

ETTINGTON PARK
HOTEL
STRATFORD-UPON-AVON, WARWICKSHIRE

Welcome to the Oak Room Restaurant

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 Hotel collection. We invite you to make yourself at home, indulge in our gourmet menu or simply choose a bottle from our expertly chosen wine list.

Great food is at the heart of Ettington Park Hotel. The Oak Room Restaurant boasts a two AA Rosette award for culinary excellence and the dishes the chef creates use only the finest of local ingredients.

Thank you for your patronage.

Ramy Sabri
Restaurant & Bar Manager

David Guest
Head Chef

To Start

Spiced parsnip and apple soup (v) £9

Warm house made caraway bread

Bosworth Ash goat's cheese (v) £9

Beetroot, pickled blackberry,

Chicken liver & bacon pate £9

Green tomato & apple chutney, house made brioche

Worcester orchard reared pig cheek £9

Parsnip puree, apple, celery & pickled mustard seed compote

Heritage tomato salad (ve) £10

Balsamic, grilled fig

Cornish sea bass £10.5

Citrus, dill, and fennel risotto

Smoked breast of Gressingham duck £10.5

Chicory, orange, radish salad

Assiette of local Rabbit £11

langoustine, shallot

Gin cured sea trout £13.5

Compressed cucumber & Avruga caviar

Islay Scallops £14

Pork belly, poached apple, cauliflower puree,

For our guests staying with us on a dinner, bed and breakfast basis £39 will be deducted from your meal bill upon check out



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Main course

Worcester orchard reared pork £21

Belly, cheek, tenderloin, black pudding bon bon, cauliflower, apple

Corn-fed chicken £21

Wild mushroom, cured bacon, tender stem, roasted new potato, red wine jus

Aubergine (v) £21

Parmigiana, caviar, white bean cassoulet, spinach puree, halloumi fries

Vegan suet pudding (ve) £21

Mushroom, puy lentil, caramelised onion, kale, vegan gravy

Steak Diane £22

Dry aged Herefordshire sirloin, fondant potato, black kale, shallot, sauce Diane

Chalk stream trout £22.5

Saffron potato & clam broth, courgette, tomato, dill, samphire

Lamb £24

Rump, pressed shoulder, sweetbreads, Jerusalem artichoke, cavalo nero, rosemary jus

Breast of Barbary duck £24.5

Bubble & squeak braised red cabbage, baby leek, carrot puree, orange & Cointreau jus

Wild Cornish sea bass £30

Open crab lasagne, brown shrimp butter sauce

Venison saddle £31

Butternut & pearl barley risotto, baby carrot, king oyster mushroom, blackcurrant & juniper jus

Chateaubriand (to share between 2 guests) £75

Hand cut chips, roast vine tomato, baked field mushroom, crisp onions, watercress, béarnaise sauce, and red wine jus

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Dessert Menu

Dark chocolate fondant £9

Beetroot sorbet

Peach cheesecake £9

Yogurt & lavender sorbet

Forest fruits £9

Meringue, Champagne jelly, vanilla panna cotta

Chocolate slice £9

Salted caramel mousse, hay-maker beer ice-cream

Treacle tart £9

Milk ice cream

Apple & sultana crumble tart £9

Honeycomb ice-cream

Soya & Malibu panna cotta (ve) £9

Star anise infused pineapple, mango sphere

*Hand*PICKED
HOTELS

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Dessert Wines & Ports

By The Glass

Chateau Levant, Sauternes 2010	£6.00	50ml
Eclat, Botrytis Semillon, Chile 2011	£4.40	50ml
Muscat De Beaumes De Venise 2013	£3.40	50ml
Warres Otima 10 years Tawny	£5.00	50ml
Warres NV	£4.50	50ml
Warres LBV 2007	£5.50	50ml



By The Bottle

Chateaux Levant Sauternes, Bordeaux 2010 <i>Lusciously exotic with lingering flavours of peach, apricot, grapefruit, 37.5cl Bottle</i>	£38.00
Valdivieso Ec lat Botrytised Semillon, Curico, Chile 2011 <i>Deep gold, honeyed palate with mouth-watering citrus fruit characters, 37.5cl Bottle</i>	£33.00
Muscat Beaumes de Venise, Rhone, France 2013 <i>Pronounced, floral, honeysuckle and musky ripe orange fruit aromas with a lovely balanced sweetness and ripe fresh Muscat grapiness, 50cl Bottle</i>	£34.00
Warres Warrior, Douro, Portugal NV <i>Velvety full body and luscious blackcurrant and cherry flavours, Bottle</i>	£40.00
Warres Otima 10yr old Tawny Port, Douro, Portugal NV <i>Russet crimson with a fragrant, ripe-fruit bouquet. smooth, silky texture, 50cl Bottle</i>	£38.00
Warres LB V Port, Douro Portugal 2010 <i>Firm and full-bodied with a ripe fruit character almost chewy tannins and a long finish, Bottle</i>	£52.00