



STARTERS

English asparagus & poached Doddington hen egg

Doddington hen egg hollandaise, Yorkshire charcuterie & hazelnut £6.50 (VOA) (GF)

Foraged young nettle soup

Tomato focaccia, lemon oil £5.50 (V) (GFOA) (VEGAN)

Cider braised pork cheek

KG herby polenta, salsa verde, Lincolnshire Poacher & cider sauce £6.50 (GF)

Tempura Cornish plaice

Foraged wild garlic mayonnaise £7.00

Doddington estate shot pigeon & satay sauce

KG mooli kimchi £6.75

MAINS

Dry aged Doddington herd steak & KG chimichurri dressing

KG sprouting broccoli, semi dried tomatoes & skin on fries £18 (GF)

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

Doddington estate shot pheasant breast & Yorkshire chorizo

English fettle cheese, broccoli mash, tomato fondue, wild garlic gremolata £16.00 (GF)

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

Pan fried Loch sea trout & English asparagus

Asparagus & ricotta tortelloni, sprouting broccoli, mussel veloute £16.00

Paired with: Macon village Chardonnay France 2016 £22.50 / £5.95

Soft KG herb & lemon warm spelt salad & barbequed asparagus

Smoked burrata, foraged wild garlic miso £13.50 (V) (VEGAN OA)

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