



**DODDINGTON
RESTAURANT**

SPRING TASTING MENU

2 MARCH 2024, 7PM

£75 PER PERSON

AMUSE BOUCHE

Asparagus, KG root veg sauerkraut & pumpkin seed taco,
chipotle & tomato salsa, pickled radish
Doddington Champagne

STARTER

Roasted Lincolnshire cauliflower, pine nuts, golden raisins & pistachio pesto
Custoza Blanca

PRE-MAIN

Lightly cured & steamed fillet of brill, basil & blood orange hollandaise

MAIN

Roasted locally shot wood pigeon, braised chicory & grilled Yorkshire rhubarb
'The Barossan' Shiraz

PRE-DESSERT

White chocolate crèmeux, lemongrass & basil tartlet, caramelised white chocolate

DESSERT

*Toasted barley set cream, Yorkshire rhubarb, linseed & meringue
Nyetimber Cuvee Chérie*

PETIT FOURS

Salted milk chocolate fudge

PLEASE NOTE THAT WE CANNOT OFFER ANY SUBSTITUTIONS

KG: Denotes produce from the Kitchen Garden, subject to availability
Menu is subject to change

PLEASE NOTIFY US OF ANY ALLERGIES / DIETARY REQUIREMENTS UPON BOOKING
VEGAN MENU AVAILABLE

Booking is essential - [Book now](#)

