



SUNDAY LUNCH

12 – 3.30pm

At Doddington Hall we are proud to showcase estate-grown produce. We use fresh seasonal vegetables, salads, herbs and fruit grown in our walled Kitchen Garden (subject to availability). Beyond the estate, we seek out the best local growers and producers from Lincolnshire and surrounding counties.

DODDINGTON LINCOLN RED ROAST BEEF

Served medium with Yorkshire pudding & beef fat heritage carrots (GFOA) 22

A driving force of our Wilder Doddington project is our herd of rare breed and pasture-fed Lincoln Red cattle, their low stocking rate allows biodiversity to build and store carbon in soils and vegetation. Our beef is aged for at least 28 days and is simply delicious.

PORCHETTA - Garlic, fennel seed & rosemary stuffed pork loin & belly, Lincolnshire sausage & thyme stuffing, Doddington apple compôte & Yorkshire pudding (GFOA) 22

COTTAGE PIE - Smoky Doddington beef brisket cottage pie, Lincolnshire poacher mash potato & Yorkshire pudding (GFOA) 17

All the above are served with dripping roast potatoes, Kitchen Garden greens cooked with garlic & toasted hazelnuts, braised cabbage & red wine jus

DAHL - Hodmedod's black lentil dahl, garden spinach, tandoori cauliflower, bhaji shallots, coriander salsa, coconut yoghurt (VG) 19

AGNOLOTTI - Wild garlic & smoked potato agnolotti, alexander leaf beurre blanc, braised leek, charred spring onion (V) 19

YORKSHIRE RIGATONI - Roasted tomato & Edwards 1902 vodka sauce, grilled purple sprouting broccoli, blood orange vinaigrette, parmesan & chilli oil (V,VGOA) 15

ADDITIONAL

Slice of Doddington Herd beef or garlic, fennel seed & rosemary stuffed porchetta (GF) 5

Lincolnshire sausage & thyme stuffing 3.5

Cauliflower cheese gratin (V) 4

Dripping roast potatoes (GF) 3.5

Yorkshire pudding (V) 2

Braised red cabbage (VG, GF) 3.5

Kitchen Garden greens cooked with garlic & toasted hazelnuts (V, GF, VGOA) 3.5

Hand-cut chips (VG, GF) 4

DESSERTS

Sticky toffee rhubarb pudding, spiced caramel sauce, vanilla bean ice cream (V) 9

Hazelnut, dark chocolate & coffee crèmeux, rum & raisin ice cream (V) 9

Lemon & spruce posset, wood sorrel, caramelised Hodmedod's puffed grains (V) 9

Fruit crumble & custard (V) 9

Vegan & gluten free Doddington dark chocolate brownie, griottine cherry, vegan vanilla ice cream (VG, GF) 9

BOOK YOUR TABLE

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

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