GRAIN STORE

CAFÉ • RESTAURANT • BAR

À LA CARTE MENU

TO SHARE

Marinated olives with chilli & pepper (VG, GF) 5

Lincolnshire pigs in blankets & hot honey mustard dip 9

Brie & caramelised onion fondue pot, mulled cranberry ketchup & crusty bread 13

STARTERS

Roasted celeriac soup, sautéed chestnut & black truffle (GFOA, VGOA) 9.5

Terrine of Doddington game, fruit chutney, soft herb salad & toasted brioche (GFOA) 11.5

Beetroot salmon gravadlax, celeriac remoulade herb blini & caviar (GFOA) 14

Jerusalem artichoke terrine, cep purée, lemon truffle oil & chives (V, GFOA) 11.5

Glazed braised pig cheek, pearl barley & sustainable oyster mushroom velouté (VGOA, GFOA) 13

MAINS

Roast crown of Hambleton's turkey, herb & leek stuffing, roast potatoes,
Lincolnshire pig in blanket, honey glazed baby parsnips & buttered sprouts (GFOA) 22

Wellington of roasted squash, pecan & olive stuffing with potato terrine, cavolo nero,
kale & balsamic vinegar (VG) 19

Lemon & thyme market fish, Doddington bacon, Victor parsnip & puy lentils (GF) 26

Duo of Doddington herd beef - slow cooked beef blade & roasted sirloin with thyme fondant,
dripping roast carrot, shallot & red wine jus (GF) 26

Venison loin, roast squash, creamed kale, sourdough marmite & butter bread sauce, blackberry jus (GF) 28

Please see overleaf for desserts & cheeseboard

Menu is subject to change

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

Kitchen Garden produce is subject to availability - produce changes regularly to utilise the best seasonal salad, vegetables & herbs

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DESSERTS

Christmas pudding, cranberries & clotted cream brandy sauce (V, GFOA) **9**

Fig & walnut toffee pudding with sherry toffee sauce (V) **9**

Doddington chocolate brownie, cassis compôte & spiced crème fraîche (V, GFOA) **9**

CHEESEBOARD

**Served with plumbread, figs, grapes, celery,
apple & quince chutney, crackers & nuts** (GFOA) **16**

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 local strong cheddar with a buttery note & a long-lasting creamy flavour

Please **book online** (tables up to 10)
For larger parties, please email **grainstore@doddingtonhall.com**

We use fresh seasonal vegetables, salads, herbs and fruit grown in our walled Kitchen Garden (subject to availability) and from local suppliers.

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