



DODDINGTON RESTAURANT

SPRING TASTING MENU

27 APRIL 2024, 7PM

£80 PER PERSON

AMUSE BOUCHE

KG Chioggia beetroot bruschetta, White Lake Fetish, KG basil
Valdespino Vermouth

STARTER

Pan seared locally shot pigeon, English asparagus,
KG broad bean & mint hummus, KG mibuna
Izadi Larrosa Rioja Rosado

PRE-MAIN

Roasted Atlantic cod, confit Boston new potatoes, pancetta & KG sprouting broccoli

MAIN

Foraged wild garlic stuffed lamb saddle, KG kale, lemon & anchovy,
wild garlic gremolata, crispy hogget crubeen, toasted pine nuts
Big Beltie Cabernet Sauvignon

PRE-DESSERT

KG rhubarb & toasted raspberry vinegar meringue tartlet

DESSERT

KG beetroot 'Red Velvet', beetroot caramel, cream cheese ice cream
Ferreira LBV Port

PETIT FOURS

Salted chocolate & roasted peanut whoopie pie
Doddington Café Blend Coffee

PLEASE NOTE THAT WE CANNOT OFFER ANY SUBSTITUTIONS
VEGAN MENU AVAILABLE

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

BOOKING ESSENTIAL - **BOOK NOW**

