

# AUDLEYS WOOD

HOTEL  
BASINGSTOKE, HAMPSHIRE

## **The Conservatory Restaurant**

Described as a Neo-Gothic Renaissance mansion, the main house of Audleys Wood has existed since 1880 and holds a fascinating history within its very name - the moniker “Oddele”, from which Audley arose, is found as far back as the 11th century, where it was recorded in the Domesday Book of 1086.

This handsome country house was a well-loved home for much of its life, and notable former inhabitants include Viscount Camrose, the editor of The Daily Telegraph. After a number of years as a home for the elderly, Audleys Woods was converted into a hotel in 1989.

Audleys Wood 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 expertly chosen wine pairings or simply choose a bottle from our expertly chosen wine list.

The skillful kitchen team is passionate and focused on serving elegant dishes that allow quality ingredients to take centre stage. They have taken full advantage of the finest local ingredients when creating this seasonal menu.

I wish you a very enjoyable dining experience with us!

Leon Sharp  
Head Chef



Two AA Rosettes for  
Culinary Excellence

*Hand*PICKED  
HOTELS

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## Starters

### **Mackerel** £12

Horseradish yoghurt, cucumber, finger lime (kcal 436)

### **Wild pigeon** £14

Black pudding purée, beetroot, Swiss chard (kcal 236)

### **Game terrine** £12

Pickled vegetables, bacon jam, beef fat brioche (kcal 764)

### **Mushroom tart (v)** £9

Onion espuma, ecorino crumb, confit egg yolk (kcal 355)

### **Jerusalem artichoke** £10

Velouté, crisp & malted poached artichokes,  
roasted pear purée, parsley (kcal 225)

### **Beetroot (vg)** £10

Plant based burella, puffed wild rice, red vein sorrel (kcal 204)

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**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 are inclusive of VAT at current rate.

Adults require around 2000 Kcal a day.

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## Mains

### **Cod £25**

Roasted cauliflower, cavolo nero, sea herbs  
parmesan and herb gnocchi, curried cauliflower velouté (kcal 1015)

### **Honey roasted mallard breast £32**

Spiced mallard leg tartlet, blackberry ketchup, duck sauce (kcal 736)

### **Venison fillet £40**

Braised haunch, salsify, savoy cabbage,  
parsnip and pear purée, venison jus (kcal 659)

### **Wagyu bavette of beef £38**

Ox cheek croquette, braised red cabbage,  
salt baked celeriac, rich beef sauce (kcal 853)

### **Truffle risotto (v) £25**

Leek rondelles, driftwood cheese, crispy filo, chive (kcal 1001)

### **Add chicken breast £5 (kcal 246)**

### **Smoked sand carrot (vg) £20**

Plant based superstraccia, lentils, puffed grains & seeds (kcal 805)

## Sides £5 each

Triple-cooked chips, truffle & parmesan (kcal 314)

Mash potato, crispy onions, chives (kcal 403)

Charred cabbage, pancetta, chestnuts (kcal 247)

Maple glazed carrots (kcal 101)

Chicory, pear, blue cheese salad (kcal 286)

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## Desserts

**Mirror glazed millionaire mousse** £11  
Lemon sable, salted brown butter ice cream (kcal 1167)

**Plant based custard & apple slice (vg)** £12  
Apple sorbet (kcal 863)

**Tunworth (v)** £15  
Truffle, honey, fig roll (kcal 585)

**Passionfruit soufflé (v)** £12  
White chocolate ice cream (kcal 1077)

**Selection of ice creams and sorbets (v)** £8  
Chocolate soil, fresh fruit (kcal 565)

**British Isle cheeseboard** 3 for £12 /5 for £17  
Chutney, artisan crackers, grapes, set fruit conserve (kcal 275)

## 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 pasteurized 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.

**Spenwood ewe (v)** (kcal 119 per slice)  
Made from unpasteurised sheep 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. It is wrapped in muslin and dipped into wax creating a distinctive cheese like no other.

**Petit fours** £5 (kcal 190)  
Served with your choice of tea or coffee

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