



GRAIN STORE

CAFÉ • RESTAURANT • BAR

RESTAURANT À LA CARTE

Friday & Saturday, 6–9pm, booking essential

NIBBLES

Marinated olives with chilli & pepper (VG, GF) £4.50

Grain of Truth bread & smoked sea salt butter (V) £4

Grilled asparagus & smoked aioli (V, GF) £5

STARTERS

Cured & cold smoked sea trout, forced rhubarb umeboshi & ponzu,
brown butter mayonnaise & KG mibuna (GF) £10

Pan fried monkfish, Yorkshire chorizo, crispy KG kale & cauliflower £10

KG beetroot mousse, pickled beetroot, horseradish yogurt, sourdough crisps & dill (V, GFOA) £8.50

Potted local venison, gentleman's relish, breakfast radishes & beef dripping sourdough (GFOA) £9

Spiced roasted cauliflower, burnt onion ketchup, landcress & vadouvan crumb (V, GF) £9

MAINS

Fillet steak, petits pois à la française, sauce gribiche & Boston new potatoes (GF) £36

Lemon & KG thyme skrei cod, chorizo Tuscan ribollita stew, toasted sourdough & rapeseed oil £20

Breast of Boston lamb, wild garlic gnocchi, Lincolnshire asparagus, heritage carrots & mint dressing £24

Braised shin of Doddington Herd beef, olive oil mash potato, baby turnips & KG herb gremolata (GF) £18

KG beetroot, KG purple sprouting broccoli kimchi, smoked tofu,
steamed brown rice & sweet gochugaru chilli dressing (VG, GF) £16.50

ACCOMPANIMENTS

Suffolk 'nduja hispi cabbage, smoked emulsion & crispy shallot £5

Doddington Herd sriracha beef & Lincoln blue mac £5

KG purple sprouting broccoli rabe (GF/VG) £5

Blackstock's triple cooked chips (GF) £4

DODDINGTON HERD STEAK

A driving force of our Wilder Doddington project is our herd of rare breed and pasture-fed Lincoln Red cattle which is helping to build biodiversity and carbon sequestration in our soils and vegetation. Our beef is aged for at least 28 days and is simply delicious. Doddington Lincoln Red beef is used subject to availability, if not available we use native grass-fed beef sourced by Hambleton Farms.

10oz Ribeye £32 / 10oz Sirloin £28 (GF)

We recommend Pacheco Pereda Malbec, Argentina 250ml – £8.50

SERVED WITH

Semi dried KG tomato (GF)
Garlic portobello mushroom (GF)
Blackstock's triple cooked chips (GF)
A choice of butter (GF)
A choice of sauce (GF)

SAUCE

Beef dripping & peppercorn (GF)
Beef fat KG herb chimichurri (VG, GF)
Béarnaise (V, GF)

HOMEMADE SEA SALT BUTTER

Foraged wild garlic (GF)
Chicken fat & truffle (GF)
Sun dried tomato & olive (GF)



DESSERTS

£8 each

Pineapple upside-down cake, spiced
caramel & clotted cream (V)
Brown butter ganache, olive oil ice cream
& cocoa tuile (V)
KG rhubarb Eton mess cheesecake (V)
Glazed croissant, pain au chocolat &
butter pudding, whisky muscovado
clotted cream (V)



BOOK A TABLE

CHEESE BOARD

Served with plumbread, figs, grapes, celery,
KG chutney, crackers & nuts (VOA, GFOA) £15

Please pick four of the following cheeses:

Colston Basset (GF)

Gentler, sweeter & more balanced than a 'typical'
blue cheese, it boasts a creamy, buttery paste pierced
with delicate blue veining characteristic of a Stilton

Lincolnshire Smoked Poacher (GF)

A gently cold smoked cheddar - silky textured
& lightly smoked with a rounded flavour

Ashcombe (V, GF)

A rich yet subtle cheese with a mild rind & a line of
wood ash - the texture is bouncy, buttery & semi-firm

Dambuster (V, GF)

A strong cheddar - has a buttery note
& a long-lasting creamy flavour

Taleggio (GF)

A semisoft, washed-rind cheese with a thin crust &
a strong aroma, flavour is comparatively mild with an
unusual fruity tang

Driftwood Goat's Cheese

A creamy & soft textured cheese coated in ash,
with a geotrichum rind, subtle peppery & earthy
undertones, while also boasting citrus notes

Menu changes seasonally - all items are subject to availability

PLEASE LET US KNOW OF ANY ALLERGIES / DIETARY REQUIREMENTS

V:Vegetarian / VOA:Vegetarian option available / VG:Vegan / VGOA:Vegan option available / GF:Gluten free / GFOA:Gluten free option available

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