

OUR ETHOS

Here at Doddington Hall we are proud to showcase seasonal, estate-grown produce on our menus.

“Growing up at Doddington, I learnt to cook using what was in the Kitchen Garden as the seasons passed and my love of cooking and good food stems from this. I strongly believe that fresh, seasonal ingredients are the foundation of delicious food.”

- Claire Birch

A driving force of our *Wilder Doddington* project is our herd of rare breed Lincoln Red cattle which is helping to build biodiversity and carbon sequestration in our soils and vegetation. Our Lincoln Red beef is pasture-fed, aged for at least 28 days and is simply delicious.

There is also game and foraged produce from across the estate along with fruit and vegetables picked daily in our walled Kitchen Garden.

Beyond the estate, we seek out the best local growers and producers from Lincolnshire and surrounding counties for produce such as bread, cheese, eggs, meat, vegetables and fruit.

Our chefs cook everything from scratch, so you might have to wait a few minutes for your food, but we hope you think it is worth it!

TOO GOOD TO LEAVE?

REDUCE WASTE & ENJOY LATER

If you find yourself with leftovers then you are welcome to take your food home to enjoy later.

Please help yourself to a recyclable container and sticker seal to package up your food.

BREAKFAST MENU

PLEASE ORDER AT THE TILL

DELI ROLLS

Hambleton's Lincolnshire sausage or English dry cured bacon served on a white or brown deli roll

£6

AMERICAN STYLE PANCAKES

› 3 with maple syrup

£7.50 V

› 3 with blueberry & lemon compôte

£8 V

› 3 with maple syrup & smoked streaky bacon

£8

Add extra maple syrup £1.20

EGGS

Free range fried, poached or scrambled eggs on toasted artisan sourdough

£6.50 V GfO

SALMON

Scottish oak smoked salmon & free range scrambled eggs on toasted artisan sourdough

£8 GfO



PLEASE TELL US IF YOU HAVE ALLERGIES OR SPECIAL DIETARY REQUIREMENTS

9 - 11AM

MONDAY TO SUNDAY

PLEASE ORDER AT THE TILL

FULL LINCOLNSHIRE BREAKFAST

Hambleton's Lincolnshire sausage, English dry cured bacon, baked beans, vine tomato, portobello mushroom & eggs (poached, scrambled or fried), served with toast (white, brown or mixed) & preserves

£10 GfO

VEGETARIAN BREAKFAST

Portobello mushroom, vine tomato, wilted spinach, sauté potatoes, vegan sausage & choice of eggs (poached, scrambled or fried) served with toast (white, brown or mixed) & preserves

£10 V GfO

VEGAN BREAKFAST

Portobello mushroom, vine tomato, wilted spinach, sauté potatoes, vegan sausage & beans served with toast (white, brown or mixed) & preserves

£9 VG

CHILDREN'S BREAKFAST

Hambleton's Lincolnshire sausage, English dry cured bacon, choice of egg (poached, scrambled or fried), baked beans, served with toast

£6 Vo GfO

ADDITIONAL ITEMS

- › Egg
- › Tomato
- › Mushroom
- › Beans
- › Wilted spinach
- › Sauté potatoes
- › English dry cured bacon
- › Hambleton's sausage
- › Fruit Pig black pudding
- › Vegan sausage

£1.60 per item

We are unable to substitute items on our Lincolnshire or vegetarian breakfast. However, please feel free to add any of the additional items above.

ENJOY A POT OF LINCOLNSHIRE TEA

A special blend of award-winning high grown tea from East Africa & Assam, blended to achieve a brilliant colour & exceptional flavour. An everyday breakfast style tea.

£2.50

Please see drinks menu for full selection of hot & cold drinks

ENJOYED YOUR BREAKFAST?

We use fresh, free range Priory eggs from Welton Farm. If you would like to take some home, you can pick up a box in our Farm Shop.

Our English dry cured bacon and Lincolnshire sausages are provided by Hambleton Farms butchers, located in the Farm Shop.

V Vegetarian

VG Vegan

Vo Vegetarian option available

GfO Gluten free option available