

ETTINGTON PARK

HOTEL

Welcome to The Oak Room Restaurant

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 Oak Room Restaurant boasts a 2 AA Rosette award for culinary excellence and the dishes the Chef creates use only the finest of local ingredients.

I wish you a very enjoyable dining experience with us!

David Guest
Head Chef



Two AA Rosettes for
Culinary Excellence

ETTINGTON PARK

HOTEL

Bread course

House-made herb focaccia and flavoured butter

Basil and garlic
Curry and ginger
Chilli and honey

Starters

Winter squash soup (vg) £7

Sage crisp, chilli oil

Islay scallops £14.5

Orchard-reared Worcestershire pork belly, quail's egg Scotch egg,
poached apple, cauliflower

Corn fritters (v) £7

Maque choux, red pepper coulis

Cotswold venison carpaccio £13

Parsnip and vanilla purée, pickled beetroot, parmesan, roquette

Cotswold rabbit terrine £10.5

Shallot, carrot, bisque emulsion

Wood pigeon £9

Pearl barley and rosemary risotto, forest mushrooms, pickled blackberry, garlic crisp

*Hand*PICKED
HOTELS

A discretionary service charge of 10% 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.

ETTINGTON PARK

HOTEL

Mains

Barbary duck £28

Carrot and orange, celeriac, baby leek, Cointreau jus

Hake £28

Cornish crab lasagne, brown shrimp butter, samphire, lemon purée

Wild mushroom ravioli (vg) £16

Smoked garlic and potato velouté, tarragon oil

Taste of Worcestershire orchard-reared middle white back pork £20

Belly, cheek, black pudding, tenderloin, cauliflower, apple

Herefordshire beef fillet £35

Butternut purée, thyme fondant potato, king trumpet mushroom, tenderstem broccoli, port wine jus

Stone bass £26

Saffron potato risotto, crayfish, mussel

Sweet potato and chickpea curry (v) £18

Infused rice

*Hand*PICKED
HOTELS

A discretionary service charge of 10% 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.

ETTINGTON PARK

HOTEL

The grill

The beef we use is Herefordshire bred from 4th generation farmers at Mount Grace Farm in North Yorkshire. The beef produced is from 32-36 month old steers & heifers to maximise the flavour. C&P Meats, based on the cusp of the Cotswolds, are big supporters of the RBST (rare breed survival trust) which focus on the sustainability of our native breeds and specialise in the highest quality produce. Our steaks have been dry-aged to offer the absolute best finish to a product which has been nurtured from the start. The dry-aging process allows the proteins to naturally break down to give a unique texture and flavour.

50 day dry-aged rump steak approx. 283g £28

50 day dry-aged ribeye approx. 283g £35

50 day dry-aged sirloin approx. 283g £32

All served with roast vine tomatoes, baked field mushroom, beer-battered onion rings, hand-cut chips, brandy butter

Chateaubriand to share approx. 450gr £75

served with roast vine tomatoes, baked field mushroom, beer-battered onion rings, hand-cut chips, bearnaise sauce, port jus

Japanese Wagyu beef A5 grade approx. 220g £145

Wagyu is some of the most sought after produce in the world, and we have chosen to host such a product to delight our customers. Japanese wagyu is graded on a marble scale of A1-A5. The steak you are presented with is the highest grade possible. Most important is the treatment of the cow, which maintains low stress levels and consumes a healthy diet consisting of rice straws and whole crops, allowing them to grow to a whopping 700-800kg in 12-18 months rather than 3 years.

*Hand*PICKED
HOTELS

A discretionary service charge of 10% 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.

ETTINGTON PARK

HOTEL

Desserts

Coconut and white chocolate sphere (vg) £8

Beetroot, wildflower honey tuille

Dark chocolate mousse £8

Salted caramel, maple bacon, chocolate soil

Lavendar meringue (v) £7

Apricot, Champagne sorbet

Spiced apple terrine (vg) £8

Cinnamon shortbread, apple sorbet, blackberry

Winter plum & red wine tart (vg)

Yoghurt sorbet, orange jelly

Cheese menu

Choose from our selection of British cheeses

Three cheeses **£12**

Four cheeses **£14**

Five cheeses **£16**

All served with artisan biscuits, grapes, celery, quince, housemade chutney

1. Northern Blue (v)

This punchy blue is a modern classic - with a cult following of fans up and down the country.

Made by Yorkshire-based Shepherds Purse, the cheese is smooth and salty, much like a Continental blue, but previous owner and cheesemaker Judy Bell selected a unique blue culture, which gives it a more powerful tang.

2. Cornish Yarg (v)

Cornish Yarg is a semi-hard cow's milk cheese made in Cornwall. Before being left to mature, this cheese is wrapped in nettle leaves to form an edible, though mouldy, rind. The texture varies from creamy and soft immediately under the nettle coating, to a Caerphilly cheese-like crumbly texture in the middle.

3. Smoked Cotswold Brie

Soft and buttery Brie using organic milk smoked over apple wood for four hours.

4. Cerney Ash (v)

Lady Isabel Angus fell in love with goat's cheese while staying in France. The raw milk Cerney is still made in a charming converted cottage by the silver-haired Avril Platt – a veteran cheesemaker of more than 15 years. Smooth, clean and lemony, we get ours as fresh as can be at just two or three days old.

5. Duckett's Caerphilly

As the name suggests, this was originally a Welsh cheese, but there's quite a history of Caerphilly making on the south side of the Bristol Channel. A young cheese (it could have left the dairy at only four days old), it has a lemony flavour and yielding texture.

*Hand*PICKED
HOTELS

A discretionary service charge of 10% 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.