

If you are dining with us for more than one evening please enquire with a member of our team about our bespoke menu options. Our talented team of chefs would be happy to create a dish tailored to your liking.
Please note this is subject to availability.

'He Hath Eaten Me Out of House and Home!'
William Shakespeare, 1597

**Welcome to
The Great Drawing Room**

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 of course is now famous for its fine food and wines.

Built for pleasure, Ettington Park Hotel is part of the 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 Great Drawing Room boasts a 2 AA Rosette award for culinary excellence and the dishes that we create use only the finest of local ingredients.

I wish you a very enjoyable dining experience with us!

Richard Pulis
Head Chef



Two AA Rosettes for
Culinary Excellence

SEASONAL MENU

BREAD COURSE

White Roll
Chef's Seasonal Bread
Salted Butter

STARTERS

Butternut Squash Soup (VG) £9
Onion Bhaji, Coriander Oil

Mushroom and Aubergine Gyoza (VG) £12
Aubergine Puree, Ginger, Sichuan Oil

Ragstone 'Wye Valley Dairy' Goats Cheese £12 (V)
Goats Cheese Mousse, Bitter Chocolate Crumb, Red Wine Gel, Mulled Baby Beetroot

Hampshire Chalk Stream Trout £15
Blackcurrant Sloe Gin Cured Trout, Elderflower Tonic Gel, Cucumber, Stewed Blackcurrant

Cornish Line Grown Mussels £13
White Wine Cream Sauce, Chorizo, Lemon and Thyme Focaccia

Worcestershire Reared Middle Back Pork Belly £13
Char Sui Pork Belly, Pak Choi, Spring Onion, Chili and Citrus Salad, Cauliflower Puree

Cotswold Venison Scotch Egg £15
Pickled Quail Egg, Fig and Redcurrant Compote

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.

TEA SELECTION

English Breakfast
Afternoon Tea
Earl Grey
Orange blossom and fig
Green Tea
Ceylon Decaf
Peppermint
Chamomile
Very Berry
Lemon Ginger

COFFEE SELECTION

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.

DESSERTS

Spiced Plum and Apple Crumble £9

Apple and Plum Compote, Oat Crumble, Vanilla Ice Cream

Caramel Apple "Mille-feuille" £10

Rum Caramel Sauce, Sable Breton, Sour Apple Foam, Puff Pastry,
Blackcurrant and Clotted Cream Ice Cream

Chestnut and Orange Cremeaux £10

Chestnut Diplomat, Orange Streusel and Dulcey Chocolate

Poached Pear (VG) £12

Smoked Poached Pear with Chocolate Mousse

Triple Chocolate Delice £12

Chocolate Brownie, Milk Chocolate Mousse, Cotswold Cream Chantilly,
Cappuccino Ice Cream

Fig and Filo Custard Tart £12

Toasted Pine Nuts, Greek Yoghurt and Fig Ice Cream

Tea or Coffee with Petit Fours £7.50

Miso Toffee

Rum and Raisin Truffle

Spiced Pear and Port Pate de Fruit

DESSERT WINES

Vintage | 70ml

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

Kikelet, Szamorodni Tokaji
Hungary 2019 | £12

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

CHEESE MENU

Choose from our selection of British cheeses

All served with artisan biscuits, grapes, celery, quince, housemade 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.

Three cheese £17

Four cheeses* £20

Five cheeses* £23

**Not included in dinner, bed and breakfast packages.*

FORTIFIED WINES

Vintage | 70ml

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

Howard's Folly, Carcavelos
Altenejo, Portugal 1995 | £15

Alvear, Pedro Ximenez, Solera
Jerez, Spain NV | £8

AFTER DINNER
COCKTAILS

- Custard Flip** £14
Licor 43, Cackleberry, Bitters, Custard Aroma. *Contains egg
- Petit Four** £15
Remy Martin VSOP, Coffee Vermouth,
Dark Chocolate, Salted Caramel, Smoke. *Contains class
- Rum & Raisin** £14
Gosling's Black Seal Rum, PX Sherry, Cassis, Cream, Bitters,
Vanilla Extract. *Contains dairy

DIGESTIF
COCKTAILS

- Martinez** £14
Italian Vermouth, Old Tom Gin, Maraschino, Bitters, saline
- 1884 Manhattan #1** £16
Bulleit Rye, Dry Vermouth, Sugar, Bitters.
- Vieux Carre** £16
Rye Whiskey, Cognac, Quinquina, Benedictine, Bitters,

MAIN COURSES

- Roast Curried Cauliflower (VG) £24**
Lemon and Lime Roasted Cauliflower, Lemongrass and Ginger Curry
Sauce, Coriander Basmati Rice
- Porcini Mushroom "Shepherd's pie" (VG) £24**
Puy Lentils and Sautéed Seasonal Greens
- Roasted South Coast Cod Loin £30**
Spiced Red Lentil Dhal, Asian Pickled Vegetables, Tarka
- Whole Cornish Plaice £40**
Lemon and Herb Buttered New Potatoes, Sauteed Kale, Caper Butter
- Cotswold White Chicken Supreme £30**
Sage Gratin, Broad Beans, Braised Leek, Bacon & Stout Jus
- Ox Cheek and Tongue £30**
Treacle Braised Ox Cheek, Ox Tongue Fritter, Wholegrain Mustard
Mash, Savoy Cabbage
- Cotswold Venison Saddle & Shoulder £40**
Pan Seared Venison Loin, Slow Braised Venison Pie, Celeriac and
Potato Croquette, Celeriac Puree, Blackcurrant Jus
- West Country Beef Chateaubriand to share £100**
Dauphinoise Potato, Tenderstem Broccoli, Thyme Jus, Chimichurri
Sauce
(Dinner inclusive supplement of £15 pp)

SIDES

- Truffle and parmesan fries £7**
- Seasonal vegetable rolled in chives and butter £5**
- Fennel, watercress and orange salad £5**
- Lemon and thyme roasted new potatoes £5**