

AUDLEYS WOOD
HOTEL

BAR & LOUNGE MENU



SMALL PLATES

Crispy fish cake 8.5

Sriracha emulsion (kcal 494)

Audleys Wood fried chicken 9

Truffle mayonnaise (kcal 501)

Sausage roll 8

Pork, caramelised onion and apple piccalilli (kcal 435)

Home marinated mixed olives (vg) 6

(kcal 129)

Chicken liver parfait 10

Apricot jam, beef fat brioche (kcal 812)

Leek and potato soup 10

Cheese scone and whipped pork butter (kcal 505)

Mushroom on toast (vg) 10.5

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

Vegan feta, I.O.W tomatoes, cucumber, olives, red onion, elderflower dressing (kcal 215/429)

Chicken Caesar salad 11/19

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 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.

Spewood 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.

This is a sample menu only. 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.

LARGE PLATES

28-day aged rib eye 30

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

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

Chicken tikka masala 18

Cumin and saffron rice, naan bread (kcal 1269)

Shepherd's pie 23

Braised lamb shoulder, garlic mash (kcal 1303)

Audleys Wood beef burger 20

Braised sticky beef rib, brioche bun, burger sauce,
gherkin, lettuce, tomato, triple-cooked chips
(kcal 1300)

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 631)

STONE BAKED PIZZAS

Sourdough stretched 12 inch pizzas

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

Andalouse sauce (kcal 466)

Garlic mash potato 6

Crispy onions, chives (kcal 403)

Hay smoked carrots 6

Coriander, ricotta (kcal 402)

BBQ tenderstem broccoli 6

Lemon, black garlic (kcal 143)

I.O.W tomatoes 6

Goats curd, radish (kcal 81)

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DESSERTS

Dark chocolate brownie 9

Caramel cremeux, popcorn ice cream (kcal 806)

Sticky toffee pudding 8

Butterscotch sauce, brandy snap, banana ice cream (kcal 898)

Eton mess 10

Meringue, poached raspberries, raspberry sorbet (kcal 481)

Selection of ice creams and sorbets 9

Chocolate soil, fresh fruit (kcal 571)

Selection of British cheese

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)

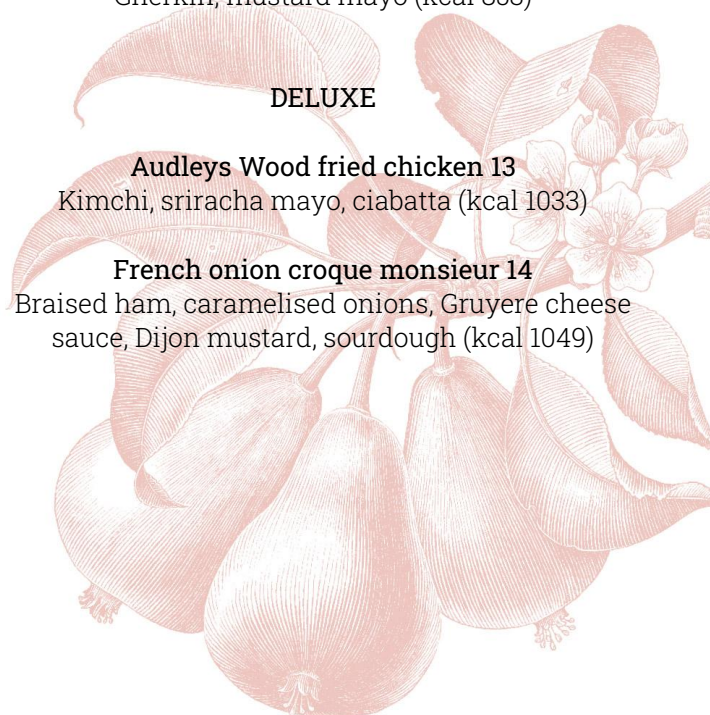
DELUXE

Audleys Wood fried chicken 13

Kimchi, sriracha mayo, ciabatta (kcal 1033)

French onion croque monsieur 14

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



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