

FAWSLEY HALL

HOTEL & SPA

Welcome to The Cedar Restaurant

Great food is at the heart of Fawsley Hall Hotel. The Cedar Restaurant boasts a 2 AA Rosette award for culinary excellence and the dishes that we create use only the finest of local ingredients.

Located in the Tudor South wing, the dining space was built in the early 16th century and displays many charming features of the Tudor era, with beamed ceilings, exposed brickwork and Tudor stone fireplace.

Fawsley Hall 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 Sommelier's wine pairings or simply choose a bottle from our expertly chosen wine list.

I wish you a very enjoyable dining experience with us.

Joe Gould
Head Chef

Aby Mathew
Restaurant & Bar Manager



Two AA Rosettes for
Culinary Excellence

*Hand*PICKED
HOTELS



Two AA Rosettes for
Culinary Excellence

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HOTELS

SEASONAL MENU

BREAD COURSE

Selection of homemade bread and Chef's accompanying butter (kcal 315)

STARTERS

Confit celeriac (V) £13.00

truffle, pine nut, celery, apple, rosemary
(kcal 361)

Sea Trout £14.50

sardine, beetroot, samphire, roe
(kcal 604)

Jerusalem artichoke (V) £13.50

bulgur wheat, buttermilk, pear, horseradish, dill
Add royal Siberian oscietra caviar £9.50
(kcal 672)

Mackerel £14.00

fennel, pesto, minestrone
(kcal 444)

Pork belly £21.00

carrot, scallop, maple, soy
(kcal 422)

Prices and dishes correct at time of publishing.

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.

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A SHORT HISTORY OF FAWSLEY HALL

Fawsley was a Royal Manor as early as the 7th century, it being the headquarters of administrative and ecclesiastical matters for 12 settlements. The area was hunted by royals from the nearby Anglo Saxon palace at Weedon but there was no hunting lodge before the end of the 8th century.

The earliest part of the house is the Tudor south wing built by Richard Knightley in the early 16th century. The hotel restaurant now occupies most of the ground floor of the south wing. The early house is exceptional in that it contains two kitchens, each having a large back fireplace served by a common chimney. Above the kitchen, which has a door opening into the courtyard, is the room in which Elizabeth I slept during her visit in 1575. Following the completion of the South Wing, three further wings were soon added. These were the Great Hall, Brew House and Gate House thereby forming an inner courtyard.

After the auction of its contents in 1914, the house was requisitioned by the army during the First World War and afterwards only skeleton staff lived there. It was again requisitioned in the Second World War, and in the 1950s and 60s a timber company leased the building as a workshop. Further deterioration occurred following the departure of the timber company. Its sorry state was highlighted when Fawsley Hall was featured in an exhibition at the Victoria and Albert Museum entitled 'The Decline of the English Country House'.

In 1975 it was purchased by successful entrepreneurs and antiques dealers, Mr and Mrs E A Saunders. The monumental task of restoring the house continued until the recession of the late 1980s.

Work restarted again in 1996 when a consortium, including the Saunders, reinvested in the building and created the wonderful hotel that it is today.

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.

I know I have the body of a weak and feeble woman, but I have the heart and stomach of a king, and a king of England, too.

Elizabeth I
1533 - 1603

SEASONAL MENU

MAIN COURSES

Pork £36.00

carrot, smoked ginger, apple, sea beet
(kcal 526)

Monkfish £36.00

leek, sweet potato, prawn, korma
(kcal 564)

Beef £45.00

wagyu, camembert dauphinoise, turnip, asparagus, wild garlic
(kcal 913)

Burrata (V, VE) £26.50

saffron quinoa, roquito pepper, avocado, kale, basil
(kcal 518)

Lemon sole £34.00

mussel raviolo, swede, mushroom, crab bisque
(kcal 630)

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SEASONAL MENU

DESSERTS

Strawberry £11.50
cardamom, yoghurt, burnt honey
(kcal 1129)

Earl Grey £11.50
mead, bergamot, ginger
(kcal 1391)

Dark Chocolate £11.95
banana, passion fruit
(kcal 1631)

Lemon £11.95
white chocolate, blackberry, marigold
(kcal 899)

Three Cheeses £21
Five Cheese £27
quince, violet mustard, apple chutney, crackers
(kcal 501)

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INDULGING LIQUEUR COFFEES

Irish Coffee £8.50

Fine Italian roast coffee with Jameson's Irish whiskey, and demerara sugar, crowned with fresh double cream

Calypso Coffee £8.50

Fine Italian roast coffee with Tia Maria, and demerara sugar, crowned with fresh double cream

Café Disaronno £8.50

Fine Italian roast coffee with Disaronno Amaretto, and demerara sugar, crowned with fresh double cream

Baileys Coffee £9.00

Fine Italian roast coffee with Baileys Irish Cream liqueur, and demerara sugar, crowned with fresh double cream

HOT BEVERAGES

Double Espresso £4.25 (kcal 0)
Americano £3.95 (kcal 0)
Latte £3.95 (kcal 97)
Cappuccino £4.25 (kcal 65)

English Breakfast £3.95
Earl Grey £3.95
Fresh Mint £3.95
Chamomile £3.95
All of our teas are sustainably certified

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