

BREAKFAST

Served 8.30am–12noon

GRAIN STORE BREAKFAST

Hambleton's Lincolnshire sausage, English dry-cured bacon, portobello mushroom, grilled tomato, baked beans, hash brown puffs, choice of eggs, half rack of white or malted toast & preserves (GFOA) 13

GRAIN STORE VEGAN BREAKFAST

Vegan sausage, portobello mushroom, grilled tomato, baked beans, hash brown puffs, spinach, half rack of sourdough toast & preserves (VG) 12.50

OVERNIGHT OATS

Natural yoghurt, Hodmedod's chia seeds, KG fruit & cacao nib clusters (V) 7

FRENCH TOAST

Brioche French toast, seasonal estate fruit & vanilla crème fraîche (V) 11.5

EGGS

- Eggs on Toast  
Fried, poached or scrambled eggs on grilled sourdough (V, GFOA) 7.5
- Bacon Muffin  
Poached free-range eggs, smoked streaky bacon, brown butter hollandaise & bacon crumb on a toasted English muffin 11
- Mushroom Muffin  
Poached free-range eggs, slow-roasted portobello mushroom, buttered spinach, brown butter hollandaise on a toasted English muffin (V) 11

BREAKFAST ROLLS

- Hambleton's Lincolnshire sausages in a toasted milk bun 7
- Hambleton's English dry-cured bacon in a toasted milk bun (GFOA) 7
- Vegan sausages in a toasted white roll (VG) 7

CHILDREN'S BREAKFAST

Hambleton's Lincolnshire sausage, bacon, egg, baked beans & white or brown toast (GFOA) 6.5

LUNCH

Served 12noon–3.30pm

LINCOLN RED BURGER

Toasted milk bun, smashed 6oz pasture-fed Doddington beef patty, smoked English bacon, sharp cheddar, beef tomato, KG lettuce, house ketchup & choice of hand-cut chips or skin-on fries (GFOA) 19.5

COTTAGE PIE

Smoky braised Doddington beef, Lincolnshire Poacher mash & seasonal KG greens (GF) 18.5

HADDOCK & CHIPS

Lincolnshire ale batter, hand-cut chips or skin-on fries & mushy peas (GFOA) 18.5  
Lighter portion available (GFOA) 12

BLACK LENTIL & SEASONAL SQUASH DAHL

Organic black lentil & coconut curry, garden squash, coconut yoghurt, garden vegetable bhaji & naan (VG, GFOA) 14

SOUP OF THE DAY

Please ask for today's seasonal soup served with bread & butter (V, VGOA, GFOA) 7.75

GAME CHASSUER

Locally shot game in red wine & tomatoes, with mushroom, onions & garden herbs. Served with herby roast potatoes (GF) 17.5

VENISON SALAD

Marinated and barbecued estate venison koftas, KG leaves, roasted KG vegetables & smoky marmalade dressing (GFOA) 17.5

SHREDDED OYSTER MUSHROOM RAGU

Fried polenta chips with garden rosemary and chilli, crispy garden kale (V, VG, GF) 17

ESTATE GROWN & LOCALLY SOURCED

An abundance of fruit, vegetables, salad and herbs are picked fresh from our walled Kitchen Garden (KG) along with foraged estate produce. We use produce from our Kitchen Garden (subject to availability) and from local suppliers.

LINCOLN RED BEEF

A driving force of our Wilder Doddington project is our herd of rare-breed, pasture-fed Lincoln Red cattle. Their low stocking rate supports biodiversity and helps soils and vegetation to store carbon.

FISH

Locally sourced from Grimsby docks. Seasonal and sustainable ensuring that stocks aren't threatened and fishers' livelihoods are maintained.

JACKET POTATOES

Slow-cooked, sea salt & black pepper seasoned local potatoes from Newton on Trent, served with house coleslaw & dressed KG salad (GF)

- Doddington Herd beef chilli & sour cream (GF) 12.5
- Spiced locally shot game & currants, chickpea & pumpkin seed dukkah (GF) 12.5
- Tomato & smoked paprika braised butter beans, KG herbs & roasted garlic (V, VGOA, GF) 12.5

SANDWICHES

Served with dressed KG salad

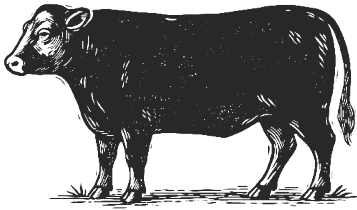
- Pulled Doddington Beef Baguette  
Pickled garden slaw, coriander & fermented garden chilli 12
- Brie and Tomato Baguette  
English Brie, seasonal KG tomato chutney (V, VGOA, GFOA) 12
- Ham and Celeriac Roll  
English gammon and a garden celeriac remoulade, served in a ciabatta roll (GFOA) 12

CHILDREN'S MENU - UNDER 12S

- Doddington burger, skin-on fries & garden peas (GFOA) 9
- Lincolnshire sausages or vegan sausages, skin-on fries & garden peas 9
- Cheese (V) or ham sandwich, salted crisps & mini Doddington traybake (GFOA) 9

SIDES

- Hand-cut chips (V, GF) 4
- Skin-on fries (V, GF) 4
- Kitchen Garden salad (V, VGOA, GF) 3.5
- House coleslaw (V, GF) 3.5
- Olives (VG, GF) 4.5



GRAIN STORE RESTAURANT  
À LA CARTE, FRIDAY & SATURDAY 6–9PM  
SUNDAY LUNCH, 12–3.30PM  
SCAN THE QR CODE TO BOOK



FREE WIFI  
'Doddington Hall Public'  
No password required



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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 / DF: Dairy-free  
KG: Denotes produce from the Kitchen Garden, subject to availability - produce changes regularly to utilise the best seasonal salad, vegetables and herbs

PLEASE NOTE  
Whilst our team follow strict controls, we do prepare food in a kitchen where nuts, cereals, eggs and other allergens are present, and we therefore cannot guarantee that our dishes will be free from traces of other ingredients.



GRAIN STORE

CAFÉ • RESTAURANT • BAR

DESSERTS

Served 12noon–3.30pm

- Caramelised Apple Parfait (V) 9  
Estate blackberry sabayon, apple & woodruff compôte, popped ancient grains
- Sticky Toffee Pudding (V) 9  
Plum porter caramel sauce, clotted cream ice cream
- Brown Butter, Chocolate and Cobnut Cremeux (V) 9  
Espresso ice cream
- Fig Leaf & Lemon Posset (VG, GF) 9  
Caramelised puffed grains

CAKES, SWEET TREATS & NIBBLES

Served 8.30am–5pm (Sun & BH Mon 4pm)

DODDINGTON HOMEMADE CAKES

- Carrot Cake (V) 4.65
- Victoria Sponge (V) 4.65
- Coffee & Walnut Cake (V) 4.65
- Chocolate Fudge Cake (V) 4.65
- Biscoff Cake (VG) 4.65
- Lemon & Courgette Cake (V, DF) 4
- Frangipane (V, GF) 4

DODDINGTON TRAYBAKES (V) 3.6

Flapjack / Brownie / Bakewell

DODDINGTON FRUIT SCONE (V, GFOA) 3.2

+ Jam 0.8 + Cream 1

DODDINGTON CHEESE SCONE (V) 3.2

+ Chutney 0.8

VEGAN & GLUTEN-FREE SLICE (VG, GF) 3.25

Please ask for today's flavours

CARAMEL SHORTBREAD (V, GF) 3

MUFFIN (V) 3.5

Please ask for today's flavours

TOASTED TEACAKE (V) 3.2 + Jam 0.8

CHOOWEE COOKIES Subject to availability

- Premium Cookie (V) 3.8
- Classic Cookie (V) 2.7

PASTRIES Subject to availability

- Croissant (V) 3.5 + Jam 0.8
- Almond Croissant (V) 4.3
- Pain au Chocolat (V) 3.75

SHINDIGS CRISPS (GF) 3.75

Cheddar & Sweet Onion / Sea Salt & Vinegar / Whiskey Smoked Bacon

# DRINKS MENU

## HOT DRINKS

### COFFEE

Ethically sourced artisan coffee,  
locally roasted by Stokes

- Latte 3.9
- Cappuccino 3.85
- Americano 3.6
- Flat White 3.95
- Mocha 4.9
- Espresso 3.1
- Double Espresso 4
- Macchiato 3.1
- Double Macchiato 4
- Iced Latte 3.85
- Iced Matcha Strawberry 4.55
- Chai Latte 3.85
- Hot Chocolate 4.5  
with cream & marshmallows 5
- Babyccino 0.9

- Extra Shot 0.95
- Soya, Oat or Coconut Milk 0.9

Flavoured Syrups 1.05 each  
Caramel | Vanilla | Hazelnut | Salted Caramel  
Sugar-free Caramel | Sugar-free Vanilla

### TEA

- English Breakfast Tea 2.8
- Decaf Tea 2.8
- Peppermint Tea 2.9
- Camomile Tea 2.9
- Stokes Loose Tea 3.55  
Darjeeling | Jasmine | Rooibos | Earl Grey  
Green Gunpowder | Japanese Cherry

## COLD DRINKS

### SMOOTHIES 4.7

Made with apple juice

- Blueberry Thrill  
Blueberry, raspberry, banana & flaxseed
- Cherry Poppins  
Strawberry, sour cherry, mango,  
banana, rasperry & blackcurrant
- Avo-Go-Go  
Avocado, broccoli, spinach, mango,  
coconut, ginger & lime
- Pash-n-Shoot  
Passion fruit, pineapple & mango

Subject to availability

### MILKSHAKES 4.7 | 5.2 with cream

- Strawberry
- Chocolate
- Vanilla
- Banana

Subject to availability

### SOFT DRINKS

- Coca-Cola 3.95
- Diet Coke 3.8
- Coke Zero 3.8
- Fanta 3.7
- Sprite Zero 3.7
- Appletiser 4.6
- J2O 3.8  
Apple & Mango | Apple & Raspberry
- Folkington's Juice 4.3  
Orange | Apple
- Juice Carton 1.8  
Apple & Blackcurrant | Mango & Orange
- Breckland Orchard 4.6  
Strawberry & Rhubarb | Elderflower  
Cloudy Lemonade | Plum & Cherry
- Gusto Organic 4.5  
Cherry Cola | Sicilian Blood Orange
- Still Water | Sparkling Water 2.6

## BAR MENU

### BEER

- Peroni 3.5 half pint | 7 pint
- Meantime 3.25 half pint | 6.5 pint
- Birra Moretti 4.5
- Hawkstone Premium Lager 5.9
- Old Speckled Hen 6
- Adnams Ghost Ship 6
- Guinness Surger Can 6.5

### CIDER

- Old Mout 6  
Berries & Cherries | Pineapple & Raspberry
- Cornish Gold Cider 3.25 half pint | 6.5 pint

### COCKTAILS

- Passion Fruit Martini 11.5
- Aperol Spritz 11.5
- Mojito 11.5

### MOCKTAILS

- Peach & Jasmine Long Island Iced Tea 5.5
- Raspberry & Lychee Cooler 6
- Blackberry & Cloudy Lemonade Cooler 6

### NO / LOW ALCOHOL

- Adnams Ghost Ship 0.5% 5
- Peroni 0% 4.5
- Old Mout 0% 5.25  
Berries & Cherries
- Seedlip Grove 42 Gin 0% 3 25ml | 5 50ml
- Nozeco Sparkling Wine 0.5% 5.95 125ml glass

Please ask to see our full bar menu

## WINE MENU

### SPARKLING WINE

- Ca' di Alte Prosecco Spumante Extra Dry, Veneto, Italy  
6.5 125ml glass | 30 bottle
- Ca' di Alte Prosecco Spumante Rosé, Veneto, Italy  
35 bottle
- Nyetimber Classic Cuvee, West Sussex, England  
12 125ml glass | 64 bottle

### WHITE WINE

- Familia Castaño Organic Macabeo, Murcia, Spain  
6.75 175ml glass | 28 bottle
- Ca' di Alte Pinot Grigio, Veneto, Italy  
7.5 175ml glass | 29 bottle
- Baron de Badassière Viognier, Côtes de Thau, France  
7.5 175ml glass | 28 bottle
- Tinpot Hut Marlborough Sauvignon Blanc, New Zealand  
8.75 175ml glass | 38 bottle

### ROSÉ / ORANGE WINE

- Familia Castaño Organic Rosado, Murcia, Spain  
6.75 175ml glass | 28 bottle
- Bedoba Orange, Kakheti, Georgia  
7.5 175ml glass | 42 bottle

### RED WINE

- Familia Castaño Organic Monastrell, Murcia, Spain  
7.5 175ml glass | 28 bottle
- Dominique Morel, Beaujolais-Villages, France  
8 175ml glass | 35 bottle
- Les Vignes de L'Eglise Merlot-Grenache,  
Languedoc, France 6 175ml glass | 28 bottle
- Trinity Hill Hawke's Bay Pinot Noir, New Zealand  
10.5 175ml glass | 42 bottle

Wine by the glass is available in 125ml / 175ml / 250ml

Please ask to see our full wine menu



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### OUR ETHOS

We are proud to showcase quality, seasonal produce from the Doddington Estate throughout our menus.  
A driving force of our Wilder Doddington project is our herd of rare-breed, pasture-fed Lincoln Red cattle for our beef dishes.  
Fruit, vegetables, salad and herbs are picked fresh from our walled Kitchen Garden along with foraged estate produce. Beyond the estate, we seek out the best local growers and producers from Lincolnshire and surrounding counties along with Hodmedod's British-grown pulses and grains.

