



Festive Set Dining Menu

3 Courses £39 & 2 Courses £35

Starters

GIN CURED SALMON GRAVALAX with dill crème fraiche, pickled cucumber ribbons
and rye crostini

GAME TERRINE WITH CUMBERLAND SAUCE, toasted brioche and pickled winter
vegetables

TRUFFLE & WILD MUSHROOM VELOUTE with chive oil and artisan sourdough

Main Courses

ROSEMARY & GARLIC ROAST BEEF SIRLOIN with Yorkshire pudding, horseradish
cream, duck fat roast potatoes and seasonal vegetables

PAN SEARED SEA BASS FILLET with champagne sauce, saffron fondant potato and
samphire

BALLOTINE OF FREE RANGE CHICKEN with pancetta, leek mousse, potato gratin
and tarragon jus

ROAST BUTTERNUT SQUASH & SAGE RAVIOLI with brown butter, toasted pine nuts
and shaved aged Parmesan

Desserts

SPICED RUM CRÈME BRULÈE with cinnamon shortbread

VALRHONA CHOCOLATE DELICE with salted caramel and gold leaf

LEMON TART with Italian meringue, raspberry coulis and candied zest

*Dish descriptions do not list every ingredient. If you have allergies or dietary requirements, please
inform your server.*

THE CHARTWELL

White Wine

	BOTTLE	175	250
Le Bosq Blanc, France	24.95	6.55	8.65
Citrus & passion fruit with floral notes & a lively, dry finish			
Vinuva Organic Pinot Grigio, Terre Siciliane, Italy	27.95	7.85	10.35
Refreshingly dry green apple			
Errázuriz Sauvignon Blanc, Aconcagua Valley, Chile	29.95		
Dry with an intense gooseberry & citrus			
Berri Estates Unoaked Chardonnay, SE Australia	27.95	7.35	9.65
Fresh & ripe crisp lemons			
Reign of Terroir Chenin Blanc, Swartland, South Africa	29.95		
Fresh & aromatic, flavours of a summer fruit salad			
Picpoul de Pinet, Les Girelles, Jean-Luc Colombo, France	33.95		
Rich with notes of fresh flowers & peach			
Leftfield Sauvignon Blanc, Nelson, New Zealand	37.95		
Strongly aromatic with a crisp finish, aromas of passionfruit, nectarine & lemongrass			

Red Wine

	BOTTLE	175	250
Vinuva Organic Nero d'Avola, Terre Siciliane, Italy	25.95	6.80	8.95
Blueberries, bilberries, & spice			
Luis Felipe Edwards Gran Reserve Merlot, Chile	30.95	8.05	11.65
Plums, cherries & vanilla			
Los Intocables Black Malbec, San Juan, Argentina	34.95	9.05	11.65
A ripe, modern malbec with red cherries, caramel & vanilla			
Reign of Terroir Pinotage, Swartland, South Africa	26.95		
Red fruit, berries & cherries with a hint of oak			
Rare Vineyards Pinot Noir, Vin de France, France	28.95		
Blueberries & spice			
Beaujolais-Villages, Louis Jadot, France	36.95		
Intensely fragrant, vivacious & succulent			
Shiraz, St. Hallet Gamekeeper's, Australia	38.95		
Raspberry, supple tannins & rose and spice notes			
Cune Rioja Crianza, Spain	36.95		
Red fruits, liquorice, vanilla, cocoa & caramel			

Rosé

	BOTTLE	175	250
Belvino Pinot Grigio Rosatto, delle Venezie, Italy	25.95	6.85	8.95
Fresh summer fruit			
Côtes de Provence Rosé Domaine, Gordonne Les Gravieres, France	34.95		
Intense berry and pink grapefruit aromas. Notes of black fruits			

Champagne & Prosecco

Prosecco	29.95	Bouché Père et Fils Cuvée Brut	49
Prosecco Rose	29.95	Moët Chandon	65
Bottega Gold Mini Bottle	9.95	Veuve Clicquot Yellow Label	79
Bottega Gold Rose Mini Bottle	9.95	Veuve Clicquot Brut Rosé	85

Draught

	Pint
Camden Pale Ale	6.25
Peroni	7.05
Cruz Campo	7.05
Orchard Pig	6.05

Bottle

Birra Moretti	3.95
Corona	3.95
Estrella Damm	3.95
Heineken 0%	3.55
San Miguel	3.95
Spitfire Gold	5.95
Peroni (Gluten Free)	4.65
Doom Bar	5.95
London Pride	5.95
Guinness	5.95
Magners Irish Cider	6.25
Kopparberg (all flavours)	5.95

Soft Drinks

Coca Cola, Zero	3.65
Fanta	3.65
Appletiser	3.65
Ginger Beer	3.25
Red Bull	3.95
Lemonade	2.95
J20 Apple & Mango	3.45
J20 Orange & Passion	3.45
J20 Apple & Raspberry	3.45
Cranberry Juice	3.25
Orange Juice	3.25
Pineapple Juice	3.25
Tomato Juice	3.25
Water Still/Sparkling (Small)	3.25
Water Still/Sparkling (Large)	4.45
Apple Juice	3.25

Gin

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

Vodka

Absolut	3.65
Ciroc	4.25
Grey Goose	4.95

Vermouth

Cinzano Bianco	2.95
Martini Rossa & Dry	4.75

Classic Cocktails

Dry Martini	9
Shaken not stirred - calling all Bond fans.	
Margarita	9
Tequila and Cointreau meets lime.	
Old Fashioned	9
Bourbon, sweetened with Angostura.	
Sex on the Beach	9
Archers, Vodka, Raspberry liquor & Cranberry	
Bloody Mary	9
Classic recipe with a touch of celery	
Caipirinha	9
Brazil's national cocktail, Cachaca Rum, Sugar, Lime	
Cosmo	9
Vodka, Cointreau, Cranberry, Orange bitters & lime	
Daiquiri Classic	9
Bacardi, Pineapple & lime juice	
French Martini	9
Vodka, Chambord, Cranberry, Orange bitters & lime	
Pina Colada	10
Havana Club, Malibu, Coconut, Pineapple, cream	
Negroni	9
Gin, Campari, Vermouth	

Signature Cocktails

Strawberry Bellini	9
Strawberry, lime & prosecco	
Espresso Martini	9
Classic 80's wake me up - Kahlua & espresso	
Long Island	11
Tequila, vodka, triple sec, gin, rum & cola	
Mojito	9
Bacardi, fresh mint, fresh lime, sugar syrup, soda	
Pornstar Martini	9
Vodka, a shot of prosecco & passionfruit	
Cocktail of the week	10
Weekly specials curated by the bartender	

Spritz & Sour

Disaronno Fizz	9
Disaronno Amaretto, lemon & soda water	
Whisky Sour	9
Whiskey, lemon juice & sugar	
Aperol Spritz	9
Aperol topped with Prosecco & soda. Orange garnish	

Mocktails

Soured Passion	7
Bitter lemon, lime & passionfruit	
Summer Breeze	7
Cranberry, orange, pineapple & grenadine	
Virgin Mary	7
Tomato juice, Worcestershire sauce, Tabasco & celery	
Virgin Porn-star Martini	7
Apple, lime, vanilla & passion fruit	

Whisky

Bells 8Y	3.95
Dalwhinnie 15Y	5.25
Glenkinchie 12Y	4.75
Glenmorangie 10y	4.45
Jameson 4Y	3.75
Johnnie Walker Black 12Y	4.45
Talisker 10Y	5.25
The Balvenie Double Wood 12Y	5.25

Cognac

Courvoisier VS*	4.25
Remy Martin VSOP Fine	4.95

Rum

Bacardi Carta Blanca	3.40
Captain Morgan Dark	3.20
Captain Morgan Spiced	3.40
Havana Club 3Y	3.20
Havana Club 7Y	3.95

Liquors

Archers	3.25
Aperol Aperitivo	3.45
Baileys Irish Cream	4.95
Chambord	4.75
Disaronno Amaretto	3.60
Jägermeister	3.55
Kahlua	5.50
Limoncello	3.15
Pernod	3.95
Pimms No. 1	4.75
Sambuca Luxardo	3.55
Passione Nero	3.55
Southern Comfort	3.95
Jose Cuervo Esp.	3.55
Tequila	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	3.25
Cappuccino	3.40
Latte	3.40
Mocha	3.40
Liqueur Coffee	7.00
Pot of English Breakfast Tea	3.95
Herbal Tea	3.75
Hot Chocolate, Marshmallow	3.40

All spirit measures are served as 25ml

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.