FAWSLEY HALL HOTEL & SPA

BAR & LOUNGE MENU







SMALL PLATES

SOMETHING TO NIBBLE

Marinated olives with Garlic & Herbs De Provence £6.00

(kcal 86)

Pickled anchovies £5.00 (kcal 101)

Chorizo, red wine & garlic £6.00 (kcal 272)

Cumin & Fennel Seed Flatbread, Red Pepper Hummus & Basil Pesto £ 9.00 (kcal 232)

TOSTART

John Ross smoked Scottish salmon £12.00

Capers, shallots, lemon oil, toasted sourdough (kcal429)

Monkfish fritters £9.50

Chilli, lime, aioli (kcal 545)

The Tudor Bar

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

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

LARGE PLATES

MAINS

Fish & chips £28.00

IPA beer batter, chunky chips, homemade tartare, minted peas (kcal 840)

Hand Picked signature burger £28.00

Smoked streaky bacon, mature cheddar, relish, salad, chunky chips (kcal 1267)

Beyond meat burger (v) £27.00

Plant based patty, vegan smoked gouda, relish, salad, chunky chips (kcal 982)

Chicken Supreme £28.00

Rapeseed Pomme Puree, Seasonal Vegetables, Wild Mushroom Fricassé, Red Wine Sauce (kcal 982)

10oz dry aged sirloin steak £36.00

Chunky chips, grilled king oyster mushroom, watercress, sundried tomato and crispy onion salad (kcal 840)

Potato gnocchi (v) £20.00

Wild mushrooms, truffle sauce, parmesan (kcal 450)

Pan Fried Sea Bream £27.00

Sauté potatoes, spring greens, tomato & caper sauce vierge (kcal 317)

Angus fillet steak approx 224g £39.50

Hand-cut from the tenderloin, this 28 day dry aged 'Donald Russell' steak is full flavoured, tender and melt in the mouth (kcal 848)

Tudor anti pasti £22

Venison salami, Isle of Mull Cheddar, serrano ham, sun- blushed tomatoes, balsamic sipilini onions, feta stuffed chillis, toasted sourdough, marinated artichokes (kcal 709)

We work closely with fish and seafood suppliers who promote the use of MSC-sustainable alternatives.

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Adults need around 2000 kcal per day.

SALADS

Add smoked chicken (kcal 74) or smoked salmon (kcal 57) £6.50

Hot smoked salmon nicoise salad £16

Soft boiled hen's egg, green beans, shallot & caper dressing (kcal 445)

Caesar salad £12

Baby gem, garlic & rosemary croutons, anchovies, parmesan

Marinated burrata salad £16

Ruby chard, pomegranate, ras el hanout spiced courgette, dill oil (kcal 411)

Superfood Salad £15

Watercress, Fresh Blueberry, Dried Cranberry, Sumac, Golden Beetroot, Toasted Pumpkin Seed, Avocado

STONE BAKED PIZZAS

Sourdough stretched 12 inch pizzas

Margharita (V) £18.00

Tomato base, mozzarella, basil (kcal 962)

Prosciutto con funghi £20.00

Tomato base, ham, mushrooms (kcal 1018)

SIDE ORDERS £5.00

Buttered seasonal vegetables (kcal 105)

IPA beer battered onion rings, Aioli (kcal 528)

Chunky chips (kcal 310)

Handpicked garden salad (kcal 25)

Buttered koffmann potatoes (kcal 243)

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DESSERTS

Sticky toffee pudding (v)£9.00
Butterscotch sauce, vanilla ice cream (kcal 919)

Steamed orange pudding (v) £8.50 Crème anglaise (kcal 622)

Selection of homemade ice creams & sorbets £7.00 (kcal 449)

Artisan cheese selection £15.00
A selection of cheeses with traditional accompaniments (kcal 718)

HOT BEVERAGES

Cafetiere (kcal 73) £3.95

Double espresso (kcal 10) £4.25

Americano (kcal 5) £3.95

Latte (kcal 97) £3.95

Cappuccino (kcal 65)£4.25

English breakfast £3.95

Earl grey £3.95

Fresh mint £3.95

Chamomile £3.95

Decaffeinated £3.95

All our teas and coffees are sustainably certified and ethically sourced

HOT SANDWICHES

Add soup of the day (kcal 97) £4.00 Served with chunky chips (Kcal 255)

IPA battered fish goujons £18.00

Tartare sauce, lettuce, ciabatta (kcal 940)

Classic Club £18.00

Bacon, chicken, lettuce, tomato, boiled egg, mayonnaise, (kcal 1321)

Toasted goat cheese £14.00

Red onion marmalade, rocket, ciabatta (kcal 901)

COLD SANDWICHES

Add soup of the day £4.00 All sandwiches are served with crisps & Coleslaw Add chunky chips £4.00

Turkey £9

Cranberry, Stuffing Mayonnaise (kcal 652)

Smoked Lincolnshire Cheddar £8

Spiced Pear Chutney (kcal 764)

German Salami £9

Cucumber, Salad Cream (kcal 646)

Free range egg mayonnaise £8

Baby watercress (kcal 906)

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