



JAZZ NIGHT

Friday 18 September 2026

SET MENU

STARTER

Goat's cheese custard, roasted heritage garden beetroot,
chicory, Doddington honey, nasturtium pesto (V, GF)

MAIN

Roasted sirloin of Doddington beef, confit potato, caramelised king oyster mushrooms,
roasted shallot, beef fat sourdough & chive crumb

DESSERT

Spiced Doddington orchard apple crème brûlée (V)

SET MENU

VEGETARIAN / VEGAN

STARTER

Roasted squash velouté, spiced seeds & allium oil (V, VG, GF, NF)

MAIN

Pea & garden broad bean rösti, roasted garden leek purée, chargrilled baby courgette (V, VG, GF, NF)

DESSERT

Doddington chocolate brownie, roasted garden fig, oat crème fraîche (V, VG, GF, NF)



BOOK A TABLE

Seasonal menu - subject to change

Kitchen Garden produce is subject to availability - produce changes regularly to utilise the best seasonal salad, vegetables and herbs

PLEASE LET US KNOW OF ANY ALLERGIES / DIETARY REQUIREMENTS

V: Vegetarian / VOA: Vegetarian option available / VG: Vegan / VGOA: Vegan option available / GF: Gluten-free / GFOA: Gluten-free option available / NF: Nut-free