



FOR THE TABLE

Marinated Olives	£3
Focaccia Bread & Oils	£3
Mezze platter, hummus, babaganoush, flat bread, olives, barrel aged feta, giant butter beans	£17
50g Charcuterie plate	£13.5

STARTERS

Pan seared scallops, chorizo mousse, pea puree	£11
<i>Wine suggestion – Picpoul de Pinet, Chemin des Dames, Languedoc FRANCE</i>	
Watercress soup, crusty bread (V)	£6.5
Confit rabbit terrine, parma ham, parsley & cornichon salad, Golden Pride sourdough	£8.5
Chicken liver parfait, crispy pork skin, apple & vanilla chutney	£6.5
Avocado & wild garlic pine nut pesto bruschetta, roasted tomato salad (V)	£7.5
Smoked mackerel pate, crème fraiche, pickled cucumber, golden pride sourdough	£6.5

MAINS

Rump of Dorset lamb, courgette, rosemary polenta, burnt aubergine puree, mint & anchovy dressing	£18.5
<i>Wine suggestion – Les Cents Verres Pinot noir, Languedoc FRANCE</i>	
Corn-fed chicken breast, parsley potatoes, spinach and chorizo butter	£16.5
Devon crab & prawn linguine, white wine & parsley sauce	£17
<i>Wine suggestion – Edwin Fox Sauvignon Blanc, Marlborough NEW ZEALAND</i>	
Pea & mint gnocchi, wild mushrooms, burata, parsley & walnut pesto (V)	£16
Chargrilled sprouting broccoli, quinoa, green olives, almonds, dates, tahini dressing (V)	£12.5
Monkfish, ink risotto, chilli, bok choy & saffron aioli	£18
Frontier-battered cod, house chips, crushed peas, tartare sauce	£14
Chalcroft farm burger, Mrs Owton's bacon, HSB gouda, house chips	£14.5
Pork medallions wrapped in pancetta, confit baby potato, runner beans, peppercorn sauce	£16
<i>Wine suggestion – La Palma Chardonnay, Cachapoal CHILE</i>	
12oz Hampshire sirloin on the bone, roasted tomatoes, watercress, house chips, peppercorn/béarnaise	£25

SIDES

House chips – Mixed leaves salad– Tenderstem broccoli – Rocket & parmesan salad	£4
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PUDDINGS

Strawberry panacotta, meringue, plum sorbet & olive powder	£7
Pistachio tiramisu, pistachio brittle	£7
Paul's chocolate brownie, peanut brittle, salted caramel, Fuller's vanilla ice cream	£7
De-constructed lemon cheesecake, strawberry coulis, halva sauce	£7
Fuller's Ice creams by Laverstoke Park Farm 3 scoops	£6
Selection of British cheeses, crackers, chutney, celery & apple	£9.5



@FULLERSKITCHEN WE TAKE TASTE PERSONALLY

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be prepared in the presence of ingredients which do contain allergens.



FACEBOOK, TWITTER @TheDoveW6 INSTAGRAM @The_Dove_Hammersmith

Like The Dove, Owtons Family Butchers have a long history of providing top quality products. The Owtons have been farming Chalcroft Farms for over 600 years. Their extensive heritage and experience combined with the knowhow of our hugely talented team of chefs enables us to bring you truly delicious dishes that we are very proud of.

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Our mozzarella is sourced from Laverstoke Farm, an organic dairy farm in Hampshire. Its proprietors, the Scheckter family, are famous for producing the finest ingredients without compromise.

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Our famous fish & chips are battered using Frontier craft-inspired beer - Fullers most exciting lager yet! Brewed just minutes away, it's part of the reason our fish & chips are truly special!

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All of our fish comes fresh, daily from Direct Seafood. They take pride in locally sourcing their fish and seafood to the point that we are able to trace your meal from the moment of being caught. Maintaining sustainability of fish stocks around the UK and overseas is a company ethos, as is ensuring a sustainable livelihood for the people within the fishing and catering industries.

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Our bread is freshly baked by The Bread Factory, using only natural, wholesome ingredients and traditional techniques.



Imants E., Head Chef

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