

Starters	
Soup of the Day served with bread Ask at the bar for today's special	£4.50
Beef satay Served with peanut sauce	£5.50
Thai Salmon fishcakes Served with sticky chilli sauce	£5.50
Crispy vegetable rolls Served with sweet chilli sauce	£5.50
Selection of Thai Starters	£9.95
Organic Bloomer bread served with Olive Oil, Rock Salt & Olives	£2.50
Pint of Fries served in a Hoegaarden glass with mayonnaise & ketchup	£2.95

Mains	
Beef Cabonnade Traditional Flemish stew cooked with Leffe Brun and served with garlic toast Recommended beer Grimbergen Double	£11.95
Posh Fish and Chips Leffe Blond battered msc cod loin with chunky chips, minted mushy peas and tartare sauce. Recommended beer Leffe blonde	£10.95
Waterzooi Van Vis Antwerp seafood stew of salmon, cod, king prawns and mussels in a cream sauce served with rye bread. Recommended beer Steenbrugge Wit	£12.50
Bowl of Mussels Served with bread and fries with either a Provençale sauce or a creamy Thatcher's Cider and bacon sauce. Recommended beer with cider sauce Mort Subite and the Provençale Palm	£10.95
10 oz. Sirloin Steak With a bois boudrin sauce (shallots, cherry tomato, grain mustard & balsamic vinegar) Recommended beer Westmalle Double	£13.95
MSC Salmon and Watercress Puff Pastry Parcel With salad garnish Recommended beer Witcap Stimulo	£10.50
Stilton Peppered Mushroom and Onion Pudding With sweet potato mash Recommended beer Rodenbach	£10.95
Free range rolled Chicken breast Stuffed with mushrooms in a creamy cider and tarragon sauce. Served with parmesan topped potatoes. Recommended beer Orval	£11.95
Wild Boar faggots Award winning faggots from Leigh farm with mustard mash and onion gravy Recommended beer Boon Framboise	£12.50

Our Meat
Griffin Farm Wiltshire supplies our Sunday pork, pork chops and sausages. All the pigs are bred naturally; are born and live outdoors, with unlimited access to water and food and are 100% traceable. The farm won Gold, Silver and Bronze awards in the taste of The West Food and Drink awards
Leigh Farm The meat for our beef and boar burgers and our venison sausages is supplied by Leigh Farm in Devon. All the animals are free range and rare breeds. All the burgers are made from 100% traceable meats that are made with the tastiest and freshest herbs, spices, fruits and vegetables.
Exotic Meat These meats have been chosen to reflect a growing awareness of a healthier lifestyle. The meats are low in fat, low in cholesterol

The Dove's Gourmet Burgers
Classic Beef burger With a simple seasoning by Leigh farm
Wild Boar Burger From Leigh farm. The burger won the Gold at The Taste of the West Food and Drink Awards 2009
Bison burger Delicious and healthy being 97% fat free and 40% more protein than beef
Mediterranean vegetable and mozzarella burger Hand made by The Dove
All burgers are served in Focaccia bread with salad. Choose either a spicy tomato & Rodenbach or a cranberry & Kriek relish. All at £7.50 with fries £9.50

The Dove's Gourmet Sausages
Pork and leek sausages Made with free range pork and Thatcher's cider From Griffin Farm Wiltshire £9.95
Venison and redcurrant sausages Marinade in Kriek from Leigh Farm £9.95
Vegetarian Sausages With leek, mushroom and goats cheese. Hand made by The Dove £7.95
Ostrich Sausages With olives and Italian herbs £9.95
All Sausages are served with Onion Gravy and a choice of Plain, Spring Onion and Garlic or Blue Cheese Mash

The Dove's Dessert Menu	
Belgian Chocolate Box Shortbread topped with Belgian Chocolate Mousse and a caramel cream centre	£4.95
Home Made Apple Pie With whipped cream	£4.95
Belgian Sweet waffles With Vanilla ice cream	£4.95
Belgian Chocolate Fondue Served with seasonal fruit, shortbread and Belgian sweet waffle	£8.95
Cheese Board Farmhouse mature cheddar, Wensleydale and Cranberry, Capricorn goats cheese, Stilton and smoked Wensleydale served with crackers	£6.95

