



STARTERS

English asparagus & crispy Doddington hen egg
Yorkshire charcuterie, KG lovage pesto £7.00 (VOA)

Spring pea soup & whipped goats cheese
Foraged wild garlic dressing £6.50 (V) (GF) (VEGAN OA)

Potted Doddington beef
Dripping fried Welbeck sourdough, radish salad £7.50 (GFOA)

Alfred Enderby smoked haddock & spinach fishcakes
Wilted KG chard, watercress dressing £7.25

Salad of estate shot pigeon & Cote Hill Blue
Radicchio & pea shoots, beetroot & KG rhubarb ketchup, pinenuts £7.00 (GF)

MAINS

Slow braised Doddington herd beef blade & grilled hispi cabbage
Breaded Cote Hill Blue mac 'n' cheese, spiced tomato sauce £19.00
Paired with: Chateau Nicot Bordeaux 2016 France £22.50 / £5.95

Harissa marinated Doddington estate pheasant breast
Batata harra potatoes, charred purple sprouting broccoli, coriander & yogurt dressing £17.00 (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 & devon crab veloute £18.50
Paired with: Macon village Chardonnay France 2016 £22.50 / £5.95

Baked gnocchi & Doddington hen eggs in rich tomato sauce
Peas, broad beans & spinach, fresh salad (V) (VEGAN OA) (GF) £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 £14.50 (GFOA)

Beer-battered haddock
Hand-cut chips, cajun tartare, homemade mushy peas £14.00 (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