

**GREAT DRAWING ROOM LUNCH MENU**

2 courses £28 | 3 courses £36

*Available 12 noon - 4pm daily*

**TO START**

- Roast tomato and garlic soup, salted herb croutons, basil oil (ve) (kcal 303)  
Vegan Greek salad, vegan feta, red onion, tomato, cucumber, mint (ve) (kcal 425)  
Crispy smoked haddock fish cake, fresh fennel, orange and watercress salad (kcal 242)  
Chicken liver pâté, onion and orange chutney, freshly baked brioche (kcal 255)  
Ham hock rillettes, pickled baby vegetable, pea and mint purée (kcal 587)

**MAINS**

- 6oz Sirloin, sautéed wild mushroom, frites, watercress, chimichurri sauce (kcal 1144)  
Chicken supreme, roasted rainbow carrots, carrot purée, cavolo nero (kcal 517)  
Fennel and lemon thyme risotto (ve) (kcal 633)  
Marinated tofu in katsu curry sauce (ve) (kcal 455)  
Market fish of the day, butter-glazed seasonal vegetables, new potatoes (kcal 359)

**SIDES**

- Truffle and parmesan fries £5 (kcal 297)  
Seasonal vegetable rolled in chives and butter £5 (kcal 216)  
Fresh fennel, watercress and orange salad £5 (kcal 59)  
Greek-style roasted new potatoes £5 (kcal 308)

**DESSERTS**

- Orchard apple crumble, honeycomb ice cream (kcal 639)  
Chocolate and orange tart, vanilla cream (kcal 803)  
Seasonal Eton mess, fresh berries, meringue (ve) (kcal 217)  
Blackcurrant torte apple sorbet (ve) (kcal 309)  
Trio of local British cheeses (kcal 415)

**Ettington Park Traditional Sunday Lunch**

Roast striploin of Herefordshire beef, served with all the trimmings

*Served on Sundays from 12 noon – 4 pm*

Two courses £35 | Three courses £43

**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.