

GRAIN STORE

CAFÉ • RESTAURANT • BAR

SUNDAY LUNCH

12 – 3.30pm

At Doddington Hall we are proud to showcase estate-grown produce. We use fresh, seasonal vegetables, salad, herbs and fruit grown in our walled Kitchen Garden (subject to availability). Beyond the estate, we seek out the best local growers and producers from Lincolnshire and surrounding counties.

DODDINGTON LINCOLN RED ROAST BEEF

Served medium with Yorkshire pudding & beef-fat heritage carrots (GFOA) 22

A driving force of our Wilder Doddington project is our herd of rare-breed, pasture-fed Lincoln Red cattle. Their low stocking rate allows biodiversity to build and helps store carbon in soils and vegetation. Our beef is aged for at least 28 days and is simply delicious.

PORCHETTA - Garlic, fennel seed & rosemary stuffed pork loin & belly, Lincolnshire sausage & thyme stuffing, Doddington apple compôte & Yorkshire pudding (GFOA) 22

COTTAGE PIE - Smoky Doddington beef brisket cottage pie, Lincolnshire Poacher mash potato & Yorkshire pudding (GFOA) 17

All the above are served with dripping roast potatoes, seasonal Kitchen Garden greens cooked with herb butter & roasted pumpkin seeds, braised cabbage & red wine jus

CHARGRILLED HISPI CABBAGE - Roasted onion jus, Yorkshire pudding, rosemary salted potatoes, maple-roasted baby carrot & garden beetroot (V,VGOA, GFOA, NF) 18

DAHL - Hodmedod's black lentil dahl, garden spinach, tandoori cauliflower, bhaji shallots, coriander salsa & coconut yoghurt (VG) 19

ADDITIONAL

Slice of Doddington Lincoln Red beef or garlic, fennel seed & rosemary stuffed porchetta (GF) 5

Lincolnshire sausage & thyme stuffing 3.5

Cauliflower cheese gratin (V) 4

Dripping roast potatoes (GF) 3.5

Yorkshire pudding (V) 2

Braised red cabbage (VG, GF) 3.5

Kitchen Garden greens cooked with herb butter & roasted pumpkin seeds (V, GF, VGOA) 3.5

Hand-cut chips (VG, GF) 4

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

Fruit crumble & custard (V) 9

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

Menu changes seasonally - all items are subject to availability

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

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