

ETTINGTON PARK

HOTEL

STRATFORD-UPON-AVON, WARWICKSHIRE

IN ROOM DINING

Available 12pm - 9pm



*Hand*PICKED
HOTELS



TEA SELECTION

£4 each. Served with semi-skimmed milk

English Breakfast

Afternoon Tea

Earl Grey

Orange blossom and fig

Green Tea

Ceylon Decaf

Peppermint

Chamomile

Very Berry

Lemon Ginger

COFFEE SELECTION

£4 each

Americano

Cappuccino

Caffe Latte

Double/Single Espresso

Flat White

Caffe Mocha

Cortado

Hot Chocolate

FLAVOUR SYRUPS

£1.50 each

Vanilla

Caramel

Maple

Macadamia

Peak & Wild Coffee

Peak & Wild Freshly Roasted, Climate Positive
Coffee by
Matthew Algie

Peak & Wild coffee is much more than a delicious, ethically sourced coffee. Peak & Wild is a climate-positive coffee, Rainforest Alliance certified, and will support the restoration of 1,000 hectares of Scotland's rainforest. They are also helping 2,500 young people achieve their John Muir Award over three years.

HOT SANDWICHES

12pm - 5pm

Served with coleslaw and root vegetable crisps.

Homemade falafel (VG) (kcal 881) **£12**
Sriracha, pickled slaw, toasted tortilla

New York Deli (kcal 1103) **£14**
Pastrami, gherkins, Dijon mayonnaise, Emmental

Ettington Club Sandwich (kcal 1228) **£15**
Grilled chicken, smoked bacon, fresh tomato, crisp lettuce, tarragon mayonnaise

COLD SANDWICHES

Available 24 hours in Room Dining

Cucumber (kcal 741) **£10**
With black pepper crème fraiche on a white or brown bloomer

Cheese & Spring Onion (kcal 1218) **£10**
With handmade mayonnaise on a white or brown bloomer

Gammon Salad (kcal 714) **£12**
Gammon ham, fresh tomato, crisp lettuce, mustard mayonnaise, fresh ciabatta

Smoked Salmon (kcal 606) **£14**
Toasted bagel, smoked salmon, cream cheese, roquette, cucumber

Hand PICKED
HOTELS

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.

LIGHT BITES

Soup of the day (kcal 303) **£6**
Freshly made and served with homemade bread.

Spicy Cajun chicken strips (kcal 478) **£8**
Served with garlic mayonnaise.

Beef meatballs (kcal 665) **£8**
In a rich tomato ragu served with homemade bread.

Falafel bites (kcal 407) **£7**
Served with a spiced hummus

Chorizo picante (kcal 231) **£7**
Pan fried Chorizo bites cooked in red wine

SHARERS

Falafel mezze (VG) (kcal 335 pp) **£20**
Pitta, hummus, marinated vegetables, crudités
Paired with: Howard's Folly Alvarinho 175 ml £16

Rosemary & Garlic Camembert (kcal 560 pp) **£22**
Served with Sourdough and olives
Paired with: Saletta Riccardi 175 ml £20

SIDES

Skin on fries (kcal 287) **£5**

Truffle and parmesan fries (kcal 297) **£7**

Seasonal vegetables, chive butter (kcal 217) **£5**

Fennel Watercress & Orange Salad (ve) (kcal 59) **£5**

Buttered new potatoes (kcal 308) **£5**

HandPICKED

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CHEESE SELECTION

Choose from our selection of British cheeses All served with artisan biscuits, grapes, celery, quince, house made chutney

Cotswold Blue Brie Cotswold

Blue Brie is a soft white moulded cheese with a Roquefort blue mould running through the centre. It has a delicious creamy texture, with a fresh clean taste that develops as the cheese ages.

Harrogate Blue

Golden and blue veined appearance and creamy and mellow in texture and flavour. This cheese is matured for 10 weeks to develop the right depth of flavour and creamy texture.

Snowdonia black bomber

Multi-award-winning Black Bomber Cheddar is a modern classic. The Snowdonia Cheese Company's flagship cheese, it marries a rich and tangy Cheddar flavour with a smooth creaminess that lingers on the palate.

Oxford Isis

Oxford Isis is a sticky, strong washed-rind cheese made in Oxfordshire. Named after an alternative name for the River Thames where it flows from the Cotswolds to Oxfordshire. Oxford Isis is washed regularly in honey mead, which gives it a sticky rind and pungent aroma.

Caboc

A Chieftain's Cheese with a warning Washed rind, high butter fat content and rolled in pinhead oatmeal, Caboc has medieval Highland roots in the 'chieftain's cheese' created by Mariota de Ile who took the thick cream from the milk and matured it in barrels. We don't know whether the Chieftain died in battle or from consuming too much Caboc, so this cheese comes with a warning: a little goes a long way!

Three cheeses (kcal 420) **£17**

Four cheeses (kcal 513) **£20**

Five cheeses (kcal 629) **£23**

WINE
BY THE
GLASS

WINE
BY THE
GLASS

SPARKLING

Fitz, Sussex
England

Bruno Paillard, Champagne
France

Villa Saletta, Spumante Sangiovese
Italy

Bruno Paillard, Premiere Rose
France

WHITE

Cormons, Friulano,
Italy

Creation, Viognier
South Africa

Howard's Folly, Alvarinho
Portugal

Panoramico, Rioja
Spain

Sancerre, Clos Paradis
France

125ml

£9

£13

£10

£18

175ml

£10

£12

£12

£15

£19

250ml

£13

£15

£16

£19

£25

RED

Raccolto a Mano, Villa Saletta
Italy

Longavi, Glup Pais
Chile

Caythorpe, Pinot Noir
New Zealand

Saletta Riccardi, Villa Saletta
Italy

Clendenen Family, Syrah
USA

Chateau St Michelle, Cab. Sav.
USA

ROSE

Villa Saletta, Toscana Rosado
Italy

Tickerage, Kent
England

Chateau des Sarrins, Provence
France

175ml

£10

£10

£12

£20

£18

£21

£11

£13

£14

250ml

£13

£13

£16

£32

£24

£28

£15

£18

£19

*All wines also available in 125ml

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DESSERTS

Blackcurrant Torte (VG) (kcal 309) **£7**

Served with Apple sorbet

Paired with: Sweet Kir £10

Seasonal Eton Mess (VG) (kcal 207) **£7**

Berries Compote & Meringue

Paired with: Seasonal Bramble £13

Sticky Date Pudding (kcal 710) **£9**

Salted toffee sauce, vanilla ice cream

Paired with: Caffè Caramel £14

DESSERT & FORTIFIED WINES

SWEET

Vintage | 70ml

Château De Jau, Muscat Rivesaltes 2022 | **£11**
Roussillon, France

Kikelet, Szamorodni Tokaji 2019 | **£12**
Hungary

Lafaurie Peyraguey, Sauternes, 2001 | **£14**
Bordeaux, France

FORTIFIED

Niepoort, Late Bottled Vintage 2019 | **£7**
Oporto, Portugal

Howard's Folly, Carcavelos 1995 | **£15**
Alentejo, Portugal

La Guita En Rama, Manzanilla NV | **£6**
Jerez, Spain

MAINS

Ettington Park Burger (kcal 1046) **£20**

Brioche style bun, bourbon chutney, bacon, smoked Applewood cheese, Skin on fries

Paired with: Clendenen Family 'Pip' Syrah 175 ml £18

Crispy Chicken Burger (kcal 1313) **£22**

Toasted brioche, crispy breaded chicken, tarragon & lemon mayonnaise, Skin on fries

Paired with: Pouilly Fuisse 1er Cru 175 ml £23

Chicken Caesar Salad (kcal 772) **£20**

Grilled chicken breast, baby gem lettuce, anchovies, croutons, parmesan

Paired with: Fitz Charmat 125 ml £9

Fish of the Day* (kcal 572) **£18**

Seasonal vegetables, buttered new potatoes, caper butter

Paired with: Sancerre 175 ml £19

Crispy Pork belly (kcal 752) **£24**

Sage gratin, pork fat carrot, red wine jus

Paired with: Caythorpe Pinot Noir 175 ml £16

10oz 28-day Aged Sirloin Steak (kcal 961) **£40**

Grilled tomato and king oyster mushroom, skin on fries, chimichurri sauce, watercress.

Paired with: Chateau Ste Michelle Cab Sauv £28

Moroccan Couscous (VG) (kcal 704) **£12**

Spiced giant couscous, roquette, sliced avocado.

Paired with: Chateau des Sarrins Rose 175 ml £14

Plant-based Burger (VG) (kcal 795) **£18**

Vegan Brioche bun, pickled slaw, sriracha mayonnaise, vegan cheese, Skin on fries

Paired with: Purity Pure Helles 568 ml £6.15

**Our fish is sourced from nominated suppliers which are sustainable.*