



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 Sommelier's 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

Choice of our homemade bread rolls and
Chef's accompanying butter (kcal 315)

STARTERS

Ramen noodle soup (ve) £9
Pack choi, ramen noodles, spring onion (kcal 110)

Savoury parsnip cake (ve) £10
Savoury cake, mulled seasonal berries (kcal 483)

Beetroot & vegan cheese tian (ve) £10
Confit beetroot, garlic & chive, fennel & black pepper salad (kcal 364)

Cream of broccoli soup (v) £10
Harrogate Blue benguet (kcal 249)

Chalk stream trout Escabeche £12
Courgetti, toasted pine nuts (kcal 562)

Lobster raviolo £17
Roast winter butternut squash, sweet Szechuan chilli sauce (kcal 625)

Confit free range duck leg £16
Soft egg, blackberry compote, pan fried sprout (kcal 187)

Pan fried wild pigeon breast £15
Sautéed kale & wild mushroom salad, roasted garlic, black garlic powder
(kcal 206)

Mulled wine beef carpaccio £18
Beef stock mayo, red wine gel, herb crumb, baby carrots (kcal 221)

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

Roast onion risotto (ve) £20
Burnt onions, sautéed leek & crispy kale (kcal 694)

Porcini mushroom "Shepherd's pie" (ve) £20
Puy lentils & sautéed winter greens (kcal 390)

Celeriac schnitzel (ve) £20
Celeriac remoulade, red cabbage, fine beans (kcal 926)

Pan fried Cornish cod loin £32
Tomato, lime & butter bean cassoulet (kcal 1333)

Dover sole & Isle scallop £40
Buttered fillet of sole, scallop mousse, smokey chilli & mussel veloute',
fresh endive, lemon infused tenderstem broccoli (kcal 898)

Pan fried free range duck breast £36
Chicory tart tatin, parsnip puree, orange & espresso (kcal 979)

Cotswold white chicken forestière £38
Cotswold white chicken supreme, mushroom fricassee, wild
mushroom puree, tarragon jus (kcal 621)

Cannon of Snowdonian lamb £40
Lemon, thyme & rosemary crusted cannon of lamb, sweet potato
fondant, braised leek, black garlic & leek puree, red wine & mint jus
(kcal 1014)

West Country beef Chateaubriand to share £90
Dauphinoise potato, tenderstem broccoli, thyme jus, chimichurri sauce
(kcal per portion 2796)
(Dinner inclusive supplement of £12.50pp)

SIDES

Truffle and parmesan fries £5 (kcal 297)

Seasonal vegetables rolled in chives and butter £5 (kcal 216)

Fennel, watercress and orange salad £5 (kcal 105)

Lemon and thyme roasted new potatoes £5 (kcal 308)

ETTINGTON PARK

HOTEL
STRATFORD-UPON-AVON, WARWICKSHIRE



*Hand*PICKED
HOTELS

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DESSERTS

Green apple crumble tart (v) £12

Sweet pastry, oat crumble, green apple compote, salted caramel sauce, apple glass, creme fraiche ice cream (kcal 690)

Blackcurrant & star anise panna cotta (ve)(gf) £11

Blackcurrant compote, vanilla crumb, fresh apple, bubble tuille, spiced apple pearls (kcal 389)

Chocolate & cherry fondant (ve) £11

Liqueur soaked cherries, chocolate soil, cherry tuille, orange cream (kcal 365)

Gateau Opera £11

White chocolate ice cream, cocoa nib tuille, chocolate soil, Cotswold cream foam (kcal 534)

Chocolate & lime cheesecake £10

Toasted coconut ice cream, lime gel, chocolate soil, coconut meringue (kcal 869)

Fig, chestnut & orange roulade £10

Caramelised figs, orange gel, chestnut ice cream (kcal 471)

Earl grey rice pudding £10

Salted caramel sauce, lemon shortbread (kcal 591)

Winter spiced pavlova (ve) £9

Spiced berry compote, orange cream, fresh seasonal berries (kcal 372)

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

Baron Bigod

Baron Bigod is a stunning brie-style cheese, with a rich, full, earthy flavour and a lingering finish. It's made by Jonny Crickmore from the milk of his own herd of Montbeliarde cows in Suffolk.

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.

Rollright

Rollright is a semi soft cheese; based on a Reblochon. The delicate, peachy-pink rind ripens the cheese within to a rich, silky texture. The cheese develops rich flavours of crème fraiche, cured ham, and mustard seed, with a smoky, woody aroma.

Rosary Goats Cheese

Rosary Goats Cheese is fresh and creamy, with a mousse-like texture and a natural acidity. Hand-made at a Salisbury-based dairy with pasteurised milk from local suppliers, it recently won the Supreme Champion Award at the British Cheese Awards. Suitable for vegetarians

Three cheeses (kcal 420) £22

Four cheeses (kcal 513) £25

Five cheeses (kcal 629) £30

£80 between two*

Includes all five cheeses per person and a selection of bespoke drinks tailored to your taste. Enjoy it in our Lounge.

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