



STARTERS

Grilled & candied aubergine on toast

Almond butter, maple & balsamic dressing, KG pineapple mint, Yorkshire fettle £7.00 (V) (VEGAN OA)

Roasted KG patty pan squash soup

Crispy KG sage & cider vinegar £6.50 (V) (GF) (VEGAN)

Estate shot venison ragu

Spaghetti, basil pesto & pecorino £7.50

Grilled Cornish mackerel & poly tunnel tomato sauce vierge

Buckwheat, ricotta & KG green herb hotcake £7.25

“Doddington fried partridge”

KG creamed corn, dill pickled KG cucumber, chipotle oil £7.50

MAINS

Braised & rolled Doddington herd beef, Scottish girolles & KG runner bean fricassee

Buttery mashed potatoes, stone ground mustard sauce £21.00 (GF)

Paired with: L'etoile de Villegeorge haut medoc, Bordeaux 2016 France £19.00 / £5.40

Pan roasted estate pheasant breast & pressed potato

Caramelised celeriac, savoy cabbage, blackberry & port jus £17.00 (GF)

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

Lemon & thyme salted Cornish Hake fillet, cider poached clams

New potatoes, KG patty pan squash, KG runner beans & KG chard £18.50 (GF)

Paired with: Sancerre Christian Thiroit-fourmier, France £24.00 / £6.80

Mushroom & cheddar fritters & KG vegetable escalavida

Smoked Lincolnshire Poacher & basil (V)(VEGAN OA) £13.50

Paired with: Briggotondo Fontannafreddo Gari Italy 2017 £22.50 / £5.95

Doddington herd beef burger & hand-cut chips

Toasted brioche bun, mustard mayonnaise, 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