THE CHARTWELL

RESTAURANT

Small Bites

Marinated Olives £3.25 (GF)(VE)

Spicy Mixed Nuts £4 (GF)(VE)

Mixed Bread Selection (VE) £5.25
Extra Virgin Olive Oil and Balsamic

To Share

Sharer for Two (V) £10.95
Marinated Olives, Hummus and Sourdough Bread

Mezze Platter (V) £14
Falafel, Olives, Hummus, Vegetables, Feta Cheese, Dips and Sourdough

Sharing Nachos (V) £10
Tortilla Chips topped with Melted Cheese, Pico de Gallo, Guacamole and Sour Cream

To Start

Chef's Soup of the Day (V) £6
Served with Sourdough Bread

Potted Smoked Mackerel £7.55
Toasted Sourdough Bread and Pea Shoots

Smoked Haddock & Dill Fish Cakes £8
Rich Red Chilli Sauce

Home Made Chicken Liver Paté £7
Red Onion Jam and Sourdough Bread

Prawn Cocktail Stuffed Avocado Salad (GF) £9
Marie Rose Sauce

From the Sea

Pan Fried Seabass Fillet £20.95
Tenderstem Broccoli, Confit Fennel, Cherry Tomatoes and Vierge Sauce

Mediterranean Salmon £21.95
Fillet of Salmon, Mediterranean Style Couscous and Lemon Butter Sauce

Classic British Fish & Chips in Crispy Fish Batter Mix £16.5
Prime Camden Ale Beer battered crispy Cod with Chunky Chips, Mushy Peas and Tartare Sauce

Pasta & Salad

Traditional Caesar Salad (GF) £12.95
Cos Lettuce, Croutons with a Caesar's Dressing made up of Olive Oil, Lemon Juice and Parmesan Cheese
Add Roast Chicken and Smoky Bacon £3

Chicken, Mango & Avocado Salad (GF) £14.50
3 of your 5 a day, rich in Vitamin C and Folate, Asian Style Slaw and Lemon Dressing

Chicken Tikka Superfood Salad £15.95
White Quinoa, Edamame Beans, Cucumber shavings, julienne Red Peppers, Cherry Tomatoes and Pumpkin Seeds

Couscous Salad £15
Couscous, diced Courgettes and Tricolour Peppers marinated with Thyme, Black Pepper and Olive Oil, tossed with Cherry Tomatoes, Parsley, Lemon and boiled Chickpeas

Penne All'Arrabbiata Pasta (V) £11.95
Fiery Rich Tomato and Basil Sauce

Penne All'Arrabbiata Con Pollo £14.95
Fiery Rich Tomato and Basil Sauce with Chicken

From the Stove

Moroccan Chicken Skewers (GF) £16.95
Moroccan Spices with Tzatziki, Fries and Salad

Slow Cooked Lamb Shank £29
Creamy Mash, Light Mint Jus, Tenderstem Broccoli

Steak & Ale Pie £17.45
Creamy Mash, Light Mint Jus, Tenderstem Broccoli

Chicken, Leek & Bacon Pie £16.95
Creamy Mash, Light Mint Jus, Tenderstem Broccoli

Mediterranean Vegetable Tagine (V) £16.25
Spiced Vegetables, Olives and a slice of Garlic Bread

From the Grill

28 Day Aged Beef Steaks
Cherry Tomatoes, Portobello Mushroom and Triple Cooked Chips

Rib Eye £23.95

8oz Sirloin £24.95

Sauces £2
Béarnaise, Peppercorn, Mushroom, Blue Cheese and Rosemary Jus

House Burger

Aberdeen Angus Burger £16.95
Tomato, Lettuce and Onion served in a Brioche Bun with Triple Cooked Chips, Salad and Coleslaw

Cajun Chicken Burger £15.95
Spicy Breaded Chicken and Pico de Gallo served in a Brioche Bun with Triple Cooked Chips, Salad and Coleslaw

Vegetarian Burger (V) £13.95
Served in a Brioche Bun with Triple Cooked Chips, Salad and Coleslaw

Chicken Burger £15.45
Served in a Brioche Bun with Triple Cooked Chips, Salad and Coleslaw

Extra Toppings: Mushrooms, Onion Rings, Cheese, Bacon or Egg £1

Sides

Sweet Potato Fries (VE) £3.75

Mashed Potato (GF)(V) £3.75

French Fries (VE) £4

House Green Salad (GF)(VE) £4

Home Made Onion Rings (VE) £4

Chunky Chips (V) £4

Seasonal Vegetables (V) £4

Dessert

Apple Tarte Tartin (V) £6.95
With Vanilla Ice Cream

Vanilla Crème Brûlée (V) £7
With a Shortbread Biscuit

Sharing Traditional Cheese Board (V) £10.25
Smoked Cheddar, Stilton, Brie and English Cheese

Sticky Toffee Pudding (V) £7.25
Moist Sponge Cake, made with finely chopped Dates, covered in a Toffee Sauce and served with Vanilla Ice Cream

Ice Cream & Sorbet (GF)(V) £5.95
Please ask your server for flavours

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

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.

The Chartwell

White Wine

	BOTTLE	175 ml	250 ml
Le Bosq Blanc, France Citrus and Passionfruit with floral notes and a lively, dry finish	21.95	5.95	7.95
Vinuva Organic Pinot Grigio, Terre Siciliane, Italy Refreshingly dry Green Apple	24.95	6.35	8.45
Berri Estates Unoaked Chardonnay, South Eastern Australia Fresh and ripe crisp Lemons	25.95	7.55	9.95
Reign of Terroir Chenin Blanc, Swartland, South Africa Fresh and aromatic, flavours of a Summer Fruit Salad	25.95		
Errázuriz Sauvignon Blan, Aconcagua Valley, Chile Dry with an intense Gooseberry and Citrus	35.95		
Vidal Riesling, Marlborough, New Zealand Lime and floral aromas with minerally citrus flavours and an off-dry finish	26.95		
Picpoul de Pinet, Les Girelles, Jean-Luc Colombo, France Rich with notes of fresh Flowers and Peach	31.95		
Leftfield Sauvignon Blanc, Nelson, New Zealand Strongly aromatic with a crisp finish, aromas of Passionfruit, Nectarine and Lemongrass	39.95		

Red Wine

	BOTTLE	175 ml	250 ml
Vinuva Organic Nero d'Avola, Terre Siciliane, Italy Blueberries, Bilberries and Spice	21.95	5.85	7.45
Reign of Terroir Pinotage, Swartland, South Africa Red Fruit, Berries and Cherries with a hint of Oak	23.95		
Rare Vineyards Pinot Noir, Vin de France, France Blueberries and Spice	26		
Luis Felipe Edwards Gran Reserva Merlot, Chile Plums, Cherries and Vanilla	28.95	7.85	10.35
Los Intocables Black Malbes, San Juan, Argentina A ripe, modern Malbec with Red Cherries, Caramel and Vanilla	29.95	7.35	9.95
Beaujolais-Villages Combe aux Jacques, Louis Jadot, France Intensely fragrant, vivacious and succulent	34.95		
Red Knot Shiraz, McLaren Vale, Australia Strawberry, Blackberry and Black Pepper Spice	33.95		
Cune Rioja Crianza, Spain Red Fruits, Liquorice, Vanilla, Cocoa and Caramel	34.95		

Rosé

	BOTTLE	175 ml	250 ml
Belvino Pinot Grigio Rosatto, delle Venezie, Italy Fresh Summer Fruit	22.95	6.65	8.75
Côtes de Province Rosé Domaine Gordonne Les Gravieres, France	29.95		

Champagne & Prosecco

Prosecco	24.95
Prosecco Rosé	24.95
Bottega Gold Mini Bottle	12.95
Bottega Gold Rosé Mini Bottle	12.95
Louis Dornier et Fils Brut	49.00
Louis Dornier et Fils Brut Rosé	59.00
Veuve Clicquot Yellow Label	79.00
Veuve Clicquot Brut Rosé	89.00
Dom Pérignon	195.00

Draught

Camden Pale Ale	5.95
Stella Artois	5.25
Peroni	5.95

Bottle

Birra Moretti	3.95
Corona	3.95
Estrella Damm	3.65
Heineken 0%	3.25
San Miguel	3.65
Spitfire Gold	5.45
Bombardier Ale	4.95
Doom Bar	
	5Ml
X FR.95	
London Pride	5.45
Guinness	5.95
Koppaberg (All flavours)	5.75
Magners Irish Cider	4.50

Soft Drinks

Coca Cola, Diet, Zero	3.45
Fanta	3.25
Appletiser	3.45
Ginger Beer	2.45
Red Bull	3.95
Lemonade	2.45
J20 Apple & Mango	3.95
J20 Apple & Raspberry	3.95
J20 Orange & Passion	3.95
Apple Juice	2.45
Cranberry Juice	2.40
Orange Juice	2.45
Pineapple Juice	2.45
Tomato Juice	2.45
Water Still/Sparkling (Small)	2.75
Water Still/Sparkling (Large)	3.95

Gin

Bombay Sapphire	3.75
Gordons Pink	3.75
Hendricks	4.20
Monkey 47 Sloe Gin	5.75
Silent Pool	4.35
Sipsmith	4.25
Slingsby Yorkshire Rhubarb	5.25
Tanqueray	3.95

Vodka

Absolut	3.65
Ciroc Red Berry	4.35
Grey Goose	4.95

Vermouth

Cinzano Bianco	2.95
Martini Extra Dry	4.75

Classic Cocktails

Dry Martini Shaken not stirred - calling all Bond fans	7.95
Margarita Tequila and Cointreau meets Lime	7.95
Old Fashioned Bourbon, sweetened with Angostura	9.25
Sex on the Beach Archers, Vodka, Raspberry Liqueur and Cranberry	7.95
Bloody Mary Classic recipe with a touch of Celery	7.95
Caipirinha Brazil's national cocktail, Cachaça Rum, Sugar and Lime	7.95
Cosmo Vodka, Cointreau, Cranberry, Orange Bitters and Lime	7.95
Daiquiri Classic Bacardi, Pineapple and Lime Juice	7.95
French Martini Vodka, Chambord, Pineapple Juice and fresh Raspberry	7.95
Pina Colada Havana Club, Malibu, Coconut Syrup, Pineapple Juice, Milk and Cream	7.95

Signature Cocktails

Strawberry Bellini Strawberry, Lime and Prosecco	9.25
Espresso Martini Classic 80s wake me up - Kahlua and Espresso	7.95
Long Island Tequila, Vodka, Triple Sec, Gin, Rum and Cola	9.25
Mojito Bacardi, fresh Mint, fresh Lime, Sugar Syrup and Soda	7.95
Pornstar Martini Vodka, Vanilla, a shot of Prosecco and Passionfruit	8.80

Spritz & Sour Cocktails

Disaronno Fizz Disaronno Amaretto, Lemon & Soda Water	7.95
Whisky Sour Whiskey, Lemon Juice and Sugar	9.25
Aperol Spritz Aperol topped with Prosecco and Soda; garnished with Orange	8.60

Mocktails

Soured Passion Bitter Lemon, Lime and Passionfruit	4.95
Summer Breeze Cranberry, Orange, Pineapple and Grenadine	4.95
Virgin Mary Tomato Juice, Worcestershire Sauce, Tabasco, Lemon and Celery Salt	4.95
Virgin Pornstar Martini Apple, Lime, Vanilla and Passionfruit	5.95

All spirit measure are served as 25ml

Whiskey

Bells 8Y	3.95
Dalwhinnie 15Y	4.95
Glenfiddich 12Y	4.45
Glenmorangie 10Y	4.45
Jameson 4Y	4.75
Johnnie Walker Black 12Y	4.45
Laphroaig 10Y	4.95
Talisker 10Y	5.25
The Balvenie Double Wood 12Y	5.25

Cognac

Courvoisier VS*	4.25
Remy Martin VSOP Fine Champagne	4.95

Rum

Bacardi Carta Blanca	3.40
Cachaça Velho Barreiro Gold	3.45
Captain Morgan Dark	3.20
Captain Morgan Spiced	3.40
Havana Club 3Y	3.20
Havana Club 7Y	3.95

Liqueurs

Archers Peach Schnapps	3.25
Aperol Aperitivo	3.45
Baileys Irish Cream	4.95
Chambord	4.75
Cointreau	3.50
Disaronno Amaretto	3.60
Jägermeister	3.55
Kahlua Coffee	5.50
Limoncello	3.15
Pernod	4.25
Pimms No. 1	4.75
Sambuca	3.55
Sambuca Passione Nera	3.95
Southern Comfort	3.95
Jose Cuervo Esp. Gold/Silver	3.55
Tia Maria	4.95
Malibu	3.15

Bourbon

Maker's Mark	4.25
Jack Daniels	3.95

Hot Drinks

Espresso	2.75
Double Espresso	3.25
Americano	3.25
Cappuccino	3.40
Cafe Latte	3.40
Mocha	3.40
Liquer Coffee	7.00
Tea	3.45
Herbal Teas	3.75
Hot Chocolate	3.40