

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

*Hand*PICKED
HOTELS

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.

ETTINGTON PARK
HOTEL
STRATFORD-UPON-AVON, WARWICKSHIRE

DINNER MENU

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!



Two AA Rosettes for Culinary Excellence

*Hand*PICKED
HOTELS



PLANT BASED MENU

Bread course

White roll, vegan butter

STARTERS

Butternut squash soup (vg) £9

Pumpkin seed dukkah, spiced yoghurt

Jerusalem artichoke tart £10

Olive oil roasted artichoke, artichoke crisp, young leaf salad

MAINS

Porcini Shepherd's pie £24

Puy lentils, sautéed seasonal vegetables

Gnocchi £22

Butternut squash and amaretto, pine nuts, sage, radish and chive

DESSERTS

Orchard fruit crumble £13

Spiced orchard fruit compote, cinnamon oat crumble, roasted lavender
peaches, caramelised fresh figs, vegan salted caramel ice cream

Please allow 15 min for preparation

Eton Mess £10

Seasonal fruit and compote, vegan meringue, whipped vegan vanilla cream

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SEASONAL MENU

Bread course

Estate Dairy butter

STARTERS

Butternut squash soup (vg) £9

Pumpkin seed dukkah, spiced yogurt

Goat's cheese mousse £12

Elements of beetroot, beetroot and apple tarte, balsamic glaze tuile, house honey

Chamomile cured Scottish salmon £15

Pickled cucumber, tapioca crisp, nori dust, lemon gel, chive and wasabi emulsion

Braised old spot pig cheek £14

Pork fat carrot, celery, fresh green apple, curious cider reduction

Mushroom and caramelised onion ravioli £12

Duxelles, mushroom velouté (g,s,su)



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TEA SELECTION

English Breakfast

Afternoon Tea

Earl Grey

Orange Blossom and Fig

Green Tea

Ceylon Decaf

Peppermint

Chamomile

Very Berry

Lemon Ginger

COFFEE SELECTION

Americano

Cappuccino

Caffe Latte

Double/Single Espresso

Flat White

Caffe Mocha

Cortado

Hot Chocolate

Flavour syrups

£1.50 each

Vanilla, caramel, maple, macadamia

Peak & Wild Coffee

Peak & Wild Freshly Roasted, Climate Positive Coffee by Matthew Algie

Peak & Wild coffee is much more than a delicious, ethically sourced coffee. Peak & Wild is a climate-positive coffee, Rainforest Alliance certified and will support the restoration of 1,000 hectares of Scotland's rainforest. They are also helping 2,500 young people achieve their John Muir Award over three years.

Camellia's Tea House

Family run business in London, founded by siblings Ajit and Lubna.

Our mission is to create world-class tea experiences and healthier lives, through organic and science-led herbal tea solutions. By partnering with farmers, suppliers, and our community, we strive for a sustainable future, prioritizing sourcing Fair Trade-certified teas whenever possible, supporting small-scale producers and cooperatives to promote economic empowerment and sustainable livelihoods.



CHEF'S EXPERIENCE MENU

£85 per person

£60 per person for drinks experience

To be ordered by the whole table

Last order 8pm

Bread course

Sour dough

Estate Dairy butter

Chamomile cured scottish salmon

Pickled cucumber, tapioca crisp, nori dust, chive and wasabi emulsion

Paired with TOSCANA ROSADO, VILLA SALETTA, ITALY

Braised old spot pig cheek

Pork fat carrot, celery, fresh green apple, Curious Cider reduction

Paired with CHATEAU SENEJAC, BORDEAUX, FRANCE

Chef's seasonal sorbet

West Country beef fillet

Beef dripping crumb, tender stem broccoli, confit garlic emulsion, red wine jus, potato purée

Paired with CHATEAU ST MICHELLE, COLD CREEK, USA

Tiramisu style slice

Coffee-soaked sponge, mascarpone and sherry cream, caramelised white chocolate ganache,

espresso gel, chantilly cream, chocolate crumb

Paired with cocktail "ESPRESSO MARTINI"

Selection of cheese

(Optional extra £20)

Paired with CARCAVELOS, ALTENEJO, PORTUGAL

(Optional extra £15)

Tea or coffee with petit fours

Mango and passionfruit, pâte de fruit

White chocolate and blackcurrant truffle

Chocolate and orange caramel mou

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DESSERTS

Tropical pavlova (gf) £12

Coconut meringue, mango and pineapple compote, coconut crème fraîche, raspberry and white chocolate crumb, passion fruit sorbet

Black forest gateaux delice £14

64% valrhona chocolate and cherry brownie, malted chocolate mousse, chantilly cream, chocolate decor, sour cherry sorbet, cocoa nib tuille

Tiramisu style slice £13

Coffee-soaked sponge, mascarpone and sherry cream, caramelised white chocolate ganache, espresso gel, chantilly cream, chocolate crumb

Rice pudding crème brûlée (gfo) £11

Lemon and white chocolate rice pudding, caramelised sugar, forest fruit compote, vanilla all-butter shortbread crumble

Orchard fruit sharing crumble (gfo) £28

Spiced orchard fruit compote, speculoos oat crumble, roasted lavender peaches, caramelised fresh figs, date ice cream
Allow 15 min for preparation (serve 2-4 people)

(£15 supplement dinner inclusive)

Tea or coffee with petit fours £7.50

DESSERT WINES

70ml glass

Chateau De Jau, Muscat Rivesaltes 2022 | £11
Roussillon, France

Kikelet, Szamorodni Tokaji 2019 | £12
Hungary

Lafaurie Peyraguey, Sauternes 2001 | £14
Bordeaux, France

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CHEESE MENU

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

Truffled Baron Bigod

Jonny Crickmore has taken his stunning brie-style cheese, Baron Bigod, to the next level. He combines his own Mascarpone with Tartu Langhe Summer Truffle cream, to create a gorgeous truffle cream center. A world of complex, heady flavor is barely contained within a tantalizingly this rind.

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 pasteurized milk from local suppliers, it recently won the Supreme Champion Award at the British Cheese Awards. Suitable for vegetarians

Three cheese £17
Four cheeses* £20
Five cheeses* £23

*Not included in dinner, bed and breakfast packages.

FORTIFIED WINES

70ml glass

Niepoort, Late Bottled Vintage 2019 | £7
Oporto, Portugal

Howard's Folly, Carcavelos 1995 | £15
Altenejo, Portugal

Alvear, Pedro Ximenez, Solera NV | £8
Jerez, Spain



MAIN COURSES

Pan fried gnocchi £24

Roasted squash and amaretto, pine nuts, sage, radish, parmesan and chive

Roasted south coast hake £30

Spiced red lentil dhal, asian pickled vegetables

Confit scottish salmon supreme £30

New potatoes, soused baby tomato, sautéed spinach, garden peas

Cotswold white chicken breast £30

Dauphinoise potato, sautéed chestnut mushroom, tomato fondue, red wine jus

West Country beef fillet £40

Beef dripping crumb, tender stem broccoli, garlic purée, red wine jus, potato purée
(£5 supplement dinner inclusive)

West Country beef chateaubriand to share £100

Chateau potato, tender stem broccoli, thyme jus, chimichurri sauce
(£15 Supplement per person dinner inclusive)

SIDES

Truffle and parmesan fries £7

Seasonal vegetable rolled in chives and butter £5

Fennel, watercress and orange salad £5

Lemon and thyme roasted new potatoes £6

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