



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

Choice of our homemade bread rolls and  
Chef's accompanying butter (kcal 315)

### STARTERS

**Smoked parsnip velouté (ve) £9**  
Pickled radish, poached apple (kcal 120)

**Crispy tofu (ve) £10**  
Homemade flatbread, onion and orange chutney, chicory (kcal 578)

**Artichoke, roasted red pepper terrine (ve) £10**  
Aubergine caviar (kcal 190)

**Wild mushroom and tarragon cream (v) £11**  
Homemade brioche, garlic crisps (kcal 698)

**Pan-seared isle scallops £17**  
Corn maque choux, poached sweet corn purée (kcal 125)

**Picked brown Cornish crab pappardelle £17**  
Bisque and fresh lime (kcal 875)

**Worcestershire reared gammon hock £10**  
Smoked Applewood cheese, pickled carrot, parsley emulsion (kcal 382)

**Herefordshire slow-cooked Beef Birria £14**  
Spiced homemade flatbread, apple slaw, chilli ginger dressing (kcal 681)

*The majority of our dishes can be served in half portions for younger diners or smaller appetites. Please ask a member of our team for details.*

**A discretionary service charge of 10% 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.

## MAIN COURSES

**Artichoke and lemon risotto (ve) £16**  
Marinated fennel, candied lemon crumb (kcal 633)

**Smoked curried aubergine (ve) £23**  
Curried onion, coriander purée (kcal 145)

**Roasted celeriac (ve) £21**  
Confit baby winter vegetables, shredded kale, white truffle oil (kcal 277)

**Roasted Cotswold venison saddle £40**  
Smoked Assam tea, creamed potato, confit baby beets, stewed blackberry jus (kcal 1333) (Dinner inclusive supplement of £10)

**Grilled North Atlantic wild mackerel £26**  
Smoked paprika, lemon-infused potato galette, vine tomato salsa (kcal 989)

**Poached wild caught turbot £32**  
Clam, mussel, lemongrass, green chilli coconut broth, pak choi (kcal 483)

**Cotswold white chicken supreme £25**  
Nduja hash, celeriac and smoked chilli purée, citrus vinaigrette, Inca tomato fondue (kcal 1470)

**Smoked crown of Cotswold wild duck to share £90**  
Slow braised leg, orange and soy glaze, pickled Asian slaw, baby carrot, Ettington Park honey and ginger jus (kcal per portion 2796) (Dinner inclusive supplement of £12.50pp)

## SIDES

**Truffle and parmesan fries £5 (kcal 297)**

**Seasonal vegetable rolled in chives and butter £5 (kcal 216)**

**Fennel, watercress and orange salad £5 (kcal 105)**

**Lemon and thyme roasted new potatoes £5 (kcal 308)**



## DESSERTS

**Dark chocolate cherry torte (ve) £9**

Cherry textures (kcal 850)

**Winter Eton mess (ve) £12**

Pear and fig (kcal 217)

**Apple and Blackberry crumble (ve) £10**

(kcal 541)

**Malted panna cotta £9**

Milk ice cream, malt shortbread (kcal 434)

**Ginger steamed pudding £10**

Steeped plum, ginger Anglaise (kcal 1276)

**Chocolate and mint £10**

Homemade brioche bread and butter pudding (kcal 467)

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## CHEESE MENU

**£80 between two**

**Choose from our selection of British cheeses**

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

**Northern Blue (V)**

This punchy blue is a modern classic – with a cult following of fans up and down the country. Made by Yorkshire-based Shepherd's Purse, the cheese is smooth and salty, much like a Continental blue, but previous owner and cheesemaker Judy Bell selected a unique blue culture, which gives it a more powerful tang.

**Cornish Yarg (V)**

Cornish Yarg is a semi-hard cow's milk cheese made in Cornwall, United Kingdom. Before being left to mature, this cheese is wrapped in nettle leaves to form an edible, though mouldy, rind. The texture varies from creamy and soft immediately under the nettle coating to a Caerphilly cheese-like crumbly texture in the middle.

**Smoked Cotswold brie**

Soft and buttery brie using organic milk smoked over apple wood for four hours.

**Cerney Ash (V)**

Lady Isabel Angus fell in love with goats' cheese while staying in France. The raw milk Cerney is still made in a charming converted cottage by the silver haired Avril Platt – a veteran cheesemaker of more than 15 years. Smooth, clean and lemony, we get ours as fresh as can be at just two or three days old.

**Duckett's Caerphilly**

As the name suggests, this was originally a Welsh cheese, but there's quite a history of Caerphilly making on the south side of the Bristol Channel. Favoured by miners in days gone by, it can also be enjoyed above ground! A young cheese (it could have left the dairy at only four days old), it has a lemony flavour and yielding texture.

**Three cheeses (kcal 420) £20**

**Four cheeses (kcal 513) £22**

**Five cheeses (kcal 629) £24**