



LUNCH MENU

Menu subject to change

STARTERS

Leek, potato & wild garlic soup (GF) (VEGAN) £5.50

Estate partridge schnitzel & green peppercorn sauce
Confit KG Cheltenham green top beetroot £6.50

BBQ cauliflower shwarma flatbread (GFOA) (VGOA) £6.50
Pickled KG beetroot, pomegranate, rose & tahini yogurt

Soy, bonito & ginger glazed red mullet (GF) £7.50
Apple & ginger puree, apple & watercress salad

Doddington reared pork, coriander & anise rillettes (GFOA) £7.50
Forced rhubarb, hibiscus & ginger jam & toasted Welbeck sourdough

MAINS

Dry-aged Doddington herd steak & KG curly kale £18
Blue cheese & parsley mash, roasted beef dripping Portobello mushroom
Paired with: L'etoile de Villegeorge haut medoc, Bordeaux 2016 France £19 / £5.40

Roasted Estate pheasant breast & Suffolk salami (GFOA) £16
KG Prinz celeriac & potato dauphinoise, braised hispi cabbage & red wine jus
Paired with: Les Mougeottas Pinot Noir France 2017 £19.50 / £5.50

Pan-fried Pollack fillet & crispy whitebait
Refried spiced cauliflower chickpeas (GFOA) £17.50
Paired with: Sancerre Christian Thiroit-fourmier, France £24 / £6.80

Fava bean Ful medames & wild garlic flatbread (GFOA) (V) (VGOA) £14
Preserved lemon yogurt & KG herb zhough
Paired with: Briggotondo Fontannafreddo Gari Italy 2017 £22.50 / £5.95

Doddington herd beef burger & hand-cut chips (GFOA) £15
Toasted brioche bun, mustard mayonnaise, smoked bacon & red cabbage slaw

Beer-battered haddock (GFOA) £15
Hand-cut chips, Cajun tartare, homemade mushy peas

SIDE ORDERS £2.50

Hand-cut chips / New potatoes / KG vegetables / Mixed salad / Mixed olives