



DESSERTS - £6.50

Pressed KG pear terrine, KG apple & blackberry compote, foraged hazelnut & Boston oat crumble

Brown butter & dark chocolate ganache, blackberry sponge, dark chocolate soil, last season's KG damson gin syrup

KG fig & hazelnut praline pavlova, whipped vanilla yogurt & Frangelico

DODDINGTON CHEESE

Choose three - £7.25 Choose four - £8.50 Choose five - £9.75

Served with grapes, celery, chutney, crackers & walnuts

Lincolnshire Poacher Matured for 14 to 16 months, great texture, rich, full flavour.

Smoked Lincolnshire Poacher Cold-smoked over untreated oak chips for 24 hrs

Thomas Hoe Red Fox Aged Leicestershire Red buttered, cloth-bound and matured for 6 months.

Colston Bassett Stilton A creamy classic stilton from just over the border in Leicestershire.

Cote Hill Blue Local cow's milk cheese, soft & creamy. Won super gold at the World Cheese Awards

Apley Goats Cheese ash-rolled goat's cheese made by John Gunner in Langton-by-Wragby

Lincolnshire Dambuster A firm textured, robust black waxed cheddar with a good bite and acidity.

Baron Bigod Brie made from raw Montbeliarde cow's milk. Smooth & silky texture, golden curd

COFFEE

Our coffee is our own signature blend.

Freshly ground to order, using 100% Arabica fair trade espresso beans

Americano £2.30

Cappuccino £2.65

Café Latte £2.75

Espresso £2.25

Flat white £3.10

Mocha £3.50

Pot of tea for one £2.05

Luxury hot chocolate £3.10

With cream & Marshmallows £3.50

Liqueur Coffees also available £4.50

KG = Denotes produce from the Doddington Kitchen Garden, subject to availability
Please tell us if you have allergies or special dietary requirements