

FAWSLEY HALL
HOTEL & SPA

BAR & LOUNGE MENU



SMALL PLATES

SOMETHING TO NIBBLE

Nocellara green olives (kcal 86) £5

Pickled anchovies (kcal 101) £5

Chorizo, red wine & garlic (kcal 272) £5

Sourdough with tapenade (kcal 232) £5

The Tudor Bar

Great food is at the heart of Fawsley Hall Hotel. The Cedar Restaurant boasts a 2 AA Rosette award for culinary excellence and the dishes that we create use only the finest of local ingredients.

Located in the Tudor South wing, the dining space was built in the early 16th century and displays many charming features of the Tudor era, with beamed ceilings, exposed brickwork and Tudor stone fireplace. Fawsley Hall 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.

I wish you a very enjoyable dining experience with us.

TO START

John Ross smoked Scottish salmon
(kcal 429) £12

Capers, shallots, lemon oil, toasted sourdough

Monkfish fritters (kcal 545) £8.50
Chilli, lime, aioli

Ham hock & pea terrine (kcal 278) £8
Red onion marmalade, sourdough

Joe Gould
Head Chef

Aby Mathew
Restaurant & Bar Manager

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.

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LARGE PLATES

MAINS

Fish & chips £18

IPA beer batter, chunky chips, homemade tartar, minted peas (kcal 840)

HandPicked signature burger £22

Smoked streaky bacon, mature cheddar, relish, salad, chunky chips (kcal 1267)

Beyond meat burger (v) £22

Plant based patty, vegan smoked gouda, relish, salad, chunky chips (kcal 982)

8oz dry aged Sirloin Steak £30

Chunky chips, grilled king oyster mushroom, watercress, sundried tomato and crispy onion salad (kcal 840)

Potato gnocchi £20

Wild mushrooms, truffle sauce, parmesan (kcal 450)

Grilled chicken supreme £25

Garlic and rosemary pomme fondant, broccoli, chicken jus (kcal 765)

Pan Fried Cod £25

Saute potatoes, spring green, sauce vierge (kcal 317)

SALADS

Add smoked chicken (kcal 74) or smoked salmon (kcal 57) £6.50

Roasted butternut squash £12

Black turtle beans, pomegranate (kcal 445)

Caesar salad £12

Baby gem, garlic & rosemary croutons, anchovies, parmesan (kcal 369)

STONE BAKED PIZZAS

Sourdough stretched 12 inch pizzas

Margarita (V) £16

Tomato base, mozzarella, basil (kcal 962)

Prosciutto di funghi £18

Tomato base, ham, mushrooms (kcal 1018)

Caprina (v) £17

Goats cheese, red onion chutney, rocket (kcal 1045)

SIDE ORDERS £5

Chunky chips & garlic aioli (kcal 335)

Fawsley salad (kcal 198)

Beer battered onion rings (kcal 426)

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DESSERTS

Sticky toffee pudding (v) £8.50

Butterscotch sauce, vanilla ice cream (kcal 919)

Steamed orange pudding (v) £8.50

Crème anglaise (kcal 622)

**Selection of homemade ice creams &
sorbets £6.50**

(kcal 449)

Artisan Cheese Selection £13.00

A selection of cheeses with traditional
accompaniments (kcal 718)

HOT SANDWICHES

Add soup of the day (kcal 97) £4

Served with chunky chips (Kcal 255)

IPA battered fish goujons £16

Tartare sauce, lettuce, ciabatta (kcal 940)

Classic Club £18

*Bacon, chicken, lettuce, tomato, boiled egg,
mayonnaise, (kcal 1321)*

Toasted goat cheese £14

Red onion marmalade, rocket, ciabatta (kcal 901)

HOT BEVERAGES

Cafetiere (kcal 73) £3.95

Double Espresso (kcal 10) £4.25

Americano (kcal 5) £3.95

Latte (kcal 97) £3.95

Cappuccino (kcal 65) £4.25

English Breakfast £3.95

Earl Grey £3.95

Fresh Mint £3.95

Chamomile £3.95

Decaffeinated £3.95

COLD SANDWICHES

Add soup of the day £4

*(All sandwiches are served with crisps &
Coleslaw, Add chunky chips £4.00)*

Honey glazed ham £8.00

*Wholegrain mustard, mayonnaise (kcal
652)*

Severn and wye smoked salmon £10

*Dill cream cheese and cucumber
(kcal 568)*

Traditional coronation chicken £9.00

Smoked paprika and raisins (kcal 764)

Mature cheddar cheese £8

Caramelized onion chutney (kcal 646)

Free range egg mayonnaise £8

Baby water cress (kcal 906)

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