

FAWSLEY HALL

HOTEL & SPA

The Cedar Restaurant



Two AA Rosettes For
Culinary Excellence

To Start

Curried butternut squash soup (v) £8

Toasted pumpkin seeds

Game terrine £10

Cumberland sauce, brioche toast

Smoked Cornish mackerel paté £9

Quails egg, lemon emulsion, sourdough crisp

Autumn vegetable tart (v) £10

Tomato & chilli jam

Southcoast crab on toast £12

Crème fraiche, basil dressing

Wild mushroom arancini (v) £11/£22

Sherry vinegar, Italian vegetarian-style "Parmesan", smoked garlic

Crispy duck salad £12

Radish, cucumber, charred watermelon

Twice baked gruyère cheese soufflé (v) £12.50

Green salad

Seared Scottish scallops £14.50

Samphire, black pudding, apple

Hand Picked Favourites

John Ross Jr. Scottish smoked salmon £12.50

Lemon, capers, shallots

Roast sweet potato, pear & pomegranate salad £9/16

Guests staying on our dinner, bed and breakfast rate have an allocation of £35 per person towards dinner (excludes beverages).

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. An optional service charge of 10% will be added to your bill.

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Main Courses

Truffled gnocchi, mac & cheese (v) £19

Green salad

Lasagne (v) £20

Aubergine, mushroom, pepper & spinach lasagne, garlic sourdough

Orchard-reared pork cutlet £21

Fondant potato, red cabbage, broccoli, crispy kale, sage sauce

Chicken, mushroom & leek pie £21

Chestnut mushrooms & Dijon mustard sauce, creamed potatoes

Stone bass £26

Charred broccoli, lemon & herb potatoes, black garlic & anchovy mayonnaise

Roast Cornish cod £28.50

Chorizo & potato stew, spinach, red peppers & tomatoes

Rump of Yorkshire Dale lamb £33

Courgette & basil purée, heritage carrots, sweet potato parmentier

Roast Guinea fowl breast & confit leg £35

Gratin potato, kale, caramelised shallots, wild mushroom sauce

Loin of Estate venison £36

Fondant potatoes, red cabbage, butternut squash puree, blackberry jus

Sides £4.50 each

Honey roasted parsnips, baked rainbow carrots, creamed potatoes, sweet potato fries, chips, braised red cabbage, green salad, onion rings, roast diced beetroot & honey

Hand Picked Favourites

Chateaubriand (For Two) £70

Hand cut chips, vine tomatoes, field mushrooms, green peppercorn sauce

28 day air-dried rib eye steak approx. 224g £29.50

Hand cut chips, vine tomatoes, field mushrooms, green peppercorn sauce

Whole lemon sole £24

Caper & shrimp butter

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