

Welcome to The Cedar Restaurant

Great food is at the heart of Fawsley Hall Hotel. The Cedar Restaurant boasts a 2 AA Rosette award for culinary excellence and the dishes that we create use only the finest of local ingredients.

Located in the Tudor South wing, the dining space was built in the early 16th century and displays many charming features of the Tudor era, with beamed ceilings, exposed brickwork and Tudor stone fireplace.

Fawsley Hall Hotel is part of the Hand Picked Hotels collection. We invite you to make yourself at home, indulge in our gourmet menu, sample some of our Sommelier's wine pairings or simply choose a bottle from our expertly chosen wine list.

I wish you a very enjoyable dining experience with us.

Joe Gould
Head Chef

Aby Mathew
Restaurant & Bar Manager



Two AA Rosettes for
Culinary Excellence

Hand PICKED
HOTELS

If you are dining with us for more than one evening please enquire with a member of our team about our bespoke menu options. Our talented team of chefs would be happy to create a dish tailored to your liking.

Please note this is subject to availability.

I know I have the body of a weak and feeble women, but I have the heart and stomach of a king, and a king of England, too.

Elizabeth I
1533 - 1603

Prices and dishes correct at time of publishing.

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.

SEASONAL MENU

BREAD COURSE

Selection of homemade bread and Chef's accompanying butter (kcal 315)

STARTERS

Confit celeriac (V) £12.5

Apple and rosemary jam, black truffle, pickled celery, pine nut dressing, fennel (kcal 361)

Organic salmon 'mi cuit' £16

Spiced puy lentils, gingerbread, furikake, apple and vanilla (kcal 331)

Wild mushroom risotto (V) £15

Stilton, beetroot, compressed pear, balsamic vinegar jelly (kcal 780)

Beetroot (V) £12

Whipped Ashlynn goat's cheese, pickled apple, "cannelloni" and baby heritage beets (kcal 317)

Artichoke (V) £10

Artichoke velouté, burnt onion powder, artichoke crisp (kcal 187)

Duck croquette £13

Confit Duck leg croquette, Asian slaw, Amarena cherries (kcal 656)

Pork belly £21

Carrot kimchi, crackling, scallop, maple and soy (kcal 443)

Zalmon (VE) £12

Yuzu gel, tarragon mayo, blood orange, avocado, soft herb salad (kcal 140)

Wood pigeon £15.5

Spiced plum, salsify, savoy cabbage, buckwheat, nori (kcal 392)

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FAWSLEY HALL

HOTEL & SPA

A SHORT HISTORY OF FAWSLEY HALL

Fawsley was a Royal Manor as early as the 7th century, it being the headquarters of administrative and ecclesiastical matters for 12 settlements. The area was hunted by royals from the nearby Anglo Saxon palace at Weedon but there was no hunting lodge before the end of the 8th century.

The earliest part of the house is the Tudor south wing built by Richard Knightley in the early 16th century. The hotel restaurant now occupies most of the ground floor of the south wing. The early house is exceptional in that it contains two kitchens, each having a large back fireplace served by a common chimney. Above the kitchen, which has a door opening into the courtyard, is the room in which Elizabeth I slept during her visit in 1575. Following the completion of the South Wing, three further wings were soon added. These were the Great Hall, Brew House and Gate House thereby forming an inner courtyard.

After the auction of its contents in 1914, the house was requisitioned by the army during the First World War and afterwards only skeleton staff lived there. It was again requisitioned in the Second World War, and in the 1950s and 60s a timber company leased the building as a workshop. Further deterioration occurred following the departure of the timber company. Its sorry state was highlighted when Fawsley Hall was featured in an exhibition at the Victoria and Albert Museum entitled 'The Decline of the English Country House'.

In 1975 it was purchased by successful entrepreneurs and antiques dealers, Mr and Mrs E A Saunders. The monumental task of restoring the house continued until the recession of the late 1980s.

Work restarted again in 1996 when a consortium, including the Saunders, reinvested in the building and created the wonderful hotel that it is today.

SEASONAL MENU

INDULGING LIQUEUR COFFEES

Irish Coffee £8.5

Fine Italian roast coffee with Jameson's Irish whiskey, and demerara sugar, crowned with fresh double cream

Calypso Coffee £8.5

Fine Italian roast coffee with Tia Maria, and demerara sugar, crowned with fresh double cream

Café Disaronno £8.5

Fine Italian roast coffee with Disaronno Amaretto, and demerara sugar, crowned with fresh double cream

Baileys Coffee £9

Fine Italian roast coffee with Baileys Irish Cream liqueur, and demerara sugar, crowned with fresh double cream

HOT BEVERAGES

Double Espresso £4.25 (kcal 0)

Americano £3.95 (kcal 0)

Latte £3.95 (kcal 97)

Cappuccino £4.25 (kcal 65)

English Breakfast £3.95

Earl Grey £3.95

Fresh Mint £3.95

Chamomile £3.95

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SEASONAL MENU

MAIN COURSES

Duck Breast £31

Merryfield Farm free-range duck breast, Wye Valley rhubarb, duck fat potato terrine, kale, Szechuan jus (kcal 715)

Lamb rump £37

Black pudding faggot, broad beans, smoked hassle back potato, black garlic purée, pickled apricots (kcal 638)

Skrei cod supreme £31

Coconut butter poached cod, celeriac fondant, Pak choy, chive & mussel Champagne split cream sauce (kcal 747)

Pork £26

Middle Whiteback pork fillet, bbq glazed cheek, hispi cabbage, burnt apple, sumac jus (kcal 807)

Burrata (V) £24.5

Paella quinoa, roquito pepper, avocado, spiced kale, radish (kcal 504)

Stone bass £32

Golden beetroot, cauliflower, chicken wing, smoked eel, wasabi (kcal 878)

0% waste Thai curry (VE) £22

Cauliflower, banana skin, pumpkin seed, chilli pickle (kcal 850)

Aubergine (VE) £19

Smoked aubergine, black Peruvian quinoa, vegan feta, chimichurri (kcal 1399)

Monkfish £33

Torched monkfish, Avruga caviar, Langoustines bisque, saffron fondant, kohlrabi, sundried tomato (kcal 539)

SIDES

£5 each

Buttered seasonal vegetables (kcal 105)

IPA beer battered onion rings, Aioli (kcal 528)

Chunky chips (kcal 310)

Handpicked garden salad (kcal 25)

Buttered koffmann potatoes (kcal 243)

SEASONAL MENU

FROM THE GRILL

Classic Cuts

Angus rib eye steak approx 280g £36.50

Hand-cut from the rib primal, this 28 day dry aged 'Donald Russell' steak packs a big hit of intense rich flavour with generous marbling.
(Kcal 940)

Angus fillet steak approx 224g £39.50

Hand-cut from the tenderloin, this 28 day dry aged 'Donald Russell' steak is full flavoured, tender and melt in the mouth.
(Kcal 848)

All our steaks are served with chunky chips, grilled king oyster mushroom, watercress, sundried tomato and crispy onion salad.

STEAK SAUCES

£5 each

Peppercorn (kcal 196)

Béarnaise (kcal 407)

Red wine jus (kcal 19)

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SEASONAL MENU

DESSERTS

Strawberry delice £9.5

Honey ice-cream, vanilla & strawberry compote.
(kcal 788)

Lemon posset £9.5

Summer berries, homemade shortbread, micro mint.
(kcal 561)

Sticky toffee pudding £9.5

Toffee sauce, vanilla ice cream
(kcal 919)

Berry slice (VE) £9.5

Raspberry puree, vegan vanilla ice-cream.
(kcal 476)

Elderflower and pear panna cotta £9.5

Poached pear, lemon sorbet.
(kcal 743)

Blackcurrant & chocolate mousse £9.5

Cassis sorbet, chocolate crumb.
(kcal 475)

Vegan chocolate torte kirsch (VE) £9.5

Cherry puree, miso ice cream.
(kcal 551)

Selection of homemade ice creams & sorbets £7.5

(kcal 449)

Cheese board £21.00

A selection of cheeses with traditional accompaniments.
(kcal 507)

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