

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

**PLANT BASED
MENU**

Bread Course
White Roll
Vegan Butter

STARTERS

Seasonal Soup of the Day £9
Home made Bread Roll
Perfectly paired with SANTO WINES, ASSYRTIKO, SANTORINI

Evesham Asparagus Tart £10
Roquette and Heritage Tomato Salad, Citrus Vinaigrette
Perfectly paired with SANTO WINES, ASSYRTIKO, SANTORINI

Crispy Tofu Salad £10/20 (small/large)
Edamame Beans, Pak Choi, Sesame and Chilli Dressing, Crisp Lotus Route
Perfectly paired with SANTO WINES, ASSYRTIKO, SANTORINI

MAINS

Porcini Shepherd's Pie £24
Puy Lentils, Sauteed Seasonal Vegetables
Perfectly paired with 980AD, VILLA SALETTA, Tuscany, Italy

Gnocchi £22
Summer Squash and Amaretto, Pine Nuts, Sage from the Grounds, Fresh
Radish and Chive
Perfectly paired with RUBIS, CHOCOLATE WINE

DESSERTS

Tropical Crumble £12
(served Room Temperature)
Pineapple, Mango and Passion Fruit Compote with Coconut Crumble and
Vegan Vanilla Ice Cream

Eton Mess £10
Seasonal Fruit and Compote, Vegan Meringue, Whipped Vegan Vanilla
Cream

Salted Chocolate Tart £10
Vegan Salted Caramel Ice Cream

**PLANT BASED
CHEF'S EXPERIENCE
MENU**

£50 per person
£60 per person for drinks experience
To be ordered by the whole table
Last order 8pm

Chefs Snack in the Bar

Bread Course
Chef's Roll
Vegan Butter

Crispy Tofu Salad

Edamame Beans, Pak Choi, Sesame and Chilli Dressing, Crisp Lotus Route
Perfectly paired with SANTO WINES, ASSYRTIKO, SANTORINI

Evesham Asparagus Tart

Roquette and Heritage Tomato Salad, Citrus Vinaigrette
Perfectly paired with SANTO WINES, ASSYRTIKO, SANTORINI

Chef's Seasonal Sorbet

Plant Based Gnocchi

Summer Squash and Amaretto, Pine Nuts, Sage from the Grounds, Fresh Radish and Chive
Perfectly paired with 980AD, VILLA SALETTA, Tuscany, Italy

Tropical Crumble

(served Room Temperature)
Pineapple, Mango and Passion Fruit Compote with Coconut Crumble and Vegan Vanilla Ice Cream
Perfectly paired with RUBIS, CHOCOLATE WINE

Tea or Coffee with Petit Fours

Passionfruit Marshmallow
White Chocolate and Cherry Truffle
Rhubarb and Apple Pate de Fruit

**CHEF'S EXPERIENCE
MENU**

£85 per person
£60 per person for drinks experience
To be ordered by the whole table
Last order 8pm

Chefs Snack in the Bar

Bread Course
Chef's Roll
Cultured butter

South Coast Halibut Ceviche

Scotch Bonnet and Heritage Tomato, Avocado Emulsion, Coriander
Perfectly paired with SANTO WINES, ASSYRTIKO, SANTORINI

Braised Old Spot Pig Cheek

Pork Fat Carrot, Celery, Fresh Green Apple, Curios Cider Reduction
Perfectly paired with SANTO WINES, ASSYRTIKO, SANTORINI

Chef's Seasonal Sorbet

West Country Beef Fillet

Beef Dripping Crumb, Evesham Asparagus, Confit Garlic Emulsion, Red Wine Jus
Perfectly paired with 980AD, VILLA SALETTA, Tuscany, Italy

Tropical Crumble

(served Room Temperature)
Pineapple, Mango and Passion Fruit Compote with Coconut Crumble and Guava Ice Cream
Perfectly paired with RUBIS, CHOCOLATE WINE

Selection of Cheese

(Optional Extra £20)
Perfectly paired with RUBIS, CHOCOLATE WINE

Tea or Coffee with Petit Fours

Passionfruit Marshmallow
White Chocolate and Cherry Truffle
Rhubarb and Apple Pate de Fruit

SEASONAL MENU

BREAD COURSE

White Roll
Chef's Seasonal Bread
Salted Butter

STARTERS

Evesham Asparagus Tart £12

Confit and Cured Free Range Egg Yolk, Shaved Summer Truffle,
Picked Roquette and Parmesan

Wye Valley Goat's Cheese Mousse £12

Olive Crumb, Olive Tapenade, Heritage Tomato

South Coast Halibut Ceviche £15

Scotch Bonnet and Heritage Tomato, Avocado Emulsion, Coriander

Braised Old Spot Pig Cheek £14

Pork Fat Carrot, Celery, Fresh Green Apple, Curious Cider Reduction

Grass Fed Slow Cooked Lam Shoulder Tortellini £14

Pea and Mint Salsa, Carrot Puree

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.

WHISKY FLIGHTS

Why Choose a Whisky Flight With Your Cheese?

If you tend to shy away from fortified wines but still crave a rich, complex pairing to elevate your cheese course – allow us to introduce you to a truly rewarding alternative: whisky flights. Much like a well-aged port or sherry, a thoughtfully curated whisky offers depth, warmth, and a spectrum of flavours that harmonise beautifully with fine cheeses.

Whisky's bold character, ranging from honeyed sweetness to smoky intensity, can enhance everything from a crumbly, mature cheddar to a creamy blue. And with a flight, you're not committing to just one – you're embarking on a tasting journey, with each dram revealing a new nuance and a different side of the cheese.

Whether you're after the elegance of Speyside malts, the regional variety of a curated Scotch tour, the prestige of rare bottlings, or the bold, vanilla-rich charm of American Bourbon – our whisky flights are designed to intrigue, impress, and perfectly accompany your cheese experience.

THE SPEYSIDER | 15ml of each | £35

Macallan 15 Double Cask | Dailuaine 16 Year Flora & Fauna | Glenfarclas 15 Year | Tamdhu 15 Year

A wonderful flight from the protected region of Speyside, here we have a collection of 3 well known distilleries, and one incredible lesser known distillery

THE EXCURSIONIST | 15ml of each | £45

Glenogyne 15 Year | Tamdhu 15 Year | Glen Scotia Victoriana | Auchentoshan 18 Year | Bowmore 15 Year

Make your way across the five regions of single malt scotch whisky with this fantastic flight

THE HIGH ROLLER | 15ml of each | £105

Glenmorangie Signet | Bowmore x Aston Martin 22 Year | Macallan 18 Year Sherry Oak | The Dalmore King Alexander III

A whisky flight for the more discerning of drinkers with this magnificent collection of scotch

BORN IN THE USA | 15ml of each | £16

Buffalo Trace | Old Forester | Woodford Reserve | Elijah Craig Small Batch

No moonshine here, just a flight of amazing Bourbons

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.

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

Vintage | 70ml

Niepoort, Late Bottled Vintage
Oporto, Portugal

2019 | £7

Howard's Folly, Carcavelos
Altenajo, Portugal

1995 | £15

Alvear, Pedro Ximenez, Solera
Jerez, Spain

NV | £8

MAIN COURSES

Pan Fried Gnocchi £24

Summer Squash and Amaretto, Pine Nuts, Sage from the Grounds, Fresh Radish, Aged Parmesan and Chive

Wild Cornish Sea Bass Fillet £26

Lemongrass and Coconut Broth, Brown Shrimp, Sea Vegetables, Pok Choi, Lemon Verbena Oil

Confit Scottish Salmon Supreme £28

Lemon and Dill Potato Galette, Soused Baby Tomato, Sauteed Spinach, Pea and Basil

Cotswold White Chicken Breast £30

Smoked Chilli and Celeriac Puree, Girolles, Tomato Fondue, Citrus

West Country Beef Fillet £40

Beef Dripping Crumb, Evesham Asparagus, Garlic Puree, Red Wine Jus
(£5 Supplement Dinner Inclusive)

West Country Beef Chateaubriand to Share £100

Dauphinoise Potato, Tenderstem 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

DESSERTS

British Strawberry Souffle £12
Vanilla Sable and Clotted Ice Cream

Tropical Crumble £12
Pineapple, Mango and Passionfruit Compote with Coconut Crumble
and Guava Ice Cream

Mascarpone Panna Cotta £10
Pink Grapefruit Jelly and Thyme Shortbread

Lemongrass Infused Baked Custard £10
Lemon Shortbread

Valhona Chocolate Cremeux £10
Raspberry Gel, Meringue Shards and Lime Sorbet

Tea or Coffee with Petit Fours £7.50
Passionfruit Marshmallow
White Chocolate and Cherry Truffle
Rhubarb and Apple Pate de Fruit

DESSERT WINES

Vintage | 70ml

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

Kikelet, Szamorodni Tokaji 2019 | £12
Hungary

Lafaurie Peyraguey, Sauternes, 2001 | £14
Bordeaux, France

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.

AFTER DINNER COCKTAILS

Custard Flip £14
Licor 43, Cackleberry, Bitters, Custard Aroma. ***Contains egg**

Petit Four £15
Remy Martin VSOP, Coffee Vermouth,
Dark Chocolate, Salted Caramel, Smoke. ***Contains class**

Rum & Raisin £14
Gosling's Black Seal Rum, PX Sherry, Cassis, Cream, Bitters,
Vanilla Extract. ***Contains dairy**

Martinez £14
Italian Vermouth, Old Tom Gin, Maraschino, Bitters, saline

1884 Manhattan #1 £16
Bulleit Rye, Dry Vermouth, Sugar, Bitters.

Vieux Carre £16
Rye Whiskey, Cognac, Quinquina, Benedictine, Bitters,