

ELEVENSES

Served 11am - 4pm

Morning stretches into early afternoon. The light softens. A pot of tea, a slice of something sweet and a precious moment in time. This is Coworth in its quietest rhythm.

SLICE OF OUR CAKE OF THE DAY 10

CREAM TEA 18

Two homemade scones, clotted cream and jam

HOT BEVERAGES

COWORTH PARK AFTERNOON BLEND 8

A unique blend of muscatel Darjeeling, Peachy Formosa Oolong, and a hint of Lapsang and China Keemun. An elegant and light, yet very refreshing tea.

COWORTH PARK ORIGINAL
ENGLISH BREAKFAST 8

This is a wonderful full bodied punchy blend of tea, which encompasses the malty flavours of Assam, accentuated with bright, mellow Ceylon blended with Kenyan.

EARL GREY IMPERIAL 8

Our Earl Grey is a glorious blend of four different teas, uplifting silver tips blended with Chinese Ceylon, Formosa Oolong and married with a citrus bergamot oil. A light, soothing and perfect afternoon blend.

YOUR CHOICE OF HOT COFFEES... 8

Cappuccino, Espresso, Flat White

HOUSE MENU

Served from 11.30am – 10.30pm

SIGNATURE SANDWICHES

Served with French fries

Coworth club with chicken, bacon, avocado, lettuce, tomato and egg mayonnaise *	32
Veggie club with goats' cheese, avocado, lettuce, tomato and onion jam * (v)	30

SANDWICHES

Served on white or wholemeal bread with a house salad

Cheddar cheese and ham toastie	18
Goats' cheese, rocket and red onion jam toastie	18
Smokin' Brothers smoked salmon with cucumber, cream cheese, lemon and dill	21
Clarence Court egg mayonnaise and cress	18
British Wagyu pastrami with dill pickle, cheddar cheese and Russian dressing	22
Soup and a sandwich <i>Choose from the above selection of sandwiches and add a mug of soup and a house salad</i>	26

* Gluten-free or gluten-free option available (v) Vegetarian (vg) Vegan or vegan option available

SNACKS

Nocellara olives and smoked almonds (vg)	14
Sticky and spicy cauliflower beignets * (vg)	21
King prawn tempura with kimchi mayonnaise *	25
Buttermilk chicken with ranch dressing *	22
Crispy potato with sour cream and chives * (v)	18
(add Golden Oscietra caviar)	10g 65
	50g 260

SOUPS

Served with freshly baked bread

Slow-roasted plum tomato with basil * (vg)	15
Sand carrot and coriander * (vg)	15
Caramelised onion soup with Spenwood cheese croutons * (v)	16

SALADS

COWORTH GREEN SALAD	24
Pumpkin seed houmous, spinach, kale, sugar snaps, avocado, courgette, broccoli with estate elderflower and lemon dressing * (vg)	
COWORTH CAESAR SALAD	30
Smoked bacon, marinated chicken, croutons, Parmesan and anchovy dressing *	
ROASTED WINTER SQUASH SALAD	24
with feta, spinach, poached quince and quince vinegar dressing * (vg)	
HERITAGE BEETROOT SALAD	28
with walnuts, watercress, burrata and truffle dressing * (v)	

SMALL PLATES

Smokin' Brothers smoked salmon with pickled cucumber and sour cream *	28
Charentais melon, Mangalitsa coppa, fennel and basil *	21
Country pâté, orchard chutney and grilled sourdough *	21
Baked Baron Bigod, bitter leaf salad, pear, truffled honey and sourdough * (v) (to share)	40

LARGE PLATES

Salt-aged Waterford Farm ribeye steak, with rocket and watercress salad, beef fat chips and peppercorn sauce *	56
Coworth Park pork and leek sausages with mash potato, and onion and thyme sauce	30
Slow-cooked lamb, root vegetables, potato purée and garden herbs *	34
Coworth Park beef burger with cheddar cheese in a brioche bun, served with chunky chips *	35
Coworth Park grilled chicken burger with avocado, mozzarella cheese, baby gem lettuce, chilli and lime mayonnaise, served with french fries *	35
Hand-rolled pasta with garlic, chilli flakes, parsley and aged-Parmesan * (v)	26
Beer-battered Haddock with minted peas, chunky chips and tartare sauce *	36
Sea bream with sautéed potatoes, sweet onion, kale, and lemon and caper dressing *	38
Cheese and potato pie with buttered leeks and peppercorn sauce (v)	26

SWEET TREATS

Coworth bread and butter pudding with vanilla ice cream and custard	18
Pear and blackberry tart with cinnamon ice cream	20
Vanilla panna cotta with cherries and orange *	20
Signature chocolate and hazelnut 'Rocher' with caramel ice cream *	21
Selection of British cheeses *	28

Our menu contains allergens. If you have a food allergy or intolerance, please let a member of the Drawing Room team know on placing your order. A discretionary service charge of 15% will be added to your bill. All prices include VAT.