

À LA CARTE MENU

Friday & Saturday, 6–9pm

STARTERS

Roasted garlic & garden chilli house-marinated olives (VG, GF) 4.5

‘Grains & Cultured’ house-made bread & cultured butter, chive oil, garden herbs & smoked salt 8.5

Primrose Creamery cheese custard, toasted focaccia, chicory marmalade, pickled walnut ketchup, garden leaf, blackcurrant leaf oil, toasted seeds (V,VGOA, GFOA) 11.5

Estate venison croquettes, spiced golden beetroot ketchup, pickled radish, soft garden herbs, radish leaf oil (GF) 11.5

Fermented grains risotto, broad bean, baby garden courgette, garden radish & sorrel (V) 11

Doddington gin-cured ChalkStream® trout, smoked potato, kohlrabi, herb oil, buttermilk (GF) 13

ChalkStream® farms premium trout in the pure spring waters of Hampshire’s Test and Itchen rivers. Grown slowly in fast-flowing chalk streams, the trout develop firm texture and a clean, delicate flavour – often described as sweet, buttery and refined with minimal environmental impact.

FROM THE GRILL

A choice of:

• 10oz Lincoln Red ribeye (GF) 36

• 10oz Lincoln Red sirloin (GF) 36

• Chef’s cut (GF) MARKET PRICE
A special cut chosen by our chefs
- changes regularly with our nose-to-tail approach*

• Estate venison haunch steak (GF) 28

• Glazed Lion’s Mane mushroom (V, GF) 24

• Marinated game bird skewers (GF) 24

All served with triple-cooked hand-cut chips, confit plum tomato & glazed mushroom, green peppercorn sauce & watercress (GF)

We recommend: PoggioTondo Organic Chianti, Tuscany, Italy

DODDINGTON LOW & SLOW

The cuts in these dishes change regularly with our nose-to-tail approach*

Pressed Doddington beef, English charcuterie, roasted onion, Aligot potato gratin, garden herb gremolata (GF) 22

We recommend: Château Mouras Graves Bordeaux, France

Rare-breed porchetta, confit fennel, chargrilled peach, roasted buckwheat & citrus, peach salsa (GF) 22

We recommend: Quinta de Azevedo, Alvarinho Escolha, Minho, Portugal

*We take a nose-to-tail approach, using every part of the animal to create dishes that honour its full value. From familiar prime cuts to lesser-known selections, each piece finds its place on our menu, reducing waste and supporting sustainable, regenerative farming. This whole-carass philosophy is rooted in respect – for the animal, for the land and for the craft of cooking – creating thoughtful, seasonal dishes that tell a story of care, creativity and tradition.

FROM THE KITCHEN GARDEN

Char siu roasted Lincolnshire cauliflower, garden kimchi wonton, pickled Asian slaw, sunflower tahini cream (VG) 19

We recommend: AA Badenhorst ‘Secateurs’ Chenin Blanc, Swartland, South Africa

Garden beetroot & smoked burrata tortellini, baby garden courgette, tagetes, Lincolnshire rapeseed oil (V) 19

We recommend: G.D.Vajra ‘Petracine’ Langhe Riesling, Piemonte, Italy

An abundance of fruit, vegetables, salad and herbs are picked fresh from our walled Kitchen Garden along with foraged estate produce. We use produce from our Kitchen Garden where possible and from local suppliers.



ESTATE SPECIAL

Our estate special changes regularly to showcase seasonal estate produce. Please ask a member of our team.

SIDES

• Wild herb salt & house vinegar hand-cut chips (V, GF) 4

• Kitchen Garden salad with soft herbs (V, GF, VGOA) 3.5

• Sautéed garden purple sprouting broccoli, preserved lemon, toasted seeds (V, GF) 4.5

• Beef-fat roasted heritage carrots, herb sourdough crumb, maple glaze 4.5

• Charred hispi cabbage, beetroot & Doddington honey glaze, puffed grains (V, GFOA) 4.5

DESSERTS

Strawberry & Nyetimber Sparkling Wine Parfait (V) 9
Elderflower sabayon, strawberry & woodruff compôte, popped ancient grains

Sticky Toffee Pudding (V) 9
Roasted barley caramel sauce, clotted cream ice cream

Layered Dark Chocolate Torte (V) 9
Chicory root mascarpone

Elderflower & Lemon Posset (VG, GF) 9
Puffed grains & raspberry crumble

Cote Hill Blue cheese, local ale & fermented onion brioche (V) 14
Spiced apple pâté, truffled Doddington honey

Menu changes seasonally - all items are subject to availability

PLEASE LET US KNOW OF ANY ALLERGIES OR DIETARY REQUIREMENTS

V:Vegetarian / VOA:Vegetarian option available / VG:Vegan / VGOA:Vegan option available / GF: Gluten-free / GFOA: Gluten-free option available
Kitchen Garden produce is subject to availability - produce changes regularly to utilise the best seasonal fruit, salad, vegetables & herbs