



OPENING TIMES

MONDAY TO SATURDAY

Open all day from 11.00am

FOOD SERVED:

12noon – 2.30pm

6.00pm – 9.30pm

SUNDAY

Open all day from 11.00am

FOOD SERVED:

12noon – 2.30pm

6.00pm – 9.00pm

www.thedove.co.uk

01985 850109

info@thedove.co.uk

The Dove Inn, Corton, Nr. Warminster, Wiltshire BA12 0SZ



IMPORTANT

FOOD ALLERGY NOTICE

Food prepared on these premises may contain the following allergens,
please ask a member of staff for further details:

EGGS

MILK

GLUTEN

NUTS

PEANUTS

SOYA

LUPIN

FISH

CRUSTACEANS

SESAME

MOLLUSCS

MUSTARD

CELERY

SULPHITES



STARTERS

Fresh soup of the day with half ciabatta	£5.95
Oven-baked mini camembert with rosemary oil, red onion marmalade, & warm ciabatta (v)	£7.95
Salt & pepper squid, served with salad & a sweet chilli sauce	£7.95
Cayenne dusted whitebait served with homemade aioli & fresh lemon	£7.50
Classic coldwater prawn cocktail served on cos lettuce with Marie Rose sauce, garnished with a king prawn	£7.95
Crispy aromatic duck, cucumber, spring onions, mini-pancakes & hoisin sauce	£7.95
Moules marinière: mussels in white wine, garlic & cream, fresh baked ciabatta	£9.25 / £16.95 Main
Pan seared scallops with wild mushrooms, crispy pancetta & balsamic dressing	£9.25



SANDWICHES

*All sandwiches are served
with Kettle crisps & a salad garnish*

Cheese, lettuce, tomato & mayonnaise	£5.95
Wiltshire ham, cheddar and tomato	£7.25
Rare beef & horseradish	£7.25
Smoked salmon & watercress	£7.25

HOT CIABATTAS

Smoked back bacon & melted brie	£7.50
Stourhead sausage & onions	£7.50

THE DOVE CLUB SANDWICH

Roast chicken, bacon, lettuce, tomato & mayonnaise on toasted granary bread

£9.95

SIDES

Sautéed spinach	£3.00
Mixed salad	£3.00
Tomato & onion salad	£2.50
Seasonal vegetables	£3.00
Gourmet chips	£3.00

CORTON CLASSICS

The Dove's beer battered fish, gourmet chips & mushy peas

£13.95

Chargrilled chicken caesar salad with crispy bacon, parmesan shavings & croutons (anchovies optional)

£13.95

The Dove Inn's chicken fillet burger with bacon, cheddar, & chilli & red onion jam in a toasted brioche bun with gourmet chips

£14.50

Gammon steak served with a duck egg & a slice of pineapple, gourmet chips & fresh peas

£14.50

Steak & red wine pie, served with seasonal vegetables & your choice of mash or gourmet chips

£14.50

The Dove Inn's homemade beef burger topped with emmental cheese served in a brioche bun, with gherkins, tomato relish & gourmet chips

£14.50



MAINS

Wild mushroom, spinach & ricotta cannelloni, layered with a rich tomato sauce & topped with Gruyère cheese (v) **£13.95**

Chicken à la Rory (pan-fried chicken breast, topped with Stilton, wild mushroom & bacon sauce) served with sautéed potatoes **£16.95**

Rolled pork belly, stuffed with garlic, thyme & sage, served on creamy Irish potato champ with finely chopped spring onion & chives with seasonal vegetables & a cider & sage jus **£17.95**

Herb-crusted rack of lamb with roasted tomatoes & rosemary scented butter beans, garlic sautéed potatoes **£17.95**

Devon Red Ruby steaks - 8oz Rib eye **£21.00**

14/16oz T-bone **£24.95**

Steaks served with Stilton filled field mushroom, homemade onion rings & gourmet chips

Creamy stilton or peppercorn sauce optional

FISH BOARD

The Dove's fish pie, cod, smoked haddock, salmon & king prawns, topped with a cheddar & herb mash served with peas **£14.95**

Grilled fillets of Lemon Sole with a prawn, lemon & caper butter served with new potatoes or gourmet chips, peas & spinach **£17.95**

Seafood linguini with squid, clams, mussels & king prawns in a rich tomato & chilli sauce **£17.95**

Fishboard of garlic sautéed prawns, salt & pepper squid, & whitebait served with sweet chilli dip, salad & frites

For one **£14.95**

For two to share **£26.95**

Please also see our specials board



Glass 125ml	Glass 175ml	Glass 250ml	Bottle
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WHITE WINES

- | | | | | |
|--|------|------|------|-------|
| 1 PINOT GRIGIO 'San Vigilio' – Veneto, Italy
Pale & fresh but with a juicy citrus character & a hint of nuttiness. 12% abv | 4.50 | 5.25 | 6.50 | 17.95 |
| 2 VERDEJO 'Diez Siglos' - Spain
Pale yellow-green wine with a steely glare. Clean & shiny. A strong nose of fresh grass, fennel & aniseed. In the mouth highlights its large volume & perfect varietal expression | 4.50 | 5.25 | 6.50 | 17.95 |
| 3 PICPOUL DE PINET – Languedoc, France (Winner of the Médaille d'Or Paris 2014)
Nicknamed 'la bomba' this is an incredibly fruity & concentrated Picpoul - yet still fine & elegant, with a long finish. 13% abv | 5.25 | 6.50 | 7.50 | 21.50 |
| 4 VINA EDMARA VIOGNIER – Chile
A classic Viognier with a fruit expression of apricots, pineapple & peaches. Soft texture, well flavoured with a balanced refreshing finish.. 13.5% abv | | | | 24.95 |
| 5 BATTISTINA GAVI PIEDMONTE – Italy
Juicy, weighty fruit with a zippy, citric acid mouth watering feel, creating a refreshing, satisfying finish. 11.5% abv | | | | 26.95 |
| 6 SANCERRE 'Les Cailottes' (Organic) – Loire, France
An elegant dry white wine, bright with the characteristics of Sauvignon Blanc from this region: ripe citrus & fresh, grassy aromas & flavours which finish with a refreshing zippiness. 12.5% abv | | | | 35.00 |
| 7 CHABLIS 'La Colombe' – Chablis, France
Typical of what a great Chablis should taste like - not a trace of oak, pungent & flinty on the nose with a touch of creamy fruit underneath & a long crisp finish. 12.5% abv | | | | 35.00 |
| 8 POUILLY FUISSE – Domaine Mathias, Burgundy
The best wine from the Maconnais in Southern Burgundy that offers delicate "nutty" & acacia flavours with a hint of vanilla to give complexity to the buttery Chardonnay. 13% abv | | | | 43.95 |

SPARKLING WINE

- | | | | | |
|---|--|--|---------------|-------|
| 9 PROSECCO, BRUT NV - Borgo Col del Alto, North-East Italy
Lively 'up front' flavours of apples, almonds & freshly-baked bread with a light 'honeyed' finish. 11% abv | | | 187ml
8.95 | 24.95 |
| 10 VILARNAU BRUT RESERVA CAVA – Spain
Great value against champagne, the distinctive bottle has a real wow factor. Bright, pale yellow colour, candied aromatic nose over light, green apple undertones. Well-rounded, balanced flavour with a very clean, fruity after-taste 11.5% abv | | | | 27.95 |

CHAMPAGNE

- | | | | | |
|---|--|--|--|-------|
| 11 CATTIER BRUT ICONE N.V.
Aromatic and floral on the nose with dried fruits & brioche on the palate. Deliciously long finish. "Among the best non-vintage." Robert Parker. 12.5% abv | | | | 37.50 |
| 12 POL ROGER 'White Foil' N.V.
One of the finest 'Grand Marque' Champagnes with a renowned reputation for elegance & great style. The flavours seem to 'tap-dance' across the taste buds! 12.5% abv | | | | 62.50 |
| 13 LAURENT PERRIER BRUT ROSÉ N.V.
A finely crafted rosé with both depth & freshness. The benchmark for other rosé Champagnes. 12% abv | | | | 79.95 |



	Glass 125ml	Glass 175ml	Glass 250ml	Bottle
ROSÉ WINES				
14 RESERVE SAINT MARC SYRAH ROSÉ – VdP d’Oc, France The prettiest little salmon pink quaffer in town. Full of red berry flavours & thirst-quenching acidity. <i>12.5% abv</i>	4.50	5.25	6.50	17.95
15 DOMAINE DE LA VIEILLE TOUR ROSÉ – Côtes de Provence, France This pale petal pink blend of Cinsault, Grenache & Syrah is soft, ripe & fruity., <i>13% abv</i>				27.95
SPARKLING ROSÉ				
16 MIRABELLO SPUMANTE ROSÉ PINOT GRIGIO – Italy A lively rosé fizz with delicate aromas of red berries & a palate of lush, summer fruits with some yeasty complexity. <i>12.5% abv</i>				26.95
RED WINES				
17 V RESERVE SAINT MARC MERLOT – VdP d’Oc, France A fresh & exciting expression of the ever-popular Merlot grape, with ripe fruit flavours & overtones of liquorice & blackberries. <i>14% abv</i>	4.50	5.25	6.50	17.95
18 VEGA DEL RAYO RIOJA – Spain A delicious modern Rioja with a deep colour & ripe plum & cherry fruit aromas. Richly flavoured fruit dominates with a smoky, spicy dimension from six months in oak <i>13% abv</i>	4.50	5.25	6.50	17.95
19 COTES DU RHONE LES VIGNES DU PRINCE– Rhône Valley, France Soft & easy drinking in style with spiced berry fruit giving typically warm savoury flavours from the south of France. <i>14% abv</i>				25.00
20 FLEURIE LA REINE DE L’ARENITE – La Madone, France Traditional Fleurie, perfumed, aromatic & with a notable floral twist of violets. Silky & elegant throughout the palate with an abundance of blackcurrant & red berry fruits. <i>12.5% abv</i>				27.95
21 CHIANTI CLASSICO RISERVA – Villa la Pagliaia, Tuscany, Italy Full-bodied yet well-rounded with lingering aromas of strawberries & a lengthy, balanced finish. <i>13% abv</i>				33.50
22 CHATEAU SAINT JEAN DE BEARD – Grand Cru St. Emilion, Bordeaux colour with still purple lights. Complex nose of gingerbread, black cherry, rose, mint & bitter chocolate. Rounded fullbodied, rich & very full on the palate. Rich & concentrated. <i>13.5% abv</i>				39.95
23 CHATEAUNEUF-DU-PAPE – La Roquette, Rhône, France This winery was recently voted one to the top five estates in the whole of Chateaneuf! This was also a superb vintage so the two factors combine to make a very special red indeed. <i>14.5% abv</i>				55.00
24 RIOJA IMPERIAL RESERVA – C.V.N.E, Rioja, Spain Traditional Rioja with rich but supple flavours of spicy plum, black pepper & sweet vanilla. <i>13.5% abv</i>				65.00
DESSERT WINES				
25 MONBAZILLAC, 2005 – Chateau Vari, Bordeaux, France Juicy flavours of peach with hints of toffee & spice. <i>13% abv</i>			175ml 6.00	Half Bottle 17.95

Wines are supplied by Chris Piper of Ottery St Mary, Devon & Nectar of Berwick St Leonard, Wiltshire.



DRAFT BEER/CIDER

	Pint	Half
Otter	£3.50	£1.75
Wadworth 6X	£3.60	£1.80
Stella Artois	£4.40	£2.20
Peroni	£4.90	£2.50
Guinness	£4.20	£2.10
Wildsider Cider	£4.30	£2.20

BOTTLED BEERS/CIDER

Wyld Wood Organic Cider	£4.00
Holsten Pils	£3.40
Budvar (non alcoholic)	£3.20
Crabbies	£4.00
Rekorderlig Cider	£4.00
Pear Rekorderlig Cider	£4.00
Wild Berry Rekorderlig Cider	£4.00

BOTTLED/CANNED SOFT DRINKS

Frobisher Juice – orange, apple, grapefruit, pineapple, tomato	£2.30
J20	£2.30
Elderflower	£2.30
Appletiser	£2.30
Ginger beer	£2.30
Tonic water	£1.80
Slimline tonic water	£1.80
Fever Tree Tonic	£2.30
Light Fever Tree Tonic	£2.30
Ginger ale	£1.80
Bitter lemon	£1.80
Red bull	£2.50
Fentimans orange	£2.30

OTHERS

Coke	£2.60	£1.30
Diet coke	£2.60	£1.30
Lemonade	£2.60	£1.30
Cordial	£1.00	£0.50
Still water/Sparkling water	£3.40	£1.70
Orange juice & lemonade	£2.50	£1.50
Orange juice	£2.50	£1.30
Apple juice	£2.50	£1.30
Soda	£0.50	
Cranberry juice	£1.50	
Dash of coke, diet coke or lemonade	£0.50	

SPIRITS

Bells	£3.00
Jameson	£3.20
Famous Grouse	£3.20
Jack Daniels	£3.20
Southern Comfort	£3.20
Gordons Gin	£3.00
Bombay Sapphire	£3.20
Hendricks	£3.60
Smirnoff Vodka	£3.00
Bacardi	£3.00
Baileys	£3.20
Liqueurs	£3.20
Archers	£3.00
Taylors Late Port	£4.20
Pimms & lemonade	£4.15
Bloody Mary	£4.70

HOT DRINKS

TEA	
English Breakfast	£2.95
Earl Grey	£2.95
Lady Grey	£2.95
Camomile	£2.95
Green	£2.95
Peppermint	£2.95
Lemon & Ginger	£2.95
Decaffeinated	£2.95

COFFEES

Americano	£2.95
Cappuccino	£2.95
Latte	£2.95
Espresso	£2.95
Mocha	£2.95
Decaffeinated	£2.95
Coffee with a liquer	£5.95
Hot Chocolate	£2.95



DESSERTS

£6.50

Warm Normandy apple tart served with vanilla bean ice cream

Marbled chocolate & raspberry pyramid, served with double cream

Warm blackberry & apple crumble served with custard or award-winning Marshfield Farm clotted cream ice cream

Rustic chocolate medley, served with double cream

Vanilla crème brûlée with homemade shortbread biscuits

Lemon roulade served with fresh raspberries & double cream

Local West Country cheeses served with a selection of biscuits, celery, grapes & red onion chutney

£6.95



ICE CREAMS & SORBETS

£5.75 for 3 scoops

ICE CREAMS:

Vanilla

Strawberry

Double chocolate

Coffee

Coconut

Honeycomb

SORBETS:

Lemon

Champagne

Blackcurrant

All of The Dove Inn's ice creams & sorbets are supplied by award-winning Marshfield Farm