

IN-ROOM DINING

Coworth Park strives to be your home from home in the English countryside. After a busy day enjoying our outdoor activities or a day of indulgence at the spa, kick back, relax and enjoy a homely meal in the comfort of your own room.

In-room dining at Coworth Park offers a simple yet delicious menu. From traditional English, continental and Japanese breakfasts to sandwiches, light bites and comforting meals, there are lots of delectable hot and cold dishes to choose from – simply turn the page and feast your eyes on our menu.

IN-ROOM DINING

BREAKFAST AVAILABLE 6AM – 12PM

CONTINENTAL BREAKFAST £25

Includes freshly brewed coffee, tea and juice

JUICE

Orange, pink grapefruit, apple, tomato, pineapple, mango or passion fruit

CEREAL*

Coworth Park bircher muesli, cornflakes, bran mix, homemade granola, homemade muesli, porridge or vanilla yoghurt with fresh fruit compote

BAKERY*

Selection of homemade breakfast pastries

CONTINENTAL PLATTER

Please select one of the following

Air-dried Yorkshire Bresaola with pickles *
Farmhouse cheeses *
Oak-smoked salmon, lemon and crème fraîche *
Low-fat cottage cheese with lemon and herbs *✓
Mixed berries *✓

COWORTH PARK BREAKFAST 'TO GO' £21

Includes freshly brewed coffee, tea, juice, a bottle of water and fresh fruit

JUICE

Orange, apple, pear or elderflower

CROISSANT

Please select one of the following

Ham and cheese
English brie and cranberry ✓

CHEF'S BAKERY SELECTION*

COWORTH PARK COUNTRY BREAKFAST £30

Includes freshly brewed coffee, tea and juice

Please select one of our Continental Breakfast choices to start, followed by a hot dish from below

HOT DISHES

Full Coworth Breakfast: Coworth Park sausages, English sweet-cured back bacon, streaky bacon, grilled tomato, mushrooms, black pudding, free-range eggs (poached, scrambled or fried) *

Eggs Benedict with honey-glazed ham *

Severn & Wye smoked salmon, scrambled egg and salmon roe *

Hass avocado, English muffin and poached eggs *✓

Buttermilk and vanilla pancakes with meadow honey and blueberries ✓

Three-egg omelette with fillings of your choice *✓

JAPANESE BREAKFAST £36

Includes Japanese green tea and juice

Miso soup with tofu and spring onion
Grilled cod
Nori seaweed
Pickles
Sticky rice
Fresh mango with lime

* Gluten-free or gluten-free option available on request ✓ vegetarian option (v) vegan option

Our menu contains allergens. If you suffer from a food allergy or intolerance, please inform a member of the in-room dining team upon placing your order.

MAIN MENU

COLD SANDWICHES

*Served on your choice of white or brown bread
with vegetable crisps*

Honey-glazed ham and mustard *	£15
Copper Marans egg mayonnaise with cress *✓	£15
Roast beef and horseradish *	£15

HOT SANDWICHES

Served with french fries

Coworth Park club with chicken, bacon, avocado, lettuce and egg mayonnaise *	£21
Coworth Park vegetarian club with avocado, rocket, goats' cheese and egg mayonnaise *✓	£19
Honey-roast ham and Tunworth melt with dill pickle *	£18

COLD PLATES

Quinoa salad, miso-marinated avocado, pomegranate and cashew (v) *	£12/£16
Homemade salmon gravlax, toasted English muffin, herb crème fraîche and cucumber salad	£21
Burrata with marinated artichokes, pine nuts and basil ✓	£14/£18
Classic Caesar salad with crispy bacon, croutons and anchovies *	£18

HOT DISHES

Garden vegetable soup *✓	£10
Roast tomato soup with goats' cheese and coriander bread crisp *✓	£10
Dry-aged Aberdeen Angus fillet, chunky chips and béarnaise sauce *	£42
Coworth Park burger with brioche bun, cheddar cheese and dill pickle *	£21
Native lobster mac 'n' cheese with English lettuce salad	£56
Breaded sole fillets with minted peas, triple-cooked chips and tartare sauce	£28
Roast cod, crushed new potatoes, sprouting broccoli and pine nut crust *	£28
Stone-baked flatbread with cheddar, sweet tomato, capers, black olive and basil ✓	£18
Windsor Estate beef ragu with spaghetti and Parmesan *	£24

SIDES

Fries	£6
Onion rings	£6
Green salad *	£6
Seasonal vegetables *	£6

DESSERTS

Bread and butter pudding with vanilla ice cream	£10
Tahitian vanilla panna cotta with citrus and shortbread *	£12
Milk chocolate and salted caramel pebble with milk ice cream	£14
Raspberry and white chocolate cheesecake	£14
Seasonal fruit plate *	£14
Selection of British cheese with bread and crackers *	£16

Dishes with two prices can be ordered as a starter or a main.

A delivery charge of £5 will apply per order. A cover charge of £25 per guest will be applied to any food orders brought in from outside the hotel. All prices are in British pounds and include 20% VAT.

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KIDS' MENU

COUNTRY BREAKFAST £15

Includes juice, one continental dish and one hot dish from the selection below

JUICE

Orange, apple or pineapple

CONTINENTAL DISHES

£6

Kids' cereals *

Porridge

Bread and pastries *

Fresh fruit *

HOT DISHES

£12

Boiled egg with soldiers *✓

Scrambled eggs *✓

Beans on toast *✓

Pancakes or waffles with banana and chocolate sauce ✓

LUNCH AND DINNER

STARTERS

£6

Plum tomato soup with croutons *✓

Kids' prawn cocktail *

Halloumi fries with BBQ sauce ✓

Raw vegetable sticks with houmous *✓

SANDWICHES

£8

*Served on white or wholemeal bread
with crisps and sliced apple*

Ham and cheese *

Egg mayonnaise *✓

Tuna mayonnaise *

Peanut butter and jam *✓

HOT DISHES

£14

Coworth Park fish fingers, skinny chips

Macaroni cheese with garlic bread *✓

Spaghetti bolognese with Parmesan shavings *

Crispy chicken wrap with lettuce, cucumber
and ranch dressing

Mini beef burger, skinny chips and garden salad *

PUDDINGS

£6

Coworth Park banana split ✓

Triple chocolate brownie ✓

Selection of homemade ice cream ✓

Vanilla rice pudding with raspberry jam ✓

Vanilla yoghurt with berries and nuts

DRINKS

Orange or blackcurrant squash

£3

Fresh orange juice

£3.50

Fresh apple juice

£3.50

SMOOTHIES

£6

Strawberry and banana

Red berry

Tropical

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DRINKS MENU

If you would like to order any drinks not featured in the list below, please contact in-room dining.

CHAMPAGNE	125ML	750ML
Veuve Clicquot Yellow Label Brut NV	£17	£80
Veuve Clicquot Rosé NV	£24	£120
Dom Pérignon		£245

WHITE WINE		
Gavi di Gavi, Fratelli Antonio e Raimondo, Piedmont, Italy	£8	£42
Sauvignon Blanc, Ana, Marlborough, New Zealand	£9	£49
Sancerre, Domaine du Pre Semele, Loire, France	£12	£59
Chablis, Domaine William Fèvre, Burgundy, France	£13	£65

RED WINE		
Merlot, Peacock Ridge, Stellenbosch, South Africa	£9	£39
Malbec, Terrazas de los Andes, Mendoza, Argentina	£12	£59
Pinot Noir, Domaine René Monnier, Burgundy, France	£13	£65
Nebbiolo, Giacomo Ascheri, Piedmont, Italy	£15	£85

ROSÉ WINE		
La Source Gabriel, Côtes de Provence, France	£10	£50

BOTTLED BEER	330ML
Budvar, Czech Republic	£6
Peroni Nastro Azzuro, Italy	£6
	500ML
Rebellion Blonde, Marlow Brewery, England	£7
Rebellion Red, Marlow Brewery, England	£7

BOTTLED CIDER	500ML
Aspall Premier Cru, Suffolk, England	£7

SOFT DRINKS	330ML
Coca-Cola, Diet Coke, Sprite	£5

	200ML
Ginger ale, ginger beer, tonic water, soda water, bitter lemon	£4

JUICE	
Orange, grapefruit, apple, cranberry, mango, passion fruit, pineapple, tomato	£5.50

MINERAL WATER	330ML	750ML
Llanllyr Source still	£5	£6
Llanllyr Source sparkling	£5	£6