

FOR YOUR SAFETY

In the event of an emergency please dial 222

FIRE TEST

The fire alarm system is tested every Monday between 3 and 3.30pm. Please respond to any other alarm operations.

FAMILIARISATION

Please take time to locate the nearest fire exit outside your room and ensure that you know the means of escape in case of fire, as well as how and where to raise the alarm.

SAFETY PRECAUTIONS

Please do not smoke in bed or leave lit cigarettes in the ashtrays.

Remove appliance plugs from electrical sockets when not in use and report any electrical problems to housekeeping.

IF YOU DISCOVER A FIRE

Activate the alarm by breaking the glass on the nearest 'break-glass' unit or dial 222.

Do not attempt to take your luggage with you.

Stay calm.

Do not use the lifts or go back for your personal belongings.

If you are in your room, exit with caution.

On leaving the building, proceed to the tennis court where you will be directed to a safe location.

BLOCKED FIRE ESCAPES

If you cannot safely leave your room, stay there, or if the stairwells are filled with smoke, go back to your room.

Telephone the hotel operator by dialling 222 and give your location.

SPECIAL ASSISTANCE

Should you require special assistance in the event of an evacuation, please advise the front desk team on arrival.

TELEPHONE CALLS

TELEPHONE TARIFF

£0.50 local

£1 national

£1.25 mobiles (UK)

£2.75 Europe (Western)

£4 Europe (Eastern)

£2.75/£3 America and Caribbean

£8 South America

LOCAL CALLS

PLACING A LOCAL CALL:

Dial 9, followed by the local number.

LOCAL DIRECTORY ASSISTANCE:

Dial 9.

HOTEL OPERATOR:

Dial 0.

NATIONAL

PLACING A DIRECT CALL:

Dial 9 and then dial the city code and the local number.

INTERNATIONAL

Placing a direct call: Dial 9, then the country code starting with 00 and city code followed by the local number. The operator can dial for you and transfer third party calls.

Operator-assisted long distance calls are processed by AT&T.

9 + 118 707 national

9 + 118 505 internal directory

IN-ROOM DINING



COWORTH · PARK
ASCOT

Dorchester Collection



Welcome to Coworth Park

It is with great pleasure that I welcome you to the country house hotel that rewrites the rules.

Our dedicated and passionate team will take care of your every need, so you can relax and enjoy the unique spirit of our landmark hotel, nestled in 240 acres of picturesque parkland.

From riding lessons at our equestrian centre or unwinding at our magnificent spa and pool, you will find a multitude of activities.

With exceptional cuisine served in Woven by Adam Smith, the Drawing Room and The Barn, you can look forward to both fine and informal dining of the highest quality.

I wish you a wonderful stay and trust that you'll take home many fond memories of your time with us.

Warmest wishes,

Zoë Jenkins
General Manager

PICNIC MENU

Dine al fresco with one of our delicious picnic hampers, ready to enjoy in our grounds or take with you as you explore the Berkshire countryside.

PICNIC

*Includes a selection of teas and a bottle of water per person**
£80 per person

- Selection of bread rolls and butter
- Tomato gazpacho *v*
- Superfood salad with shredded carrot, garden radishes, avocado, raw broccoli, chick peas, walnuts and rape seed dressing *v*
- Bulgur wheat salad with white and green asparagus, almonds and mint *v*
- Coworth Park Caesar salad with herb-fed chicken, smoked bacon, anchovies and aged Parmesan
- Coworth Park sausage roll with piccalilli
- Severn and Wye smoked salmon with English muffin, sour cream and caviar
- English brie with onion and rosemary jam on sourdough bread *v*

- Strawberries with vanilla cream
 - Lemon drizzle cake with elderflower cream
 - Selection of British cheeses with chutney
- Please note that we require a minimum of 24 hours' notice for this menu option*

VEGETARIAN PICNIC

*Includes a selection of teas and a bottle of water per person**
£80 per person

- Selection of bread rolls and butter
- Tomato gazpacho *v*
- Superfood salad with shredded carrot, garden radishes, avocado, raw broccoli, chick peas, walnuts and rape seed dressing *v*
- Bulgur wheat salad with white and green asparagus, almonds and mint *v*
- Quinoa salad with miso avocado, pomegranate and cashew nuts *v*
- Vegetarian sausage rolls with piccalilli
- Heirloom tomatoes and buratta with shallots, basil and toasted seeds
- English brie with onion and rosemary jam on sourdough bread *v*

- Strawberries with vanilla cream
 - Lemon drizzle cake with elderflower cream
 - Selection of British cheeses with chutney
- Please note that we require a minimum of 24 hours' notice for this menu option*

AFTERNOON TEA PICNIC

*Includes a selection of teas and bottle of water per person**
£50 per person

Our seasonal selection of finger sandwiches, plain and fruit scones with jam, compote and delicate pastries

Please note that we require a minimum of 24 hours' notice for this menu option

KIDS' PICNIC

*Includes a bottle of water and orange juice**
£25 per child

- Selection of finger sandwiches
- Cheddar fingers *v*
- Vegetable crisps *v*
- Cherry tomatoes, carrot and cucumber sticks with houmous *v*

- Fruit and berry pot
 - Coworth Park cookies
- Please note that we require a minimum of four hours' notice for this menu option*

DRINKS SELECTION

Price per drink *	
Tea (choice of):	£6.50
English Breakfast, Earl Grey, Japanese Sencha, camomile, peppermint, decaffeinated Ceylon	
Coffee (choice of):	£6.50
Filter coffee, Americano, cappuccino, latte	
Lemonade	£5
Coke	£6
Diet Coke	£6
Still water 750ml	£7
Sparkling water 750ml	£7
Folkington's cloudy apple juice	£5
Folkington's cloudy pear juice	£5
Folkington's elderflower juice	£5
Folkington's orange juice	£5
Veuve Clicquot Yellow Label Champagne (half bottle)	£50
Veuve Clicquot Yellow Label Champagne	£90

Full wine list available on request
** Please be advised that these charges apply to additional drinks to those included in your chosen picnic menu.*

v vegetarian option *v* vegan option

*Additional drinks may be ordered upon request.
Gluten-free and vegetarian picnic menus are available on request. All prices include VAT.

IN-ROOM DINING

MAIN MENU AVAILABLE 12 – 10PM

SANDWICHES

Served with french fries and garden leaves

Coworth Park Club with chicken, bacon, avocado, lettuce and egg mayonnaise *	£28
Vegetarian Club with goats' cheese, avocado, lettuce, tomato and egg mayonnaise * ✓	£26
Smoked salmon club with cream cheese, cucumber and rocket *	£28

SNACKS

Padron peppers with aioli *	£16
Coworth Park sausage roll with piccalilli	£16
King prawn tempura with kimchi mayonnaise *	£20

SALADS

Superfood salad with shredded carrot, garden radishes, avocado, raw broccoli, chickpeas, walnuts and rapeseed dressing *(v)	£20
Quinoa salad with miso avocado, pomegranate and cashew nuts *(v)	£20
Coworth Park Caesar salad with herb-fed chicken, smoked bacon, anchovies and aged Parmesan *	£30
Bulgur wheat salad with sugar snaps, broad beans, chilli and mint (v)	£20

SMALL PLATES

Severn & Wye smoked salmon with toasted muffin, sour cream and caviar *	£34
New season pea soup with almond and goats' curd * ✓	£14
Selection of British charcuterie and cheese with smoked tomatoes, pickles and toasted sourdough * (to share)	£36
Heirloom Tomatoes and burrata with shallots, basil and toasted seeds * ✓	£21

LARGE PLATES

Salt-aged Waterford Farm ribeye steak with grilled mushrooms and tomato, watercress and shallot salad with Béarnaise sauce *	£50
Handmade pasta with heirloom tomatoes, garden herbs, chilli and 30-month aged Parmesan ✓	£28
Sourdough pizza with grilled artichokes, mozzarella, green olives and basil ✓	£28
Coworth Park beef burger with cheddar, brioche bun, onion ring and chunky chips *	£28
Breaded sole fillets with pea and lettuce fricassee and chunky chips	£36
Sea bream with grilled vegetables, garden herb chimichurri and lemon *	£36
Slow-cooked Kentish lamb with summer vegetable risotto and rosemary *	£38
Summer vegetable fricassee with hen-of-the-woods mushrooms, tofu and aromatic broth *(v)	£28

DESSERTS

Coworth Park sticky toffee pudding with vanilla ice cream	£16
Strawberries with crème fraîche, lime and strawberry sorbet *	£18
Lemon tart with English raspberries and lemon verbena sorbet	£18
Coworth Signature milk chocolate and hazelnut choux with praline ice cream	£18
Selection of British cheeses with bread and crackers *	£18

* 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. All prices include VAT.

THIS SINGLE-USE DIRECTORY HAS BEEN CREATED FOR YOUR EXCLUSIVE USE.

KIDS' MENU

COUNTRY BREAKFAST £20

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

JUICE

Orange, apple or pineapple

CONTINENTAL DISHES

Kids' cereals *
Porridge
Bread and pastries *
Fresh fruit *

HOT DISHES

Boiled egg with soldiers * ✓
Scrambled eggs * ✓
Beans on toast * ✓
Pancakes or waffles with banana and chocolate sauce ✓

£14

LUNCH AND DINNER

STARTERS

Slow-roast tomato soup with croutons * ✓
Baby carrot, garden radishes, cherry tomatoes and cucumber fingers with houmous * ✓
Seasonal melon with grenadine and mint ✓
Coworth cheesy garlic bread ✓

£8

SANDWICHES

Served on white or wholemeal bread with vegetable crisps and sliced apple
Ham and cheese *
Tuna mayonnaise *
Peanut butter and jam * ✓

£8

HOT DISHES

Grilled salmon with new potatoes and broccoli *
Breaded chicken goujons with sweet potato fries and BBQ sauce *
Mozzarella and sweet tomato quesadillas with garden leaves ✓
Spaghetti Bolognese with Parmesan *
Coworth Park mini burger, served with french fries and baby gem salad *

£18

PUDDINGS

Milk chocolate mousse with brownie and vanilla ice cream * ✓
Vanilla rice pudding with raspberry jam *
Selection of homemade ice cream ✓
Strawberry 'Arctic Roll'

£8

DRINKS

Orange or blackcurrant squash
Fresh orange juice
Fresh apple juice

£3

£6

£6

SMOOTHIES

Smoothie of the day

£6

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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	£19	£90
Veuve Clicquot Rosé NV	£26	£130
Dom Pérignon		£275

WHITE WINE		
Gavi, La Battistina, Piedmont, Italy	£9	£45
Sauvignon Blanc, Ana, Marlborough, New Zealand	£10	£52
Sancerre, Chaumeau-Balland, Loire, France	£13	£61
Chablis, Domaine William Fèvre, Burgundy, France	£14	£65

RED WINE		
Merlot, Peacock Ridge, Stellenbosch, South Africa	£9	£44
Malbec, Terrazas de los Andes, Mendoza, Argentina	£13	£65
Pinot Noir, Domaine Arlaud, Burgundy, France	£15	£72
Nebbiolo, Giacomo Ascheri, Piedmont, Italy	£16	£90

ROSÉ WINE		
La Source Gabriel, Côtes de Provence, France	£11	£55

BOTTLED BEER	330ML
The Barn IPA, England	£7
The Barn Lager, England	£7
500ML	
Rebellion Blonde, Marlow Brewery, England	£8
Rebellion Red, Marlow Brewery, England	£8

BOTTLED CIDER	500ML
Aspall Premier Cru, Suffolk, England	£8

SOFT DRINKS	330ML
Coca-Cola, Diet Coke, Sprite	£6
200ML	
Ginger ale, ginger beer, tonic water, soda water, bitter lemon	£5

JUICE	
Orange, grapefruit, apple, cranberry, mango, passion fruit, pineapple, tomato	£6

MINERAL WATER	330ML	750ML
Llanllyr Source still	£6	£7
Llanllyr Source sparkling	£6	£7

No vintages are listed as they are subject to change. If you would like any information regarding vintages, our in-room dining team will be happy to assist. A full wine list and bar menu are available upon request. Prices are subject to alteration due to currency exchange. All prices include VAT.

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IN-ROOM DINING

BREAKFAST AVAILABLE 6AM – 12PM

CONTINENTAL BREAKFAST	£32
<i>Includes freshly brewed coffee, tea and juice</i>	
<i>Please select one of our cereal, bakery and continental choices from below</i>	

JUICES AND SMOOTHIES
Energy: Carrot, orange, ginger
Healthy: Kale, spinach, apple, kiwi
Coworth Park Favourite: Strawberry, banana, vanilla

BAKERY
Selection of homemade breakfast pastries
Gluten and dairy-free pastries on request

CEREAL
Selection of breakfast cereals *
Coworth Park granola
Coworth Park muesli
Bircher muesli ✓

PORRIDGE *
<i>Made with:</i>
Water, milk, oat milk, almond milk

<i>Toppings</i>
Whiskey, honey, blueberries, banana, raspberries, nuts and seeds

COLD PLATES
Fresh fruit platter *
Berry bowl *
Natural yoghurt with berry compote * ✓
Greek yoghurt with dried figs, pecan nuts and honey * ✓
Selection of British cheeses with sourdough crackers
Severn & Wye smoked salmon *

HEALTHY BREAKFAST
Chia seed and coconut pudding with apricots and almonds * <i>(v)</i>
Acai bowl with cocoa nibs, desiccated coconut, banana and passion fruit * <i>(v)</i>
Orange and grapefruit salad with olive oil and basil * <i>(v)</i>

COWORTH PARK COUNTRY BREAKFAST	£37
<i>Includes freshly brewed coffee, tea and juice</i>	
<i>Please select one of our continental breakfast choices to start, followed by a hot dish from below</i>	

COOKED BREAKFAST
Coworth Park country breakfast: Back and streaky bacon, Coworth Park banger, black pudding, grilled mushroom, tomato, hash brown and two eggs cooked to your liking

Coworth Park veggie breakfast: Grilled mushrooms, cherry tomatoes, sausage, hash brown, avocado and black bean pudding <i>(v)</i> with two eggs to your liking ✓
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Crushed avocado on sourdough toast with poached eggs *

Grilled kippers with poached eggs, capers, lemon and parsley *

SPECIALITY EGGS
Scrambled egg with smoked salmon and chives <i>(add caviar £50 supplement)</i>

Boiled egg and sourdough soldiers * ✓
Coworth Country Eggs Benedict *
Coworth Country Eggs Royale *
Coworth Country Eggs Florentine * ✓
Three-egg omelette with a choice of filling: * Cheese, ham, mushroom, tomato, peppers, spinach

BUTTERMILK PANCAKES* OR WAFFLES
<i>Served with:</i>
Crispy bacon and maple syrup
Blueberries, clotted cream and meadow honey ✓
Banana, chocolate and hazlenut sauce ✓
Strawberries and vanilla cream ✓

TOASTIES AND BAGELS
Smoked salmon and cream cheese bagel with cucumber
Brie, bacon and cranberry toasted croissant *
Sausage or bacon bap with homemade brown sauce *
Toasted flatbread with green olives, heirloom tomatoes, houmous, coriander and olive oil * <i>(v)</i>

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