

THE DOVETAIL



SMALL BITES

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

MEAT

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

BURGERS

On a brioche bun with chips.

Wild Boar	£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.	
Belgian Blue Beef Burger	£11.95
Tender and succulent beef served with blue cheese, tomato relish, crispy onions, watercress, and pickles.	
Aberdeen Angus Beef	£11.95
100% Aberdeen Angus beef and served with mature cheddar, crispy onions, tomato relish, and pickles.	
Thai Green Chicken Burger	£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

Venison & Steak Pie	£12.95
Made with Whitehouse Farm venison and beef marinated in Westmalle Dubbel, in a short crust pastry.	
Luxury Fish Pot Pie	£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 Marinère sauce or ask for our daily specials.

Kilo Pot of Moules to Share £19.95

All served with chips and bread.

FISH

Antwerp Fish Stew	£12.50
Classic Belgian fish stew of mussels, salmon, cod, and king prawns, in a creamy sauce, served with bread.	
Posh Fish & Chips	£12.95
Cod fillet battered in Brugse Zot Blonde, minted mushy peas, and homemade tartar sauce.	

VEGETARIAN & VEGAN

Quinoa Chilli Pot (VG)	£9.95
Hearty homemade vegetable chilli, served with guacamole.	
Beer-Battered 'Fish' & Chips (VG + GF)	£12.95
Tofu wrapped in Nori, with homemade tartar sauce and mushy peas.	
'Chicken' & Leek Pot Pie (VG)	£10.95
In a creamy gravy with leeks, mushrooms, and seitan 'chicken' with a puff pastry lid.	
Pea & Black Sesame Burger (V)	£11.95
Amazing pea burger with black olives, a touch of rosemary, rolled in black sesame. Served with vegan wasabi mayonaise, raddish, watercress, pickles and chips.	

DESSERTS

Sticky Figgy Pudding (GF)	£5.95
With vanilla custard.	
Frangipane Tart (VG + GF)	£6.95
Topped with raspberry, almond flakes, served with soy yoghurt.	
Belgian Waffles with Ice Cream	£6.50
Served with honeycomb, caramel ice cream, and Nutella.	
Chocolate Fondue, for Two	£9.95
Rich Belgian Chocolate Fondue with marshmallows, sweet waffle pieces, bananas, and pretzels.	

BAR SNACKS

Bowl of Nuts	£2.95
Olives	£2.95
Crisps	£1.50

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

(V) Vegetarian. (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.