



STARTERS

Cote Hill Yellow twice baked soufflé

KG rainbow chard, wholegrain mustard sauce £6.50 (V)

Potato & spinach soup

Sourdough crouton, KG rosemary oil £5.50 (V) (GFOA) (VEGAN)

Doddington herd braised beef

Smoked onion purée, charred spring onion, red wine jus £6.50 (GF)

Smoked haddock fish cakes

Scrumpy butter sauce, KG soft herb salsa £7.00

Peppered estate pigeon & foraged alexanders

Jerusalem artichoke orzotto, Cricket St Thomas Capricorn goats cheese £7.50

MAINS

Dry-aged Doddington herd steak

Charred purple sprouting broccoli, skin on fries, green peppercorn sauce £18 (GF)

Paired with: Chateau Nicot Bordeaux 2016 France £22.50 / £5.95

Slow cooked pheasant breast & grilled morels

Foraged mushroom & KG rainbow chard risotto, truffle oil & Lincolnshire poacher £16.00 (GF)

Paired with: Les Mougeottas Pinot Noir France 2017 £19.50 / £5.50

Pan fried Gilt Head Bream fillet & sweet potato gnocchi

Roasted fennel, burnt orange & Seville orange reduction £16.00 (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 & lentil dressing £13.50 (V) (GF) (VEGANO)

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