

ETTINGTON PARK
HOTEL

**Welcome to the
Oak Room Restaurant**

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 is now famous for its fine food and wines.

Ettington Park Hotel is part of the award-winning 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 Oak Room Restaurant boasts a 2 AA Rosette award for culinary excellence and the dishes the chef creates use only the finest of local ingredients.

Thank you for your patronage.

David Guest

Head Chef

ETTINGTON PARK

HOTEL

To Start

Vegetable broth (ve) £7

Roasted root vegetables, pearl barley

Carrot & cumin pressing (ve) £7.5

Fennel & orange salad, curry emulsion

Cornish crab lasagne £12.5

Brown shrimp butter sauce, lemon puree

Scottish Salmon & dill gravadlax £10

Stratford Gin compressed cucumber, lime

Game faggots £9

Parsnip purée, apple, celery and pickled mustard seed compote

Chicken & bacon paté £8

Plum chutney, red chicory, crisp ciabatta

Islay scallops £14.5

Quail egg scotch egg, pork belly, cauliflower, apple

Bosworth Ash goats cheese (v) £9

Beetroot, French cake crumb

Beef cheek tortellini £12

Beef consommé, mushroom, tomato ketchup

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

ETTINGTON PARK

HOTEL

Mains

Herefordshire beef £24

12hr braised featherblade, roasted rump noisette, Dauphinoise potato, kale, shallot petals, celeriac puree, thyme jus

Barbary duck breast £27

Winter vegetable roulade, Cotswolde blue, roast sweet potato puree, blackberry & sherry vinegar jus, crisp lotus root

Suet pudding (ve) £19

Puy lentil, chestnut mushroom, caramelised onion, spinach, winter greens

Salt marsh lamb £24.5

Rump, braised shoulder, sweetbreads, Jerusalem artichoke, kale, black garlic puree, rosemary jus

Cornfed chicken £21

Pearl barley & tarragon risotto, wild mushroom, tenderstem, heritage carrot, red wine jus

North Atlantic cod loin £27

White bean & chorizo casserole, octopus, samphire, crisp seaweed, lime puree

Curried cauliflower (ve) £18

Lentil dahl, onion bhaji, cauliflower puree, pickled carrot, coriander salsa

Dry-aged Herefordshire ribeye £35

Field mushroom, vine tomato, beer battered onion rings, triple cooked chips

35 day, dry-aged Chateaubriand (to share between two guests) £75

Hand-cut chips, roast vine tomato, baked field mushroom, crisp onions, watercress, béarnaise sauce, red wine jus

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

*Hand*PICKED
HOTELS

ETTINGTON PARK

HOTEL

Desserts

Ettington Park berry pot £6

Elderflower, blackberries, damsons, kir royal shortbread

Gingerbread creme caramel £6

Orange pavlova, orange compote

Chocolate fondant £9

Baileys ice-cream

Sticky toffee pudding £7

Butterscotch sauce, banana ice cream

Tart tatin £5.5

Apple, Honey Jack Daniel's ice cream

Mocha slice £6

Milk meringue, milk ice cream

Oat crusted pumpkin pie (ve) £6.5

Maple foam, caramelised nutmeg popcorn

Dipping board (to share) £14

Churro, pretzel, shortbread, banana,
cookie dough, beer caramel, cheesecake dip, chocolate sauce

Coffee and handmade petits fours £5

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

ETTINGTON PARK

HOTEL

Cheese Menu

Choose from our selection of British cheeses

Two Cheeses for £9

Three cheeses, £12

Four cheeses, £14

Five cheeses, £16



1. Barkham Blue

The cheese develops a distinctive dark brown-grey rind. The pale yellow paste is soft and creamy with a rich buttery texture and savoury notes.

2. Celtic Promise

Celtic Promise is an unpasteurized cows milk based cheese. With a sticky orange rind and a soft, elastic texture, this slightly spicy cheese deserves a space on all cheeseboards.

3. Ragstone

A lactic goat's cheese made with pasteurised goat's milk, with a bright acidity reminiscent of creme fraiche. The texture is smooth yet dense.

4. Warwickshire Truckle

For over fourteen generations the Fowler family has been developing the craft of cheese-making. Truckle is a cloth-bound cellar matured cheese. It has a creamy texture and nutty flavour.

5. Tunworth

Similar in style to a Camembert, Tunworth has a white bloomy rind covering its soft and creamy paste. The aroma and taste suggest mushrooms, and the flavour is mild, nutty, with a hint of acidity.

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

ETTINGTON PARK

HOTEL

Dessert Wines & Ports

By The Glass (50ml)

Chateau du Levant Sauternes, Bordeaux 2010 £6

Eclat Botrytis Semillon, Chile 2011 £4.5

Muscat de Beaumes de Venise, 2013 £3.5

Warre's Otima 10 Years Tawny £5

Warre's NV £4.5

Warre's LBV, 2007 £5.5

By The Bottle

Chateau du Levant Sauternes, Bordeaux, France 2010 £38
Lusciously exotic with lingering flavours of peach, apricot, grapefruit, 37.5cl Bottle

Valdivieso Eclat Botrytis Semillon, Curico, Chile 2011 £33
Deep gold, honeyed palate with mouth-watering citrus fruit characters, 37.5cl Bottle

Muscat Beaumes de Venise, Rhone, France 2013 £34
Pronounced floral, honeysuckle and musky ripe orange fruit aromas with a lovely balanced sweetness and ripe fresh Muscat grapeiness, 50cl Bottle

Warres Warrior, Douro, Portugal NV £40
Velvety full body, luscious blackcurrant and cherry flavours, Bottle

Warres Otima 10yr old Tawny Port, Douro, Portugal NV £38
Russet crimson with a fragrant, ripe-fruit bouquet and smooth, silky texture, 50cl Bottle

Warres LBV Port, Douro, Portugal 2010 £52
Firm and full-bodied with a ripe fruit character, almost chewy tannins and a long finish, Bottle