STARTERS

HOUSE MARINATED OLIVES 4.5
Roasted garlic, garden chilli (VG, GF)

BRIE & CARAMELISED ONION FONDUE 11
Mulled cranberry ketchup, Vine's crispbreads (V)

BREAD & CULTURED BUTTER 8.5
Allium oil, smoked salt, garden herbs (V)

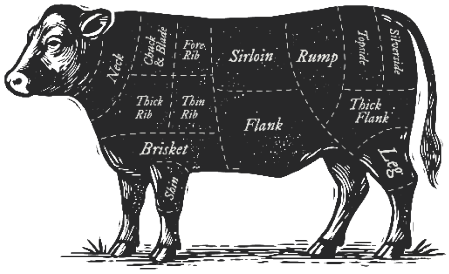
ROASTED KG CELERIAC SOUP 11.5
Sautéed chestnuts, black truffle

CONFIT CHALKSTREAM® TROUT 13
Warm tartare sauce, smoked potato, trout roe, KG dill (GF)

DODDINGTON GAME TERRINE 13
Fruit chutney, soft herb salad, Vine's brioche

THE GRILL

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 carcass" 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.



10oz RIBEYE / SIRLOIN	36
CHEF'S CUT	MP
Please ask your server	
ESTATE VENISON STEAK	30
LION'S MANE MUSHROOM	28

RED WINE JUS
PEPPERCORN
CHIMICHURRI
BÉARNAISE

1.5

All the above are served with our wild herb salt and house vinegar hand cut chips, confit garden tomato & sautéed local mushrooms (GF, VGOA)

MAINS

SLOW-COOKED SHIN OF BEEF 22
English charcuterie, local mushrooms, Eggleston mash, garden herb gremolata, red wine jus (GF)

BALLOTINE OF HAMBLETON'S TURKEY 22
Prune and Armagnac stuffing, fondant potato, caramelised KG sprout, parnsip puree, turkey jus (GFOA)

OLD WOOD ARTICHOKE & KG ANYA POTATO TERRINE 17
Braised & stuffed onion, poached Jerusalem artichoke, black onion caramel (VG, GF)

SIDES

LINCONSHIRE PIGS IN BLANKETS 9
Hot honey mustard

BEEF FAT CARROTS 4.5
Herb sourdough crumb, maple glaze

SAUTÉED SPROUTS 4.5
English charcuterie

LOCAL CHEESE AND CAULIFLOWER GRATIN 4.5

HONEY ROASTED ROOT VEG 4.5

DESSERTS

POCKLINGTON'S CHRISTMAS PUDDING 9
Lincoln spiced rum sauce (V)

FIG & WALNUT TOFFEE PUDDING 9
Sherry sauce, vanilla ice cream (V)

SALTED DARK CHOCOLATE BROWNIE 9
Sloe syrup, vanilla creme fraiche (VGOA, GFOA)

GRAIN STORE CHEESEBOARD 16
Served with Lincolnshire plumbread, Kitchen Garden quince, grapes, celery, seed crackers and smoked almonds (V)

Cote Hill Blue / Wolds Cheddar / Ashcombe / Baron Bigod

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