

AUDLEYS WOOD  
HOTEL

BAR & LOUNGE MENU



## SMALL PLATES

**Home marinated mixed olives (vg) 4**  
(kcal 129)

**Audleys fried chicken 9**  
Gravy mayonnaise (kcal 527)

**Venison scotch egg 10**  
Prune ketchup (kcal 664)

**White onion soup (v) 8**  
Sourdough crouton, chive, cheese scone (kcal 651)

**Tempura cod cheeks 9**  
Chorizo mayonnaise (kcal 410)

**Duck liver parfait 10**  
Fig and cherry jam, brioche (kcal 568)

**Mushroom on toast (vg) 11**  
Mushroom parfait, truffle, grilled sourdough,  
crispy onions, chives (kcal 293)

**Bread and butter (v) 6**  
Sourdough, whipped butter (kcal 506)

## SALADS

We offer the choice of small or large

**Plant-based feta salad (vg) 9/17**  
Salt baked beetroots, pear, quinoa, salad leaves,  
Lemon dressing (kcal 448/895)

**Free range chicken Caesar salad 11/21**  
Baby gem lettuce, boiled egg, marinated anchovies,  
sourdough croutons, aged parmesan (kcal 446/898)

## CHEESE SELECTION

**Colston Bassett blue cheese (v) (kcal 119 per slice)**

The most famous of all the Stilton's from Nottingham, this is a smooth and creamy cheese with a mellow flavour. It has a rich cream colour and blue veining throughout.

**Tunworth (v) (kcal 78 per slice)**

Tunworth is a traditional Camembert-style cheese handmade less than 3 miles from our doorstep from pasteurised cow's milk.

**Driftwood goat's cheese (v) (kcal 84 per slice)**

Produced by Whitelake Cheese, Driftwood Goat's Cheese Log is an ash coated cheese that has a geotrichum rind and a soft, creamy texture. Made with unpasteurised milk and vegetarian rennet, it has citrus notes and earthy undertones.

**Spewood ewe (v) (kcal 119 per slice)**

Made from unpasteurised sheep's milk and produced in the region of Berkshire.

**Shorrocks Lancashire Bomb (v) (kcal 94 per slice)**

Powerful Lancashire Cheese. Made using pasteurised milk from a herd of Holstein Friesian cows and vegetarian rennet. Matured for 24 months, it has a wonderfully creamy texture and strong mature flavour. Wrapped in muslin and dipped into wax creating a distinctive cheese like no other.

**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.



## STONE BAKED PIZZAS

*Sourdough stretched 12 inch pizzas*

### LARGE PLATES

#### **255g 28-day aged rib eye 42**

Charred shallot, Caesar salad, triple-cooked chips  
(kcal 1148)

Served with a choice of:  
Peppercorn sauce (kcal 161)  
Bearnaise (kcal 526)

#### **Chicken tikka masala 19**

Cumin and saffron rice, naan bread (kcal 1086)

#### **Beef ragu 25**

Pappardelle, parmesan, parsley (kcal 1064)

#### **Audleys Wood beef burger 22**

Braised sticky beef rib, brioche bun, burger sauce,  
gherkin, lettuce, tomato, triple-cooked chips  
(kcal 1514)

Add:

Streaky bacon (kcal 101) 3  
Black bomber cheese (kcal 164) 3

#### **Battered fillet of line-caught cod 24**

Pea purée, tartar sauce, curry sauce,  
triple-cooked chips (kcal 1432)

#### **Plant based burger (vg) 20**

Gherkin ketchup, lettuce, tomato, triple-cooked chips  
(kcal 831)

#### **3 cheeses (v) 22**

Mozzarella, goat's cheese, Colston Bassett blue, basil,  
tomato passata (kcal 1209)

#### **Cajun chicken 21**

Bacon, red peppers, goat's cheese, mozzarella,  
tomato passata (kcal 1251)

#### **Prosciutto ham 21**

Nduja sausage, mushroom, olive, parmesan,  
mozzarella, tomato passata (kcal 1355)

#### **Plant based 23**

Meatless bbq chicken, mushroom, charred peppers,  
mozzarisella, tomato passata (kcal 1066)

### SIDE ORDERS

#### **Triple-cooked chips 6**

Buttermilk ranch (kcal 466)

#### **Mashed potato 6**

Crispy onions, chives (kcal 585)

#### **Salt baked beetroot 6**

Goats cheese (kcal 544)

#### **Cauliflower cheese 6**

Pancetta (kcal 439)

#### **Chicory & fennel salad 6**

Orange dressing (kcal 163)

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.





## DESSERTS

### Dark chocolate brownie 8

Crème diplomat, chocolate and orange ice cream  
(kcal 885)

### Spotted dick 8

Custard, brandy snap, clotted cream ice cream  
(kcal 1334)

### Treacle tart 8

Ginger, milk ice cream (kcal 644)

### Selection of ice creams and sorbets 9

Selection of plant based alternatives available  
Chocolate soil, fresh fruit (kcal 571)

### British Isle cheeseboard

Chutney, artisan crackers, grapes, set fruit conserve  
(kcal 275)

3 cheeses 14 | 5 cheeses 20

## SANDWICHES

*All served with slaw and crisps. Sliced white or brown bloomer, gluten-free options available.*

### CLASSIC

#### Beetroot hummus (vg) 10

Charred red peppers, spinach, coriander (kcal 769)

#### Braised ham hock 11

Piccalilli, gem lettuce (kcal 651)

#### Tuna mayonnaise 10

Pickle cucumber (kcal 914)

#### Pastrami and Black Bomber cheese 13

Gherkin, mustard mayo (kcal 853)

### DELUXE

#### Audleys fried chicken 13

Kimchi, mayonnaise, lettuce, ciabatta (kcal 1033)

#### French onion croque monsieur 14

Braised ham, caramelised onions, Dijon mustard, Gruyere cheese sauce, sourdough (kcal 1049)



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.