



STARTERS

Deep fried Cote Hill Blue cheese
Creamed KG kale & wild mushrooms, pickled carrot & watercress £6.50 (V)

Roast butternut squash soup
Chestnut, wild mushroom & leek £5.50 (V) (GF) (VEGAN)

Seared estate pigeon breast & crispy artichoke
Jerusalem artichoke orzotto, black truffle & celery (GF) (VEGAN OA) £6.50

Home cured beetroot salmon & avruga caviar
Toasted rye bread, dill & horseradish £6.50 (GFOA)

Doddington estate venison sausage
Red wine braised lentils with brussel sprouts & pancetta £7.50 (GF)

MAINS

Red wine braised Doddington herd beef cheek
Saffron & garlic mash, fricassee of pancetta, KG celeriac & KG kale £18 (GF)
Paired with: Châteaux nicot Bordeaux 2016 France

Slow cooked estate pheasant breast
Thyme & truffle polenta chips, creamed sprouts & parsnip crisps £16.00 (GF)
Paired with: Boheme primitive Salento 2017 Italy

Pan roasted market fish of the day & smoked mussels
Mussel & KG celeriac veloute, new potatoes, dill oil £17.00 (GF)
Paired with: Picpoul de pinet 2017 France

Walnut & 'Skegness Blue' cheese gnocchi
Pureed & roasted squash, KG kale, sourdough & horseradish crumb £13.50 (V) (GFOA) (VEGANOA)
Paired with: De Gras reserve 2017 Chile

Doddington herd beef burger & hand-cut chips
toasted brioche bun, chunky ketchup & smoked bacon, red cabbage slaw £13.00 (GFOA)

Beer-battered haddock
hand cut chips, cajun tartare, homemade mushy peas £13.50 (GFOA)

SIDE ORDERS £2.50

Hand cut chips

New potatoes

KG greens

Mixed salad

Mixed olives

(V) – vegetarian (VOA) – vegetarian option available (GF) – Gluten free (GFOA) – Gluten free option available

KG = Denotes produce from the Doddington kitchen garden, subject to availability