

SPECIAL - WINE OFFER

If you need help in choosing a bottle to pair with your meal, we would be more than happy to help with your selection.

WHITE	Price	Offer
Kriotou, 'Orivatis' Old Vine Savatiano, Greece	£41.00	£36.00
Vina Ventolera, Sauvignon Blanc, Chile	£45.00	£40.00
RED		
Les Vignerons de Buzet, 'SANS', France	£37.00	£32.00
Vina Perez Cruz 'Limited Edition', Shiraz, Chile	£48.00	£42.00
ROSE		
Seven Hills, Dry Rose, USA	£39.00	£34.00
Angels & Cowboys, Rose, USA	£39.00	£34.00
SPARKLING		
J. Vineyards, Cuvee 20, Brut, USA	£59.00	£52.00
Hosmer Estate Winery, Finger Lakes, USA	£69.00	£55.00

NIBBLES

Crispy Chilli Beef GL	£9.70
Crispy Squid GL, MO, S	£9.70
Halloumi Sticks and Sweet Chilli Dip M, GL	£8.70
Scampi Bites and Tartare Sauce CR, GL, E, MU	£9.70
Flat Breads and Hummus SE, GL, M	£5.80

SHARING

Bread Board GL, M, SU, SE	£10.70
Bread, Butter, Olives, Sundried Tomato, Hummus	
Whole Baked Camembert M, GL	£18.50
Honey Roasted Figs, Fig Balsamic, Crusty Bread	
Selection of Cured Meats, Breads GL, M	£16.50

STARTERS

Whisky and Beetroot Cured Salmon F, GL	£11.50
Pickled Beetroots	
Chicken Liver Parfait GL, E, M, S, SU, C, F, CR	£9.50
Onion Chutney, Toast	
Parsnip Velouté GL, M	£9.20
Warm Bread, Crispy Pancetta	
Wild Mushrooms GL, S	£9.70
Plant Based, Garlic Cream, Brioche, Watercress	
Warm Salad of Tempura Broccoli GL, M, N	£9.50
Walnuts, Chili, Roquito Pepper, Wild Flowers, Yogurt	

Donnington 
valley

MAINS

Thai Chickpea Curry M, N, GL	£19.50
Lime Leaf Cream, Grilled Flat Bread	
Donnington Burger GL, E, M, SU, MU	£19.50
8oz Beef Burger, Bacon Jam, Beef Tomato, Pickles, Gem Lettuce, Monterey Jack Cheese and Burger sauce	
10oz 28 Day Aged Sirloin Steak GL, M	£32.00
Field Mushroom, Grilled Tomato & Chunky Chips.	
Add a Sauce:	
Peppercorn M, SU Red Wine SU Blue Cheese M	£4.00
Butternut Squash Risotto M, GL	£19.50
Beetroot Puree, Crispy Sage, Parmesan Crisps	
Lamb Rump GL, M, SU	£25.50
Pomme Anna, Confit Carrot, Crispy Onion, Shallot and Mint Crumb	
Duck Breast M, SU	£24.50
Roasted Salsify, Carrot Puree, Fondant Potato, Black Cherry Jus, Glazed Onion	
Pork Tenderloin M, SU	£21.50
Wrapped in Parma Ham, Puy Lentil Risotto, Smoked Mash, Apple Puree, Jus	
Roasted Cod Loin M, E, F, MU, GL	£21.50
Crushed Peas, Hot Tartare Sauce, Straw Potato, Parsley Oil	
Fish and Chips F, GL, E, M, SU, MU	£19.50
Truffle Mushy Peas, Chunky Chips, Chargrilled Lemon and Tartare Sauce	
Scampi and Chips GL, CR, E, M, MU	£19.95
Chargrilled Lemon and Tartare Sauce	
Caesar Salad E, M, F, GL, MU	£17.50
Chicken or Smoked Salmon	
Steak Salad M, MU, SU	£17.95
Rocket, Blue Cheese, Sundried Tomato, Roquito Peppers, Red Onion	

SIDES

£5.50

Chunky Chips **GL** | French Fries **GL** | Seasonal Vegetables **M**
Mac and Cheese **GL, M** | House Salad **MU, SU** | Onion Rings **GL, E, M**

ALLERGEN INFORMATION

C - Celery, **CR** - Crustaceans, **E** - Egg, **F** - Fish, **GL** - Gluten, **L** - Lupin, **M** - Milk, **MO** - Molluscs, **MU** - Mustard, **N** - Nuts, **P** - Peanuts, **SE** - Sesame seeds, **S** - Soy, **SU** - Sulphites.

Please let us know if you have any allergies or intolerance. Our dishes are made in a kitchen that handles all allergens. Any additional allergen information is available on request, please discuss with your waiter.

A discretionary 10% service charge will be added to all restaurant bills, this service charge is shared amongst the whole team at Donnington Valley. All prices include value added Tax at the prevailing rate.

DESSERTS

£9.50

Sticky Toffee Pudding **GL, M, SU, E**
Salted Caramel Sauce, Clotted Cream Ice Cream

Vanilla Pannacotta **M, SU**
Strawberry Soup, Chocolate Pearls

Bakewell Tart, Clotted Cream Ice Cream **GL, E, M, N**

Lemon Tart, Raspberry Sorbet **GL, M, E**

Chocolate Nemesis, Clotted Cream Ice Cream **M, E**

Selection of Ice Cream and Sorbets **M, E, N**

Add a glass of Dessert Wine:
Andrew Quady, Orange Muscat £11.50
Andrew Quady, Blach Muscat £10.65

Selection of Three British Cheeses £13.00
M, GL, SU, C

Wookey Hole Cave Aged Cheddar
Produced in a local dairy then carried 200m by hand to Somerset's Wookey Hole Caves where it is left to mature for a whole year, this cheese is the perfect cheddar. Nutty, sharp tang with an earthy aroma.

Driftwood Goats' Cheese
Driftwood is a beautifully creamy and soft textured cheese. Dusted in ash, with a geotrichum rind you may notice subtle peppery and earthy undertones, while also boasting citrus notes.

Somerset Brie
A fine 60% mould ripened Brie produced by Lubborn Cheese. It is creamy with a mild fresh flavor and a soft edible rind. The curd is even textured and takes on the color of straw. As it ripens over a period of 7 weeks from the outside in it becomes softer with a fuller flavor.

Add a glass of Port Wine:
LBV Castro £9.50
Taylors Tawny 10Yrs. £13.50

SUNDAY ROAST

(Every Sunday, between 12 and 2.30pm)

1 Course £19.00
2 Course meal £24.50
3 Course meal £29.50

Make it Bottomless - £44.50 per person
3 Courses, Bottomless Yorkshire Puddings and your CHOICE of Red, White, Rosé, Prosecco or Beers.