



STARTERS

Sweet potato gnocchi & charred purple sprouting broccoli
tomato fondue, roasted cherry tomatoes, sage, walnuts & Lincolnshire poacher £6.50 (V) (VEGAN OA)

Spiced KG parsnip soup
KG parsnip & carrot bhaji, madras oil £5.50 (V) (GF) (VEGAN)

Terrine of Doddington game & black pudding
crispy breaded pullet egg & rhubarb chutney £6.50 (GFOA)

Artisan smoked salmon & avruga caviar
buckwheat blini, celeriac remoulade, blood orange £7.00 (GF)

Crispy English pork belly
gruyere spatzli, KG Russian red kale & red wine jus £7.50

MAINS

Red wine braised Doddington herd beef
caramelised celeriac mash, wild mushroom & port, purple sprouting broccoli £18 (GF)
Paired with: Chateau Nicot Bordeaux 2016 France £22.50/ £5.95

Slow cooked pheasant breast & Dauphinoise potato
KG greens, red wine jus £16.00 (GF)
Paired with: Les Mougeottas Pinot Noir France 2017 £19.50/ £5.50

Lemon & thyme salted hake fillet & Scrumpy poached clams
new potatoes & purple sprouting broccoli, Scrumpy butter sauce £17.00 (GF)
Paired with: Macon village chardonnay France 2016 £22.50/ £5.95

Pea & KG soft herb rosti with poached Doddington hen egg
steamed KG greens & chermoula dressing (V) (GF) (VEGANOA) £13.50
Paired with: Briggotondo Fontanafreddo Gari Italy 2017 £22.50/ £5.95

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 vegetables / 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