

THE CHARTWELL

RESTAURANT

Small Bites

- Marinated Olives** £4 (GF)(VE)
Spicy Mixed Nuts £4 (GF)(VE)
Mixed Bread Selection (VE) £5
Extra Virgin Olive Oil and Balsamic

To Share

- Sharer for Two** (V) £9
Marinated Olives, Hummus and Sourdough Bread
Mezze Platter (V) £14
Falafel, Olives, Hummus, Vegetables, Feta Cheese, Dips and Sourdough Bread
Sharing Nachos (V) £10
Tortilla Chips topped with Melted Cheese, Pico de Gallo, Guacamole and Sour Cream

To Start

- Chef's Soup of the Day** (V) £6
Served with Sourdough Bread
Potted Smoked Mackerel £7
Toasted Sourdough Bread and Pea Shoots
Smoked Haddock & Dill Fish Cakes £8
Rich Red Chilli Sauce
Home Made Chicken Liver Paté £7
Red Onion Jam and Sourdough Bread
Prawn Cocktail Stuffed Avocado Salad (GF) £9
Marie Rose Sauce

From the Sea

- Pan Fried Seabass Fillet** £18
Tenderstem Broccoli, Confit Fennel, Cherry Tomatoes and Vierge Sauce
Mediterranean Salmon £17
Fillet of Salmon, Mediterranean Style Couscous and Lemon Butter Sauce
Classic British Fish & Chips in Crispy Fish Batter Mix £15
Prime Camden Ale Beer Battered Crispy Cod with Chunky Chips, Mushy Peas and Tartare

Pasta & Salad

- Traditional Caesar Salad** (GF) £12
Cos Lettuce, Croutons with a Caesar's Dressing made up of Olive Oil, Lemon Juice and Parmesan Cheese
Add Roast Chicken and Smoky Bacon £3
Chicken, Mango & Avocado Salad (GF) £12
3 of your 5 a day, rich in Vitamin C and Folate, Asian Style Slaw and Lemon Dressing
Chicken Tikka Superfood Salad £15
White Quinoa, Edamame Beans, Cucumber shavings, julienne Red Peppers, Cherry Tomatoes and Pumpkin Seeds
Couscous Salad £15
Couscous, diced Courgettes and Tricolour Peppers marinated with Thyme, Black Pepper and Olive Oil, tossed with Cherry Tomatoes, Parsley, Lemon and boiled Chickpeas
Penne All'Arrabbiata Pasta (V) £11
Fiery Rich Tomato and Basil Sauce
Penne All'Arrabbiata Con Pollo £13
Fiery Rich Tomato and Basil Sauce with Chicken

Sunday Roast

2 Course £19 | 3 Course £24

STARTERS

Chef's Soup of the Day (V)
Served with Bread Rolls

Prawn Cocktail

Piled Coldwater Prawns with Mayonnaise, Marie Rose Sauce, Lettuce and Tomato

Home Made Chicken Liver Paté

Red Onion Jam and Sourdough Bread

Spanakopita Filo Parcels

 (V)

Greek Spinach and crumbly Feta Cheese in crisp flaky Filo

MAINS

Roasted Sirloin of Beef

Served with Roast Potato, Seasonal Vegetables, Yorkshire Pudding and Red Wine Jus

Crispy Roast Pork Loin

Served with Roast Potato, Seasonal Vegetables, Yorkshire Pudding and Creamy Apple Cider Sauce

Roasted Cornfed Chicken Breast Fillet

Served with Roast Potato, Seasonal Vegetables, Creamy Tarragon and White Wine Sauce

Oven Roasted Blackened Salmon

Served with Mussels, Potatoes and Samphire in a Spicy and Sour Seafood Broth

Mediterranean Vegetable Tagine

Spiced Vegetables, Olives and a slice of Garlic Bread

DESSERT

Choose from our selection below
(Excludes Cheese Board)

From the Grill

28 Day Aged Beef Steaks

Cherry Tomatoes, Portobello Mushroom and Triple Cooked Chips

10oz Rib Eye £22 **7oz Fillet** £25 **8oz Sirloin** £23

Sauces

 £2

Béarnaise, Peppercorn, Mushroom, Blue Cheese and Rosemary Jus

House Burgers

Aberdeen Angus Burger

 £15

Tomato, Lettuce and Onion served in a Brioche Bun with Triple Cooked Chips, Salad and Coleslaw

Cajun Chicken Burger

 £14

Spicy Breaded Chicken and Pico de Gallo served in a Brioche Bun with Triple Cooked Chips, Salad and Coleslaw

Vegetarian Burger

 (V) £11

Served in a Brioche Bun with Triple Cooked Chips, Salad and Coleslaw

Chicken Burger

 £12

Served in a Brioche Bun with Triple Cooked Chips, Salad and Coleslaw

Extra Toppings: Mushrooms, Onion Rings, Cheese, Bacon or Egg £1

Sides

- Sweet Potato Fries** (VE) £3 **Home Made Onion Rings** (VE) £4
Mashed Potato (GF)(V) £3 **Chunky Chips** (V) £4
French Fries (VE) £4 **Seasonal Vegetables** (V) £3
House Green Salad (GF)(VE) £4

Dessert

- Apple Tarte Tartin** (V) £6
With Vanilla Ice Cream
Vanilla Crème Brûlée (V) £7
With a Shortbread Biscuit
Sharing Traditional Cheese Board (V) £9
Smoked Cheddar, Stilton, Brie and English Cheese
Sticky Toffee Pudding (V) £7
Moist Sponge Cake, made with finely chopped Dates, covered in a Toffee Sauce and served with Vanilla Ice Cream
Ice Cream & Sorbet (GF)(V) £5
Please ask your server for flavours

(GF) - Gluten free | (VE) - Vegan | (V) - Vegetarian

All our food is cooked fresh on the premises, dish descriptions do not list every ingredient. If you are concerned about the presence of allergens in our food please ask your server.

Remember, good food takes time. Residents/Dinner inclusive are permitted to have the full menu with an allowance of £23.50, the additional charge will apply.

For your convenience a gratuity of 10% will be added to your bill for the benefit of our servers. All the service charge here at the Donnington Manor Hotel are distributed fairly between all staff. No monies are kept by the company; this includes tips by credit cards. Promotion menus cannot be used with any discount card. Prices correct at time of going to print.

THE CHARTWELL

BAR

White Wine

	BOTTLE	175 ml	250 ml
Le Bosq Blanc, France Citrus and Passionfruit with floral notes and a lively, dry finish	19.95	5.85	7.65
Vinuva Organic Pinot Grigio, Terre Siciliane, Italy Refreshingly dry Green Apple	24.95	7.25	9.95
Berri Estates Unoaked Chardonnay, South Eastern Australia Fresh and ripe crisp Lemons	25.95	7.55	9.95
Reign of Terroir Chenin Blanc, Swartland, South Africa Fresh and aromatic, flavours of a Summer Fruit Salad	27.95		
Errázuriz Sauvignon Blan, Aconcagua Valley, Chile Dry with an intense Gooseberry and Citrus	29.95		
Vidal Riesling, Marlborough, New Zealand Lime and floral aromas with minerally citrus flavours and an off-dry finish	34.95		
Picpoul de Pinet, Les Girelles, Jean-Luc Colombo, France Rich with notes of fresh Flowers and Peach	37.95		
Leftfield Sauvignon Blanc, Nelson, New Zealand Strongly aromatic with a crisp finish, aromas of Passionfruit, Nectarine and Lemongrass	39.95		

Red Wine

	BOTTLE	175 ml	250 ml
Vinuva Organic Nero d'Avola, Terre Siciliane, Italy Blueberries, Bilberries and Spice	19.95	5.85	7.65
Reign of Terroir Pinotage, Swartland, South Africa Red Fruit, Berries and Cherries with a hint of Oak	23.95		
Rare Vineyards Pinot Noir, Vin de France, France Blueberries and Spice	25.95		
Luis Felipe Edwards Gran Reserva Merlot, Chile Plums, Cherries and Vanilla	26.95	7.85	10.35
Los Intocables Black Malbes, San Juan, Argentina A ripe, modern Malbec with Red Cherries, Caramel and Vanilla	28.95	8.45	11.15
Beaujolais-Villages Combe aux Jacques, Louis Jadot, France Intensely fragrant, vivacious and succulent	34.95		
Red Knot Shiraz, McLaren Vale, Australia Strawberry, Blackberry and Black Pepper Spice	37.95		
Cune Rioja Crianza, Spain Red Fruits, Liqueurice, Vanilla, Cocoa and Caramel	39.95		

Rosé

	BOTTLE	175 ml	250 ml
Belvino Pinot Grigio Rosatto, delle Venezie, Italy Fresh Summer Fruit	23.00	6.65	8.75
Côtes de Province Rosé Domaine Gordonne Les Gravieres, France	30.00		

Champagne & Prosecco

Prosecco	24.95		
Prosecco Rosé	24.95		
Bottega Gold Mini Bottle	9.95		
Bottega Gold Rosé Mini Bottle	9.95		
Louis Dornier et Fils Brut	49.00		
Louis Dornier et Fils Brut Rosé	59.00		
Veuve Clicquot Yellow Label	79.00		
Veuve Clicquot Brut Rosé	85.00		
Dom Pérignon	195.00		

Draught

Camden Pale Ale	5.95
Stella Artois	4.95
Peroni	5.25
Bottle	
Birra Moretti	3.95
Corona	3.95
Estrella Damm	3.50
Heineken 0%	3.25
San Miguel	3.95
Spitfire Gold	4.95
Bombardier Ale	4.95
Doom Bar	4.95
London Pride	4.95
Guinness	4.65
Koppaberg (All flavours)	4.95
Magners Irish Cider	4.50

Soft Drinks

Coca Cola, Diet, Zero	3.45
Fanta	3.25
Appletiser	3.25
Ginger Beer	2.45
Red Bull	3.95
Lemonade	2.45
J20 Apple & Mango	2.95
J20 Apple & Raspberry	2.95
J20 Orange & Passion	2.95
Apple Juice	2.45
Cranberry Juice	2.40
Orange Juice	2.45
Pineapple Juice	2.45
Tomato Juice	2.45
Water Still/Sparkling (Small)	2.75
Water Still/Sparkling (Large)	3.95

Gin

Bombay Sapphire	3.75
Gordons Pink	3.75
Hendricks	4.20
Monkey 47 Sloe Gin	5.75
Silent Pool	4.35
Sipsmith	4.25
Slingsby Yorkshire Rhubarb	5.25
Tanqueray	3.95

Vodka

Absolut	3.65
Ciroc Red Berry	4.35
Grey Goose	4.95

Vermouth

Cinzano Bianco	2.95
Martini Extra Dry	4.75

Classic Cocktails

Dry Martini Shaken not stirred - calling all Bond fans	7.95
Margarita Tequila and Cointreau meets Lime	7.95
Old Fashioned Bourbon, sweetened with Angostura	9.25
Sex on the Beach Archers, Vodka, Raspberry Liqueur and Cranberry	7.95
Bloody Mary Classic recipe with a touch of Celery	7.95
Caipirinha Brazil's national cocktail, Cachaça Rum, Sugar and Lime	7.95
Cosmo Vodka, Cointreau, Cranberry, Orange Bitters and Lime	7.95
Daiquiri Classic Bacardi, Pineapple and Lime Juice	7.95
French Martini Vodka, Chambord, Pineapple Juice and fresh Raspberry	7.95
Pina Colada Havana Club, Malibu, Coconut Syrup, Pineapple Juice, Milk and Cream	7.95

Signature Cocktails

Strawberry Bellini Strawberry, Lime and Prosecco	9.25
Espresso Martini Classic 80s wake me up - Kahlua and Espresso	7.95
Long Island Tequila, Vodka, Triple Sec, Gin, Rum and Cola	9.25
Mojito Bacardi, fresh Mint, fresh Lime, Sugar Syrup and Soda	7.95
Pornstar Martini Vodka, Vanilla, a shot of Prosecco and Passionfruit	9.25

Spritz & Sour Cocktails

Disaronno Fizz Disaronno Amaretto, Lemon & Soda Water	7.95
Whisky Sour Whiskey, Lemon Juice and Sugar	9.25
Aperol Spritz Aperol topped with Prosecco and Soda; garnished with Orange	8.95

Mocktails

Soured Passion Bitter Lemon, Lime and Passionfruit	4.95
Summer Breeze Cranberry, Orange, Pineapple and Grenadine	4.95
Virgin Mary Tomato Juice, Worcestershire Sauce, Tabasco, Lemon and Celery Salt	4.95
Virgin Pornstar Martini Apple, Lime, Vanilla and Passionfruit	5.95

Whiskey

Bells 8Y	3.95
Dalwhinnie 15Y	4.95
Glenfiddich 12Y	4.45
Glenmorangie 10Y	4.45
Jameson 4Y	4.75
Johnnie Walker Black 12Y	4.45
Laphroaig 10Y	4.95
Talisker 10Y	5.25
The Balvenie Double Wood 12Y	5.25

Cognac

Courvoisier VS*	4.25
Remy Martin VSOP Fine	4.95
Champagne	

Rum

Bacardi Carta Blanca	3.40
Cachaça Velho Barreiro Gold	3.45
Captain Morgan Dark	3.20
Captain Morgan Spiced	3.40
Havana Club 3Y	3.20
Havana Club 7Y	3.95

Liqueurs

Archers Peach Schnapps	3.25
Aperol Aperitivo	3.45
Baileys Irish Cream	4.95
Chambord	4.75
Cointreau	3.50
Disaronno Amaretto	3.60
Jägermeister	3.55
Kahlua Coffee	5.50
Limoncello	3.15
Pernod	4.25
Pimms No. 1	4.75
Sambuca	3.55
Sambuca Passione Nera	3.95
Southern Comfort	3.95
Jose Cuervo Esp. Gold/Silver	3.55
Tia Maria	4.95
Malibu	3.15

Bourbon

Maker's Mark	4.25
Jack Daniels	3.95

Hot Drinks

Espresso	2.75
Double Espresso	3.25
Americano	3.95
Cappuccino	3.95
Cafe Latte	3.95
Mocha	3.95
Liquor Coffee	7.00
Tea	3.45
Herbal Teas	3.75
Hot Chocolate	3.95

All spirit measure are served as 25ml