

LUNCH

MAIN COURSE

Seasonal KG vegetable quiche (V, GFOA)

SERVED WITH

Majedra rice, slow-cooked caramelised shallots, popped wild rice, crispy onions, roasted carlin peas, sumac yoghurt (VG, GF, NF)

KG rosemary & garlic roasted new potatoes, KG carrot top & herb salsa (VG, GF, NF)

Doddington summer slaw, KG vegetables, miso ginger vinaigrette (VG, GF, NF)

Kitchen Garden salad, Lincolnshire rapeseed oil & balsamic (VG, GF, NF)

Chefs' selection of local cheeses, seasonal Doddington chutney (V, GF, NF)

Vine's Bakery artisan breads & butter

DESSERT

Doddington fruit scone, clotted cream & KG fruit jam (V, NF)



- (V) Vegetarian (VG) Vegan (VGOA) Vegan option available (GF) Gluten free (GFOA) Gluten free option available (NF) Nut free (NFOA) Nut free option available
- KG denotes produce from the Doddington Kitchen Garden, subject to availability.
- On confirmation of booking, we can help tailor the menu based on your likes and dislikes. Please make us aware of any allergies or special dietary requirements.