

## 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	<del>Price</del>	Offer
Kriotou, 'Orivatis' Old Vine Savatiano, Greece	<del>£41.00</del>	£36.00
Vina Ventolera, Sauvignon Blanc, Chile	<del>£45.00</del>	£40.00
<b>RED</b>		
Les Vignerons de Buzet, 'SANS', France	<del>£37.00</del>	£32.00
Vina Perez Cruz 'Limited Edition', Shiraz, Chile	<del>£48.00</del>	£42.00
<b>ROSE</b>		
Seven Hills, Dry Rose, USA	<del>£39.00</del>	£34.00
Angels & Cowboys, Rose, USA	<del>£39.00</del>	£34.00
<b>SPARKLING</b>		
J. Vineyards, Cuvee 20, Brut, USA	<del>£59.00</del>	£52.00
Hosmer Estate Winery, Finger Lakes, USA	<del>£60.00</del>	£55.00

## NIBBLES

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

## SHARING

Bread Board <b>GL, M, SU, SE</b> Bread, Butter, Olives, Sundried Tomato, Hummus	£10.70
Whole Baked Camembert <b>M, GL, MU, C</b> Piccalilli, Baby Sweet Onions, Crusty Bread	£18.50
Selection of Cured Meats, Breads <b>GL, M</b>	£16.50

## STARTERS

Orange and Aperol Cured Salmon <b>F, SU</b> Pickled Fennel	£11.50
Chicken Liver Parfait <b>GL, E, M, S, SU, C, F, CR</b> Onion Chutney, Toast	£9.50
Tomato and Roasted Red Pepper Soup <b>GL, M</b> Bread, Butter	£9.20
Wild Mushrooms <b>GL, S</b> Plant Based, Garlic Cream, Brioche, Watercress	£9.70
Asparagus Warm Salad <b>GL, M, E</b> Crispy Hens Egg, Chive Oil, Roquito Pepper	£10.50

# Donnington valley

## MAINS

Pan Seared Gnocchi <b>GL</b> Asparagus, Baby Spinach, Fresh Peas, Basil Pesto, Crispy Sun Blushed Tomato	£19.50
Donnington Burger <b>GL, E, M, SU, MU</b> 8oz Beef Burger, Bacon Jam, Beef Tomato, Pickles, Gem Lettuce, Monterey Jack Cheese, Burger Sauce and French Fries	£19.50
10oz 28 Day Aged Sirloin Steak <b>GL, M</b> Field Mushroom, Grilled Tomato and Chunky Chips	£32.00
Add a Sauce: Peppercorn <b>M, SU</b>   Red Wine <b>SU</b>   Blue Cheese <b>M</b>	£4.00
Spring Green Risotto <b>M</b> Beetroot Puree, Parmesan Crisps	£19.50
Lamb Rump <b>M, SU</b> Chimichurri, Roasted Courgette, Tomato Potato Pave	£25.50
Duck Breast <b>M, SU</b> Orange and Beetroot Salad, Fondant Potato, Burnt Orange Gel, Jus	£24.50
Pork Tenderloin <b>M, SU</b> Pea and Ham Risotto, Pea Puree, Pan Juices	£21.50
Roasted Stone Bass <b>M, F, CR, MO</b> Spring Onion Potato Cake, Fennel, Mussel, Prawn, Parsley Cream	£23.50
Fish and Chips <b>F, GL, E, M, SU, MU</b> Truffle Mushy Peas, Chunky Chips, Chargrilled Lemon, Tartare Sauce	£19.50
Scampi and Chips <b>GL, CR, E, MU</b> Chargrilled Lemon, Tartare Sauce	£19.95
Caesar Salad <b>E, M, F, GL, MU</b> Choice of: Chicken or Smoked Salmon	£17.50
Steak Salad <b>M, MU, SU</b> Rocket, Blue Cheese, Sundried Tomato, Roquito Peppers, Red Onion	£17.95

## 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 <b>GL, M, SU, E</b> Salted Caramel Sauce, Clotted Cream Ice Cream	
Vanilla Pannacotta <b>M, SU</b> Pineapple Carpaccio, Mango Pearls	
Chocolate and Hazelnut Sphere <b>E, M, N, S</b>	
Orange Tart, Raspberry Sorbet <b>GL, M, E</b>	
Chocolate Nemesis, Clotted Cream Ice Cream <b>M, E</b>	
Selection of Ice Cream and Sorbets <b>M, E</b>	
Add a glass of Dessert Wine: Andrew Quady, Orange Muscat	£11.50
Andrew Quady, Black Muscat	£10.65

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

**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.