

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, garden beetroot, pickled walnut ketchup, garden leaf, blackcurrant leaf oil (V, VGOA, GFOA) 11.5

Fermented grains risotto, spiced summer squash, pumpkin seed dukkah, crispy kale, allium oil (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, Primrose Creamery potato purée, garden apple compôte, roasted hispi cabbage, stout mustard seed jus (GFOA) 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

Hodmedod’s black lentil dahl, garden chard, tandoori cauliflower, bhaji shallots, coriander chutney, coconut yoghurt (VG, GF) 19

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

Garden beetroot pappardelle, homemade ricotta, garden courgette, confit fennel, 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

- Smoked Lincolnshire Poacher cauliflower cheese gratin 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

Caramelised Apple Parfait (V) 9

Mulberry 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

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