



MARKET KITCHEN

STAYING TRUE TO OUR ROOTS

EVENING MENU

Set up by Lady Warwick at the beginning of the 20th century, Studley Castle served as an Agricultural College for Women. Today, the passion for knowledge continues, & our chefs are ready to share everything they know about all things food & drink.

WARNERLEISUREHOTELS

🌱 - Vegetarian 🍷 - These menu items do not contain gluten as an ingredient* 🌿 - Vegan
Some of our dishes can be adapted to suit your dietary requirements - please speak to your Host

If you require information regarding the presence of allergens in any of our food or drink please ask a member of our team, even if you have dined with us previously. We take great care to prevent cross-contamination when preparing your food, however please be aware that all our dishes are prepared in kitchens where all known allergens are present, therefore we cannot guarantee that any food item is completely free from allergens. STUD/DIN/2020/01



Your safety and well being is vitally important to us. With this in mind, all our menus are treated with an anti-bacterial coating, eliminating 99% of bacteria. Please remember to wash your hands thoroughly for at least 20 seconds after your meal.

MARKET KITCHEN

FROM THE GROUND UP

Studley Castle goes way back – to 1836 in fact. Times and recipes have since moved on, but our dishes pack just as much exuberance & flavour punch today as they would have done for the gentry of old.



THREE COURSES, £25 PER PERSON

STARTERS

Chicken liver & sherry pâté

Served with brioche toast, date & fig chutney

Cantaloupe melon 🌱*

Mango, coconut yoghurt, toasted coconut, raspberry sauce

Smoky BBQ chicken thigh

Creamed sweet potato, spiced tomato salsa

Lemon & black pepper smoked salmon 🌱*

Prawn, fennel & dill salad, lemon & avocado mayonnaise

Market Kitchen soup of the day 🌱

An array of delicious dishes to suit all taste buds.
Relax as all will be served to your table.



Relax, we'll come to you.
Fresh, tasty & light

Deli of the day plate

Quiche Lorraine, cold meat, savory egg, pickled vegetables, potato, spring onion & wholegrain mustard salad

Available as a starter or main course



Slow-braised blade of beef 🌱*

Buttered spinach, asparagus, turmeric potato, red wine gravy

Pan-fried lamb's liver

Creamed potato, pea purée, crispy bacon, braised onions

Pan-seared hake fillet

Caponata, crushed potato, basil & spinach velouté

Sweet potato & roasted cauliflower mac & cheese 🌱

Green pea risotto 🌱

Spinach, mixed cherry tomatoes, savoury nut granola

BUTCHER'S BLOCK



This evening's roast joint
hand-carved by your
chef & served to your table

Whole roasted turkey with tarragon butter
Cranberry sauce, bread sauce, stuffing
Served with a selection of vegetables, potatoes, gravy



**Fresh flavours
from around the world**

*Daily changing to give you
the best variety*

INDIA

Please choose from the below & we will serve to your table

Butter chicken with toasted almonds

Chickpea & spinach tikka 🌱

Beef jalfrezi

(Served with turmeric rice 🌱, naan breads 🌱,
mango chutney 🌱, cucumber & mint raita 🌱)

HARBOUR CATCH



**Fish of the day, cooked to
order & served to your table**

Sea bass fillet

*Accompanied by a selection of
vegetables, potatoes & garnishes*

PUDDING SHOP



A carousel of
after-dinner treats

*Daily changing selection
of your favourite
cold & hot desserts*

Warm chocolate brownie 🌱*
Vanilla ice cream

Summer berry tart

Blackcurrant sorbet, berry compote

Warm Bramley apple & raspberry tart

Crunchy crumble & vanilla custard

Clotted cream cheesecake

Strawberry & elderflower compote

Market cheeseboard

A selection of British & continental cheeses
with celery, grapes, chutney & biscuits

Ice cream parlour

Blackberry & clotted cream

Salted caramel

Chocolate

Strawberry

Vegan options available

HOW DOES OUR GARDEN GROW?

Our chefs take their inspiration from the Vale of Evesham, renowned for its market gardening. Always sourcing fresh & seasonal produce, & focusing on quality & choice.



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STARTERS

- Breaded spiced potato cake 
Lime butter, mango chutney, crunchy papadum, mint yoghurt, coriander
- Italian style meatballs
Spiced arrabiatta sauce, cornbread, lovage pesto
- Mixed cherry tomato panzanella salad 
Crispy sourdough croutons, balsamic, fresh basil
- Hot-smoked mackerel parfait
Bloody Mary sauce, melba toast, olive, tomato
- Market Kitchen soup of the day 

An array of delicious dishes to suit all taste buds.
Relax as all will be served to your table.

BRITISH DELI

Relax, we'll come to you.
Fresh, tasty & light

Deli of the day plate
Broccoli & Stilton quiche, cold meat, savoury egg,
golden beetroot piccalilli, niçoise salad


Available as a starter or main course


MAINS

Chilli beef burger
40z patty, pulled beef chilli,
Stilton, toasted brioche bun,
buttered corn on the cob,
chips, fresh pickled cucumber

Tempura sea bass
Cucumber relish, tomato & chilli chutney, Parmentier potato

Slow-cooked pork belly
Seasonal vegetable & pancetta ragù, fried pollenta,
crispy crackling

Smoked Cheddar & leek soufflé 
Sautéed potato & mixed bean cassoulet

Peppered Portobello mushroom 
Sautéed peppers, red onion, garlic, spiced tomato sauce,
brown rice, quinoa

BUTCHER'S BLOCK


This evening's roast joint
hand-carved by your
chef & served to your table

Slow-cooked leg of lamb, carved off the bone
Served with a selection of vegetables, potatoes,
gravy & mint sauce

CHEF'S DISH OF THE DAY

Fresh flavours
from around the world
Daily changing to give you
the best variety

ASIA
Please choose from the below & we will serve to your table

- Green Thai pork & vegetable curry
- Katsu crispy chicken
(Served with boiled rice, prawn crackers)
- Korean style stir fried vegetables 
- Topped with cashew nuts, boiled rice

HARBOUR CATCH

Fish of the day, cooked to order &
served to your table

Delice of salmon
Accompanied by a selection of
vegetables, potatoes & garnishes

PUDDING SHOP


A carousel of
after-dinner treats

Daily changing selection
of your favourite
cold & hot desserts

Dark Belgian chocolate & salted caramel fondant

Sour cherry & pistachio Bakewell
Fresh cream

Banana crème brûlée
Glazed with cinnamon sugar

Mango & coconut mousse bar 
Coconut shavings

Market cheeseboard
A selection of British & continental cheeses
with celery, grapes, chutney & biscuits

Ice cream parlour
Blackberry & clotted cream

Salted caramel
Chocolate
Strawberry

Vegan options available

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STARTERS

Pressed chicken, ham & pesto terrine

Sun-dried tomato, spring onion, green pepper salad

Pan-fried garlic & rosemary mushrooms

Toasted sourdough,
pine nut & spring onion dressing

Harissa-spiced lamb kofta

Corn tortilla, pickled red onion, citrus slaw, raita

Smoked haddock, salmon & spinach terrine

Gribiche dressing, toasted olive bread

Market Kitchen soup of the day

An array of delicious dishes to suit all taste buds.
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Fresh, tasty & light

Deli of the day plate

*Quiche Lorraine, cold meat, savoury egg,
pickled onions, tuna, pea, sweetcorn pasta salad*

Available as a starter or main course



Fish & chips

Prime cod fillet in beer batter,
fresh pickled cucumber,
chunky cut chips, mushy peas,
tartare sauce

Korean-style sticky pork steak

Spring onion, pak choi, sesame seeds,
cauliflower & cashew nut rice

Classic bouillabaisse

Mussels, clams, prawn, sea bass, toasted sourdough,
aioli, pickled fennel

Goat's cheese, red pepper & asparagus tart

Sweet potato fries, herb leaf salad

Vegetable, lentil hotpot pie

Slices of sweet potato, carrot, potato served
with wilted greens

BUTCHER'S BLOCK



This evening's roast joint
hand-carved by your
chef & served to your table

Succulent 28-day aged forerib of beef
Served with a selection of vegetables, potatoes, gravy,
horseradish sauce, Yorkshire pudding



Fresh flavours from around the world

*Daily changing to give you
the best variety*

MIDDLE EAST

Please choose from the below & we will serve to your table

Moroccan-style meatballs, yoghurt & pomegranate

Cumin-baked white fish

Roasted vegetable couscous

(Served with fresh pickles , tzatziki , tabbouleh ,
hummus  & flat bread 

HARBOUR CATCH



Fish of the day, cooked to
order & served to your table

Mackerel fillet

*Accompanied by a selection of
vegetables, potatoes & garnishes*

PUDDING SHOP



A carousel of
after-dinner treats

*Daily changing selection
of your favourite
cold & hot desserts*

Kentish Bramley apple galette

Salted caramel ice cream

Chocolate & salted caramel slice

Caramel sauce

Chef's pavlova

(Please speak to your host)

Red velvet cheesecake

Chocolate sauce, raspberries

Market cheeseboard

A selection of British & continental cheeses
with celery, grapes, chutney & biscuits

Ice cream parlour

Blackberry & clotted cream

Salted caramel

Chocolate

Strawberry

Vegan options available

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— STARTERS —

Melon, grilled vegetable & olive salad 
Roquette & balsamic dressing

Breaded cod goujons
Pea, mint & lime dip

Pulled beef chilli mac & cheese
Onion & tomato salsa, avocado sour cream

Courgette, Cheddar, spring onion & chili tart
Pickled vegetable salad

Market Kitchen soup of the day 

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Fresh, tasty & light


Deli of the day plate
Broccoli & Stilton quiche, cold meat, savoury egg, marinated olives, tomato, mozzarella & basil salad
Available as a starter or main course



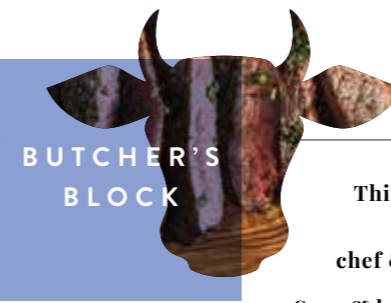
Pan-fried garlic chicken thigh
Sweet potato purée, kale, pine nuts, glazed baby onions, lime butter

Pan-seared salmon
Crème fraîche crushed potatoes, wilted spinach, prawn, chive butter sauce

Slow-roasted orange duck leg
Red cabbage purée, potato cake, roasted seasonal vegetables

Grilled cauliflower 'steak' 
Spiced coconut & lentil sauce, spinach, crispy onions, pomegranate seeds

Chickpea-filled girasole 
Broccoli, exotic mushrooms, garlic, pine nuts, creamy sauce




This evening's roast joint
hand-carved by your chef & served to your table

Sage & honey-glazed pork loin
Served with a selection of vegetables, potatoes, gravy, apple sauce



Fresh flavours
from around the world
Daily changing to give you the best variety

ITALY
Please choose from the below & we will serve to your table

Roasted vegetables & penne pasta
in spiced arrabbiata sauce 

Lasagne al forno
Chicken thigh topped with caponata & lemon
(Garlic bread )

**HARBOUR
CATCH**

Fish of the day, cooked to order & served to your table

Sea bass fillet
Accompanied by a selection of vegetables, potatoes & garnishes


**PUDDING
SHOP**




A carousel of after-dinner treats

Daily changing selection of your favourite cold & hot desserts

Warm treacle tart
Ginger cream

Cinnamon biscuit cheesecake 
Apple compote

Chocolate, raspberry & coconut cheesecake 

The Warner classic sherry trifle

Market cheeseboard
A selection of British & continental cheeses with celery, grapes, chutney & biscuits

Ice cream parlour
Blackberry & clotted cream

Salted caramel
Chocolate
Strawberry

Vegan options available

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