



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

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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 a mint pea purée & crispy chorizo	£9.25



SANDWICHES

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

Cheese, lettuce, tomato & mayonnaise	£5.95
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
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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 Inn's chicken burger with bacon, chorizo, cheddar, & chilli & red onion jam in a toasted brioche bun with gourmet chips	£13.95
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The Dove's beer battered fish, gourmet chips & crushed garden peas	£13.95
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Chargrilled chicken caesar salad with crispy bacon, parmesan shavings & croutons (anchovies optional)	£13.95
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Steak & red wine pie, served with seasonal vegetables & your choice of mash or gourmet chips	£13.95
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The Dove Inn's homemade beef burger topped with emmental cheese served in a brioche bun, with gherkins, tomato relish & gourmet chips	£13.95
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MAINS

Wild mushroom stroganoff served with wild rice & topped with parsnip crisps (v) **£13.95**

Rolled pork belly, stuffed with garlic, thyme & sage, served on Pommery mustard mash with purple sprouting broccoli & a cider & sage jus **£16.95**

Somerset rack of lamb, dauphinoise potatoes, green bean, with a port, redcurrant & rosemary jus **£18.95**

Devon Red Ruby steaks - 8oz Rib eye **£19.95**

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 whole lemon sole with a prawn, lemon & caper butter served with new potatoes or gourmet chips & a mixed salad **£16.95**

Pan-seared sea bass served on a crab & chili risotto with a balsamic reduction topped with caviar **£17.95**

Fillet of sea bream baked "en papillote" with olives, asparagus & parsley served with new potatoes or gourmet chips & a mixed salad **£17.95**

The Dove's surf & turf; Cajun corn fed Cotswold chicken supreme, jumbo prawns pan fried in butter & garlic, chilli mango salsa, curry mayonnaise & gourmet chips **£18.95**



	Glass 125ml	Glass 175ml	Glass 250ml	Bottle
WHITE WINES				
1 PINOT GRIGIO 'San Vigilio' 2012- 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', 2015 - 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, 2013 - 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 VIOGNIER 2013 - Ardèche, France A rich, rounded & luscious Southern Rhône - full of ripe apricot & peach aromas & flavours. 14% abv				29.95
5 SANCERRE 'Les Perriers' 2013 - André Vatan, Loire Crisp, gooseberry & elderflower scents & flavours, with a clean mineral finish. A classic example of a top French Sauvignon from an award-winning grower. 12.5% abv				34.95
6 CHABLIS 2013 - Christophe Camu, Chablis Versatile, flinty-fresh, apple-scented, mid-weight Chablis from the heart of the regions chalky soils. 12% abv				34.95
7 MENETOU-SALON 2012 - Domaine Teiller, Loire Ripe & juicy tropical fruit aromas with succulent pineapple & grapefruit tastes. A modern, smooth, sensuous Loire Sauvignon. 13% abv				35.00
8 POUILLY FUISSE, 2011 - 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				42.50
9 PULIGNY MONTRACHET, 2010 - Jean-Louis Chavy, Burgundy A well-defined 'village' Puligny with an exotic floral-fruit nose, great intensity & richness, balanced by a fresh acidity. Definitely punching above its weight & exhibiting great style. 13% abv				59.95
SPARKLING WINE			187ml	
10 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			£8.95	24.95
CHAMPAGNE				
11 YAPP CHAMPAGNE - J Dumangin Fils Fresh, fruity, with a fine mousse & bags of elegance & finesse. A classic independent growers Champagne. 12% 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
DESSERT WINES			175ml	Half Bottle
14 MONBAZILLAC, 2005 - Chateau Vari, Bordeaux, France Juicy flavours of peach with hints of toffee & spice. 13% abv			6.00	17.95

Wines are supplied by Yapps of Mere, Chris Piper of Ottery St Mary & Nectar of Berwick St Leonard.
Please note that the year of each wine is subject to change & availability.



	Glass 125ml	Glass 175ml	Glass 250ml	Bottle
ROSÉ WINES				
14 RESERVE SAINT MARC SYRAH ROSÉ 2012 – 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 ANDRÉ VATAN, ‘MAULIN BÈLE ROSÉ – Loire, Sancerre, France A beautiful pale (saignée) Sancerre Rosé wine made from pure Pinot Noir. It has a lovely, coral-pink robe, redcurrant aromas with zesty red berry palate with a fresh, clean finish making it perfect for consummate al fresco imbibing. <i>12.5% abv</i>				29.95
RED WINES				
16 V RESERVE SAINT MARC MERLOT, 2013– 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
17 VEGA DEL RAYO RIOJA 2015– Spain A delicious modern Rioja with a deep colour and ripe plum and 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
18 CÔTES DU RHÔNE 2012– Domaine Saint Gayan, Gigondas, France A wealth of briary fruit with a hint of pepper, & spicy, supple tannins. A textbook example of a Southern Rhône wine & ideal for any meaty fare. <i>14% abv</i>				27.50
19 MINERVOIS TRADITION 2012 – Languedoc, France A lovely, briary bouquet of hedgerow berries & a warming palate of dark, autumnal fruit with spicy undertones. The perfect fireside favourite. <i>13.5% abv</i>				27.50
20 CHIANTI CLASSICO RISERVA, 2011 – 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
21 CHATEAU SAINT JEAN DE BEARD, 2009 – 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
22 BAROLO ‘Farigliano’ 2010 – Patrizi, Piemonte, Italy A powerful & complex wine with aromas of dried fruits, leather & earthy woodiness. Flavours of black cherry & truffles with overtones of wild herbs & tar, supported by some firm tannins. <i>14% abv</i>				43.95
23 CHATEAUNEUF-DU-PAPE, 2010 – La Roquette, Rhône, France This winery was recently voted one to the top five estates in the whole of Chateaufneuf! 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 NUITS SAINT GEORGE ‘Tribourg’ 2009 – Burgundy, France A forward-drinking, soft, supple red Burgundy with a core of bright red fruit, & textbook crushed red berry & ‘sous-bois’ aromas. A very elegant Grand Vin de Bourgogne. <i>12.5% abv</i>				59.95
25 RIOJA IMPERIAL RESERVA, 2008 – 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

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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	£2.50
Earl Grey	£2.50
Lady Grey	£2.50
Camomile	£2.50
Green	£2.50
Peppermint	£2.50
Lemon & Ginger	£2.50
Decaffeinated	£2.50

COFFEES

Americano	£2.50
Cappuccino	£2.50
Latte	£2.50
Espresso	£2.50
Double Espresso	£3.00
Mocha	£2.50
Decaffeinated	£2.50
Coffee with a liquer	£4.95
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