

# THE CHARTWELL

## Small Bites

**Marinated Olives (GF)(V)(VE) 3.75**

**Mixed Bread Selection (V) 5.75**  
Extra virgin olive oil & balsamic

**Mezze Platter (V) 16.95**

Falafel, olives, hummus, crudités, feta, and sourdough

**Sharer for Two (V) 11.45**

Marinated olives, hummus, and sourdough

**Sharing Nachos (V) (GF) 11.95**

Tortilla chips topped with melted cheese, pico de gallo, guacamole and sour cream

## To Start

**Prawn Cocktail Avocado Salad 8.95**

Fresh prawns and creamy avocado on crisp lettuce, drizzled with classic Marie rose sauce

**Home Made Chicken Liver Pâté 8.25**

Silky home-made chicken liver pâté with cognac, fresh herbs and sourdough

**Potted Smoked Mackerel 8.05**

Velvety smoked mackerel pâté served with crusty sourdough toast, garnished with fresh, peppery pea shoots

**Smoked Haddock & Dill Fish Cakes 8.95**

Delicate smoked haddock and fresh dill patties, perfectly seasoned and served with spicy house-made red chilli sauce

**Chef’s Soup of the Day (V) 6.95**

Fresh seasonal soup with warm artisan roll and butter

## From the Sea

**Classic British Fish & Chips 17.95**

Prime cod in Camden ale batter, served with thick-cut chips, homemade mushy peas and tartare sauce

**Pan Fried Seabass Fillet (GF) 20.45**

Pan-seared seabass fillet with tender broccoli, sweet fennel, cherry tomatoes, and light herb-infused olive oil sauce

**Mediterranean Salmon 21.95**

Pan-seared salmon fillet nestled on fluffy couscous, draped in citrusy lemon butter with Mediterranean herbs

## Pasta & Salads

**Traditional Caesar Salad (GF) 13.95**

Crisp cos lettuce and golden croutons tossed in our zesty Caesar dressing with aged Parmesan  
*add chicken or bacon £3*

**Chicken, Mango & Avocado Salad (GF) 16.95**

Fresh chicken breast with ripe mango, creamy avocado and Asian slaw, drizzled with zesty lemon dressing

**Couscous Salad (GF)(V) 16.95**

Fresh couscous tossed with herb-marinated vegetables, chickpeas, and zesty lemon, served with Mediterranean flair

**Chicken Tikka Superfood Salad 17.45**

Succulent tandoori-spiced chicken over quinoa, fresh vegetables & seeds in a vibrant superfood medley

**Penne Al’ Arrabiata con Pollo 16.95**

Tender chicken and al dente penne pasta tossed in a spicy tomato-basil sauce with crushed red chilies

**Penne Al’ Arrabiata Pasta (V) 14.95**

Al dente penne pasta tossed in a spicy tomato-basil sauce with crushed red chilies

## From the Stove

**Steak & Ale Pie 18.45**

Tender beef and rich ale gravy encased in buttery pastry, served with creamy mash and broccoli

**Slow Cooked Lamb Shank 27.95**

Succulent lamb shank, slow-cooked until fork-tender, served with velvet mash, mint jus and broccoli

**Chicken, Leek & Bacon Pie 17.95**

Flaky pastry envelops tender chicken, smoky bacon and leeks, served with creamy mash and broccoli

**Chicken Tikka Masala 16.95**

Tender chicken chunks in a rich, aromatic tomato-cream curry, served with crispy poppadom, buttery naan and fragrant rice

**Mediterranean Vegetable Tagine (V) 19**

Spiced vegetables, olives and a slice of garlic bread

**Moroccan Chicken Skewers (GF) 19.95**

Tender chicken marinated in aromatic Moroccan spices, served with cooling tzatziki, crispy fries and fresh salad

**28 Day Aged Beef Steaks (GF)**

Served with cherry tomatoes, Portobello mushroom and chunky chips

**8oz Rib Eye 24.95**

**8oz Sirloin 25.95**

**Sauces 2**

*Béarnaise, peppercorn, mushroom, blue cheese or rosemary jus*

**House Burgers**

Served in a brioche bun with French fries & coleslaw  
*additional toppings £3: Cheese, Mushrooms, Bacon, or Egg*

**Aberdeen Angus Burger 18.45**

Prime Angus beef , zesty coleslaw

**Cajun Chicken Burger 16.95**

Crispy, spicy chicken, tangy slaw

**Vegetarian Burger (V) 15.95**

Bean and veg patty, tangy slaw

**Chicken Burger 16.45**

Juicy grilled chicken, crunchy slaw

## Sides

**House Green Salad (GF)(V)(VE) 4**

**Mashed Potato (GF)(V) 3.75**

**French Fries (V)(VE) 3.95**

**Sweet Potato Fries (V)(VE) 3.95**

**Chunky Chips (V) 3.95**

**Seasonal Vegetables (GF)(V)(VE) 4.25**

**Home Made Onion Rings (V)(VE) 4**

## Dessert

**Apple Tarte Tartin (V) 7.95**

Caramelised apples nestled in buttery puff pastry, baked until golden and served with creamy vanilla ice cream

**Sticky Toffee Pudding (V) 7.25**

Decadent date-studded sponge drenched in rich caramel toffee sauce, served warm with Madagascan vanilla bean ice cream.  
A British classic

**Artisanal Cheese Board (V) 11.25**

A curated selection of British cheeses featuring rich oak-smoked Somerset cheddar, creamy Croxton Manor Stilton, velvety Somerset brie, and classic Red Leicester. Served with artisan crackers, quince paste, celery, and fresh grapes

**Vanilla Crème Brûlée (V) 7.25**

Silky vanilla custard beneath a golden caramelised sugar crust, served with buttery house-made shortbread

**Ice Cream & Sorbet (GF)(V) 6.25**

Please ask your server for flavours

(GF) - Gluten free | (VE) - Vegan | (V) – Vegetarian

# THE CHARTWELL

White Wine				Red Wine			
	BOTTLE	175	250		BOTTLE	175	250
<b>Le Bosq Blanc, France</b> Citrus & passion fruit with floral notes & a lively, dry finish	24.95	6.55	8.65	<b>Vinuva Organic Nero d’Avola, Terre Siciliane, Italy</b> Blueberries, bilberries, & spice	25.95	6.80	8.95
<b>Vinuva Organic Pinot Grigio, Terre Siciliane, Italy</b> Refreshingly dry green apple	27.95	7.85	10.35	<b>Luis Felipe Edwards Gran Reserve Merlot, Chile</b> Plums, cherries & vanilla	30.95	8.05	11.65
<b>Errázuriz Sauvignon Blan, Aconcagua Valley, Chile</b> Dry with an intense gooseberry & citrus	29.95			<b>Los Intocables Black Malbec, San Juan, Argentina</b> A ripe, modern malbec with red cherries, caramel & vanilla	34.95	9.05	11.65
<b>Berri Estates Unoaked Chardonnay, SE Australia</b> Fresh & ripe crisp lemons	27.95	7.35	9.65	<b>Reign of Terroir Pinotage, Swartland, South Africa</b> Red fruit, berries & cherries with a hint of oak	26.95		
<b>Reign of Terroir Chenin Blanc, Swartland, South Africa</b> Fresh & aromatic, flavours of a summer fruit salad	29.95			<b>Rare Vineyards Pinot Noir, Vin de France, France</b> Blueberries & spice	28.95		
<b>Picpoul de Pinet, Les Girelles, Jean-Luc Colombo, France</b> Rich with notes of fresh flowers & peach	33.95			<b>Beaujolais-Villages, Louis Jadot, France</b> Intensely fragrant, vivacious & succulent	36.95		
<b>Leftfield Sauvignon Blanc, Nelson, New Zealand</b> Strongly aromatic with a crisp finish, aromas of passionfruit, nectarine & lemongrass	37.95			<b>Shiraz, St. Hallet Gamekeeper’s, Australia</b> Raspberry, supple tannins & rose and spice notes	38.95		
				<b>Cune Rioja Crianza, Spain</b> Red fruits, liquorice, vanilla, cocoa & caramel	36.95		
Rosé				Champagne & Prosecco			
	BOTTLE	175	250				
<b>Belvino Pinot Grigio Rosatto, delle Venezie,Italy</b> Fresh summer fruit	25.95	6.85	8.95	Prosecco	29.95	Bouché Père et Fils Cuvée Brut	49
<b>Côtes de Province Rosé Domaine, Gordonne Les Gravieres, France</b> Intense berry and pink grapefruit aromas. Notes of black fruits	34.95			Prosecco Rose	29.95	Moët Chandon	65
				Bottega Gold Mini Bottle	9.95	Veuve Clicquot Yellow Label	79
				Bottega Gold Rose Mini Bottle	9.95	Veuve Clicquot Brut Rosé	85
Draught		Pint	Classic Cocktails		Whisky		
Camden Pale Ale		6.25	<b>Dry Martini</b> Shaken not stirred - calling all Bond fans.	9	Bells 8Y		3.95
Peroni		7.05	<b>Margarita</b> Tequila and Cointreau meets lime.	9	Dalwhinnie 15Y		5.25
Cruz Campo		7.05	<b>Old Fashioned</b> Bourbon, sweetened with Angostura.	9	Glenkinchie 12Y		4.75
Orchard Pig		6.05	<b>Sex on the Beach</b> Archers, Vodka, Raspberry liquor & Cranberry	9	Glenmorangie 10y		4.45
Bottle			<b>Bloody Mary</b> Classic recipe with a touch of celery	9	Jameson 4Y		3.75
Birra Moretti		3.95	<b>Caipirinha</b> Brazil’s national cocktail, Cachaca Rum, Sugar, Lime	9	Johnnie Walker Black 12Y		4.45
Corona		3.95	<b>Cosmo</b> Vodka, Cointreau, Cranberry, Orange bitters & lime	9	Talisker 10Y		5.25
Estrella Damm		3.95	<b>Daiquiri Classic</b> Bacardi, Pineapple & lime juice	9	The Balvenie Double Wood 12Y		5.25
Heineken 0%		3.55	<b>French Martini</b> Vodka, Chambord, Cranberry, Orange bitters & lime	9	Cognac		
San Miguel		3.95	<b>Pina Colada</b> Havana Club, Malibu, Coconut, Pineapple, cream	10	Courvoisier VS*		4.25
Spitfire Gold		5.95	<b>Negroni</b> Gin, Campari, Vermouth	9	Remy Martin VSOP Fine		4.95
Peroni (Gluten Free)		4.65	Signature Cocktails			Rum	
Doom Bar		5.95	<b>Strawberry Bellini</b> Strawberry, lime & prosecco	9	Bacardi Carta Blanca		3.40
London Pride		5.95	<b>Espresso Martini</b> Classic 80’s wake me up - Kahlua & espresso	9	Captain Morgan Dark		3.20
Guinness		5.95	<b>Long Island</b> Tequila, vodka, triple sec, gin, rum & cola	11	Captain Morgan Spiced		3.40
Magners Irish Cider		6.25	<b>Mojito</b> Bacardi, fresh mint, fresh lime, sugar syrup, soda	9	Havana Club 3Y		3.20
Kopparberg (all flavours)		5.95	<b>Pornstar Martini</b> Vodka, a shot of prosecco & passionfruit	9	Havana Club 7Y		3.95
Soft Drinks			<b>Cocktail of the week</b> Weekly specials curated by the bartender	10	Liquors		
Coca Cola, Zero		3.65	Spritz & Sour			Archers	3.25
Fanta		3.65	<b>Disaronno Fizz</b> Disaronno Amaretto, lemon & soda water	9	Aperol Aperitivo		3.45
Appletiser		3.65	<b>Whisky Sour</b> Whiskey, lemon juice & sugar	9	Baileys Irish Cream		4.95
Ginger Beer		3.25	<b>Aperol Spritz</b> Aperol topped with Prosecco & soda. Orange garnish	9	Chambord		4.75
Red Bull		3.95	Mocktails			Disaronno Amaretto	3.60
Lemonade		2.95	<b>Soured Passion</b> Bitter lemon, lime & passionfruit	7	Jägermeister		3.55
J20 Apple & Mango		3.45	<b>Summer Breeze</b> Cranberry, orange, pineapple & grenadine	7	Kahlua		5.50
J20 Orange & Passion		3.45	<b>Virgin Mary</b> Tomato juice, Worcestershire sauce, Tabasco & celery	7	Limoncello		3.15
J20 Apple & Raspberry		3.45	<b>Virgin Porn-star Martini</b> Apple, lime, vanilla & passion fruit	7	Pernod		3.95
Cranberry Juice		3.25	All spirit measures are served as 25ml			Pimms No. 1	4.75
Orange Juice		3.25				Sambuca Luxardo	3.55
Pineapple Juice		3.25				Passione Nero	3.55
Tomato Juice		3.25				Southern Comfort	3.95
Water Still/Sparkling (Small)		3.25				Jose Cuervo Esp.	3.55
Water Still/Sparkling (Large)		4.45				Tequila	3.55
Apple Juice		3.25				Tia Maria	4.95
Gin						Malibu	3.15
Bombay Sapphire		3.75				Bourbon	
Tanqueray		3.95				Maker’s Mark	4.25
Gordons Pink		3.75				Jack Daniels	3.95
Hendricks		4.20				Hot Drinks	
Monkey 47 Sloe Gin		5.75				Espresso	2.75
Silent Pool		4.35				Double Espresso	3.25
Sipsmith		4.25				Americano	3.25
Slingsby Rhubarb		5.25				Cappuccino	3.40
Vodka						Latte	3.40
Absolut		3.65				Mocha	3.40
Ciroc		4.25				Liqueur Coffee	7.00
Grey Goose		4.95				Pot of English Breakfast Tea	3.95
Vermouth						Herbal Tea	3.75
Cinzano Bianco		2.95				Hot Chocolate, Marshmallow	3.40
Martini Rossa & Dry		4.75					

All our food is cooked fresh on the premises, dish descriptions do not list every ingredient. If you are concerned about the presence of allergens in our food please ask your server.  
Remember, good food takes time. Residents/Dinner inclusive are permitted to have the full menu with an allowance of £23.50, the additional charge will apply.  
For your convenience a gratuity of 10% will be added to your bill for the benefit of our servers. All the service charge here at the Donnington Manor Hotel are distributed fairly between all staff. No monies are kept by the company;this includes tips by credit cards. Promotion menus cannot be used with any discount card. Prices correct at time of going to print.