

If you are dining with us for more than one evening please enquire with a member of our team about our bespoke menu options. Our talented team of chefs would be happy to create a dish tailored to your liking.

Please note this is subject to availability.

'He Hath Eaten Me Out of House and Home!'
William Shakespeare, 1597

Welcome to
The Great Drawing Room

Ettington Park Hotel is a spectacular neo-Gothic mansion dating back to the Domesday Book of 1086 and beyond. The house was home to the Shirley family and of course is now famous for its fine food and wines.

Built for pleasure, Ettington Park Hotel is part of the Hand Picked Hotels collection. We invite you to make yourself at home, indulge in our gourmet menu, sample some of our Sommeliers wine pairings or simply choose a bottle from our expertly chosen wine list.

Great food is at the heart of Ettington Park Hotel. The Great Drawing Room boasts a 2 AA Rosette award for culinary excellence and the dishes that we create use only the finest of local ingredients.

I wish you a very enjoyable dining experience with us!

Richard Pulis
Head Chef



Two AA Rosettes for
Culinary Excellence

SEASONAL MENU

BREAD COURSE

White Roll
Potato & Rosemary Bread
Chef's accompanying butter
(kcal 315)

STARTERS

Rutabaga Soup (VG) £9
Grated Horseradish & Crisp Nettle (kcal 48)

King Oyster Mushroom "Scallop" (VG) £10
Pickled Wild Samphire, Cauliflower Puree, Stewed Raisin (kcal 366)

British Strawberry (VG) £9
Elements of Cucumber, Primm's Syrup, Mint Gel (kcal 227)

Wild Mushroom & Smoked Bacon on Homemade Brioche £11
Pan Fried Wild Mushroom, Garlic Crisp, Tarragon Sauce (kcal 639)

Cotswold Gin Cured Chalk Stream Trout £14
Watermelon, Cucumber, Orange Tonic (kcal 211)

Pan Seared Scottish Scallop £17
Quail Breast, Braised Quail Leg Croquette, Lemon Puree, Pickled Grape
(kcal 384)

Snowdonian Lamb Cutlet £16
Roasted & Crisp Sweet Potato, Salsa Verde (kcal 881)

Ox Tongue Nuggets £11
Caper, Radish, Pickled Onion, Mustard Mayonnaise (kcal 852)

Pan Fried Wild Pigeon Breast £11
Corn Bread, Corn Puree, Chili & Tomato Jam (kcal 341)

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.

MAIN COURSES

Summer Green Vegetable Risotto (V) £20
Crispy Egg, Dressed Roquette Salad (kcal 1001)

Porcini Mushroom "Shepherd's pie" (VG) £22
Puy Lentils and Sautéed Seasonal Greens (kcal 704)

Miso Glazed Aubergene Falafel (VG) £20
Roast Chick Pea & Pomegranate Salad (kcal 313)

Seared Red Mullet £28
Jersey Royals, Sea Lettuce, Cockle & Pink Grapefruit Hollandaise
(kcal 726)

Roast Atlantic Cod Loin £35
Whipped Artichoke Mash, Crab & Garlic Butter Bon Bon, Chorizo
Consommé (kcal 896)

Cotswold White Chicken Supreme £30
Sage Gratin, Broad Beans, Evesham Asparagus, Bacon & Stout Jus
(kcal 976)

Roasted Pork Cutlet £30
Fennel Marmalade, Sautéed Baby Fennel, Pickled Pear, Perry Puree,
Sticky Perry Jus (kcal 553)

West Country beef Chateaubriand to share £90
Dauphinoise Potato, Tenderstem Broccoli, Thyme Jus, Chimichurri
Sauce (kcal 1478)
(Dinner inclusive supplement of £12.50pp)

SIDES

All are £5 each

Truffle and parmesan fries (kcal 297)

Seasonal vegetable rolled in chives and butter (kcal 216)

Fennel, watercress and orange salad (kcal 105)

Lemon and thyme roasted new potatoes (kcal 308)

ETTINGTON PARK

HOTEL
STRATFORD-UPON-AVON, WARWICKSHIRE



*Hand*PICKED
HOTELS

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DESSERTS

Strawberry and Lemon Verbena Eton Mess (VG) £11
Strawberry and Elderflower Compote, Valrhona Strawberry Chocolate,
Lemon Verbena Mousse, Limoncello Jelly, Meringue Cigars (kcal 151)

Banana and Caramel (VG) £10
Banana Ice Cream, Brown Sugar Mousse, Caramelised Banana, Spiced
Crumble (kcal 450)

French Apple Tart Slice (V) £11
Caramelised Apple, Fresh Apple Compote, Spiced Rum Ice Cream (kcal
562)

Apricot and Peach Crumble (V) £9
Apricot and Peach Compote, Caramelised White Chocolate Ice Cream,
Oat Crumble, Candied Rosemary (kcal 361)

Chilli, Chocolate, and Lime Fondant (V) £12
Cayenne Crumb, Lime Mascarpone Ice Cream (kcal 600)

Tropical Semi-Freddo & Roasted Pineapple (V) £12
Passion Fruit, Coconut and Mango Ice cream, Coconut Sponge, Lime
Caramel Roasted Pineapple (kcal 358)

Bubble Tea Panna Cotta £9
Milk Tea Panna Cotta, Pineapple and Chamomile Tea, Ginger Snap
(kcal 277)

Black Sesame, Matcha and Yuzu Cheesecake £12
Layered Cheesecake, Yuzu Gel, Miso and Black Sesame Ripple Ice
Cream, Matcha Sponge (kcal 947)

*The majority of our dishes can be served in half portions for younger diners or
smaller appetites. Please ask a member of our team for details.*

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CHEESE MENU

Choose from our selection of British cheeses
All served with artisan biscuits, grapes, celery, quince, housemade
chutney

Cotswold Blue Brie
Cotswold Blue Brie is a soft white moulded cheese with a Roquefort blue mould
running through the centre. It has a delicious creamy texture, with a fresh clean
taste that develops as the cheese ages.

Harrogate Blue
Golden and blue veined appearance and creamy and mellow in texture and flavour.
This cheese is matured for 10 weeks to develop the right depth of flavour and
creamy texture.

Snowdonia black bomber
Multi-award-winning Black Bomber Cheddar is a modern classic. The Snowdonia
Cheese Company's flagship cheese, it marries a rich and tangy Cheddar flavour
with a smooth creaminess that lingers on the palate.

Oxford Isis
Oxford Isis is a sticky, strong washed-rind cheese made in Oxfordshire.
Named after an alternative name for the River Thames where it flows from
the Cotswolds to Oxfordshire. Oxford Isis is washed regularly in honey
mead, which gives it a sticky rind and pungent aroma.

Caboc
A Chieftain's Cheese with a warning Washed rind, high butter fat content and
rolled in pinhead oatmeal, Caboc has medieval Highland roots in the 'chieftain's
cheese' created by Mariota de Ile who took the thick cream from the milk and
matured it in barrels.
We don't know whether the Chieftain died in battle or from consuming too much
Caboc, so this cheese comes with a warning: a little goes a long way!

Three cheeses (kcal 420) £14
Four cheeses* (kcal 513) £17
Five cheeses* (kcal 629) £20

**Not included in dinner, bed and breakfast packages, .*

Tea or Coffee with Petit Fours £7
Salted caramel fudge
Cherry and rum truffle
Raspberry and rose pate de fruit
(For All kcal 164)