

FAWSLEY HALL

————— HOTEL & SPA —————
FAWSLEY, NORTHAMPTONSHIRE

Welcome to The Tudor Bar & Lounge

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.

I wish you a very enjoyable dining experience with us.

Bal Gogh
Head Chef

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Tudor Bar and Lounge

Pizzas

Margharita £16

Tomato base, mozzarella, basil (kcal 962)

Prosciutto di funghi £18

Tomato base, ham, mushrooms (kcal 1018)

Caprina £17

Goat's cheese, red onion chutney, rocket (kcal 1045)

Sides £5.50

French fries and garlic aioli (kcal 335)

Fawsley salad (kcal 198)

Beer-battered onion rings (kcal 426)

Desserts

Berry Eton mess £9

Chantilly, raspberry sorbet (kcal 426)

Honey parfait £9

Shortbread, fresh berries (kcal 622)

Selection of ice creams and sorbets (kcal 449) £6

Artisan cheese selection £14

Chutney, grapes, crackers (kcal 718)

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.

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Hot sandwiches

Add soup of the day (kcal 97) £4

(All sandwiches are served with crisps and coleslaw)

IPA battered fish goujons £15

Tartare sauce, lettuce, ciabatta (kcal 940)

Grilled rump cap steak £16

Blue Monday, onion chutney, rocket, ciabatta (kcal 845)

Fried falafel (vg) £14

Tzatziki, harissa hummus, ciabatta (kcal 901)

Cold sandwiches

Add soup of the day £4

(All sandwiches are served with crisps and coleslaw)

Classic egg mayo (v) £12

Tomato, baby watercress (kcal 644)

Ham and cheese £12.50

Mature cheddar, honey-glazed ham, tomato chutney (kcal 755)

Smoked salmon bagel £14

Chive cream cheese, compressed cucumber (kcal 595)

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Salads

Add smoked chicken (kcal 74) or smoked salmon (kcal 57) £4.50

Nicoise salad (v) £15

Edamame beans, gordal olives, soft-boiled egg, lemon dressing (kcal 445)

Summer salad (v) £15

Sun-dried tomatoes, pomegranate, feta, toasted seeds, rosemary dressing
(kcal 654)

Caesar salad £15

Baby gem, garlic and rosemary croutons, anchovies, parmesan (kcal 369)

Mains

Fish and chips £18

IPA beer batter, triple-cooked chips, homemade tartar, minted peas (kcal 840)

Hand Picked signature burger £20

Smoked streaky bacon, mature cheddar, relish, salad, french fries (kcal 1267)

Beyond meat burger (vg) £18

Plant-based patty, vegan smoked gouda, relish, salad, french fries (kcal 982)

Rump steak (approx 284g) £30

Thick-cut chips, king oyster mushroom, cherry vine tomatoes (kcal 750)

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HOTELS