	

## BURGERS

On a brioche bun with chips.

<b>Wild Boar</b>	£11.95
From Whitehouse Farm in Lincolnshire, with a sweet nutty flavour. Served with mature cheddar, apple slices, tomato relish, crispy onions, watercress, and pickles.	
<b>Belgian Blue Burger</b>	£11.95
Served with blue cheese, tomato relish, crispy onions, watercress, and pickles.	
<b>Wagyu Beef</b>	£11.95
100% New Zealand grass-fed beef and served with mature cheddar, crispy onions, tomato relish, and pickles.	
<b>Thai Green Chicken Burger</b>	£11.95
Devised by our Thai Chef, packed with aromatic and spicy flavours. Served with our own recipe Thai green mayo and a crunchy salad.	

Add extra mature cheddar, blue cheese, bacon, or onion rings for £1.20 each.

## PIES

<b>Venison &amp; Steak Pie</b>	£12.95
Made with Whitehouse Farm venison and beef marinated in Westmalle Dubbel, in a short crust pastry.	
<b>Luxury Fish Pot Pie</b>	£11.95
Chunks of salmon, cod and prawns in a creamy herb sauce topped with mashed potatoes.	

All pies served with mash and cabbage.

## MUSSELS

**Moules Frites** £11.95

In a Marinière sauce or ask for our daily specials.

**Kilo Pot of Moules to Share** £19.95

All served with chips and bread.

## FISH

<b>Antwerp Fish Stew</b>	£12.50
Classic Belgian fish stew of mussels, salmon, cod, and king prawns, in a creamy sauce, served with bread.	
<b>Posh Fish &amp; Chips</b>	£13.50
Cod fillet battered in Brugse Zot Blonde, minted mushy peas, and homemade tartar sauce.	

## VEGETARIAN & VEGAN

<b>Quinoa Chilli Pot</b>	£9.95
Hearty homemade vegetable chilli, with guacamole toast.	
<b>Beer-Battered 'Fish' &amp; Chips (VG + GF)</b>	£10.95
Tofu wrapped in Nori, with homemade tartar sauce and mushy peas.	
<b>'Chicken' &amp; Leek Pot Pie (VG)</b>	£10.95
In a creamy gravy with leeks, mushrooms, and seitan 'chicken' with a puff pastry lid.	
<b>Spicy Chickpea &amp; Sweet Potato Burger (V)</b>	£11.95
Handmade with caramelised onions, walnuts, harissa, topped with halloumi, a honey yogurt dressing, and chips.	

## DESSERTS

<b>Sticky Figgy Pudding (GF)</b>	£5.95
With vanilla custard.	
<b>Lime Mousse Pie</b>	£5.95
<b>Belgian Waffles with Ice Cream</b>	£6.50
Served with honeycomb, caramel ice cream, and Nutella.	
<b>Chocolate Fondue, for Two</b>	£9.95
Rich Belgian Chocolate Fondue with marshmallows, sweet waffle pieces, bananas, and pretzels.	

## BAR SNACKS

<b>Bowl of Nuts</b>	£2.95
<b>Olives</b>	£2.95
<b>Crisps</b>	£1.50

The kitchen is open from 12:00-15:00, 18:00-22:00

(VG) Vegan. (GF) No gluten containing ingredients.

Allergens: We do not list every single ingredient. If you have any specific dietary needs or would like to see the full list of ingredients, please let us know.