

Starter

JERUSALEM ARTICHOKE

Salsa Verde, Ricotta

CURED MACKEREL

Almond, Celery, Ajo Blanco

PAN FRIED COD

Curry Sauce, Potato, Scraps

DOWNTON ESTATE CONFIT

RABBIT

Pickled Carrot, Hazelnut, Tarragon

Main

ROAST LAMB CHUMP

Lamb Fat Potato, Minted Jus, Green Goddess Puree

GILT HEAD BREAM

Garlic Butterbeans, Piquillo Pepper, Fennel

PAN FRIED HAKE

Cauliflower, Lemongrass Sauce, Lentils

GRESSINGHAM DUCK

Chicory, Blood Orange, Kohlrabi

Dessert

MANGO DELICE

Pineapple Sorbet, Passion Fruit, Coconut

CHOCOLATE HONEYCAKE

Biscoff Ice Cream, Sour Cream

WHITE CHOCOLATE CHEESECAKE

Yorkshire Rhubarb, Ginger Ice Cream

MONKLAND CHEESES

Selection of Monkland Dairy Cheeses
(£20 Supplement)

OLD
DOWNTON
lodge



MENU
5 April 2026

2 Courses £55 or 3 Courses £75



6 COURSE TASTING MENU

JERUSALEM ARTICHOKE

Salsa Verde, Ricotta

PAN FRIED COD

Curry Sauce, Potato Scraps

GRESSINGHAM DUCK

Chicory, Blood Orange, Kohlrabi

MONKLAND CHEESE

Pickled Rhubarb, Pain D'épice

STICKY TOFFEE PUDDING

Granny Smith Sorbet, Toffee Sauce

CHOCOLATE HONEYCAKE

Biscoff Ice Cream, Sour Cream

£95

WINE PAIRING

Goldtröpfchen Riesling Spätlese

Kurt Hain, Mosel, Germany

Savennieres, Le Clos du Papillon

Domaine des Forges, Loire, France

Bowwood Pinotage

Vondeling Wines, Voor-Paardeberg, South Africa

Andre Clouet Grande Reserve

Andre Clouet, Bouzy, France

Coteaux du Layon 1er cru Chaume

Domaine des Forges, Loire, France

Rivesaultes Grenat, Sur Grains

Domaine Boudau, France

£70