

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 skilful 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

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.

SEASONAL MENU

CHEESE SELECTION

British Isle cheeseboard

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

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.

The majority of our dishes can be served in half portions for younger diners or smaller appetites. Please ask a member of our team for details.

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.

SEASONAL MENU

STARTERS

Iberico presa

Parsnip, apple, cider glaze (kcal 429)
(5 Supplement)

Squash

Chicken, nasturtiums (kcal 343)

John Dory

Caponata, bouillabaisse (kcal 251)
(5 Supplement)

Rabbit terrine

Prune ketchup, pickled vegetables, brioche (kcal 453)

Leek (vg)

Confit and smoked leeks, crispy onions, plant-based 3 cheese sauce
(kcal 384)

Beetroot (vg)

Burrella, granola, pine oil, red vein sorrel (kcal 369)

Curried parsnip velouté (vg)

Parsnip bhajis (kcal 504)

The majority of our dishes can be served in half portions for younger diners or smaller appetites. Please ask a member of our team for details.

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.

MAIN COURSES

Venison

Haunch, chou farci, celeriac, sauerkraut, blackberry, huntsman sauce (kcal 969)

Blythburgh pork

Loin, collar, artichoke, pork sauce (kcal 1640)

Merrifield duck breast

Duck leg, orange marmalade, carrot, rich duck sauce (kcal 1006)

Roast Cornish cod

Crab, gnocchi, salsify, bisque (kcal 883)

Devon white free range chicken

Breast, wing, thigh
Oyster mushroom, leek, parmesan, chicken sauce (kcal 933)

Gnocchi (vg)

Cauliflower, golden raisins, quinoa, lemon (kcal 877)

Macaroni and cheese (vg)

Plant-based cheese sauce, prosociano, truffle, chive (kcal 737)

SIDES

6 each

Triple-cooked chips, buttermilk ranch (kcal 466)

Mash potato, crispy onions, chives (kcal 585)

Salt baked beetroot, goat's cheese (kcal 544)

Cauliflower cheese, pancetta (kcal 439)

Chicory & fennel salad, orange dressing (kcal 163)

DESSERTS

Parsnip cake (v)

Parsnip toffee, candied ginger, buttermilk sorbet (kcal 610)

Parfait

Pear, meringue, milk ice cream (kcal 534)

Jaffa choux

Chocolate, orange (kcal 1004)

Petit fours

Served with your choice of tea or coffee (kcal 191)

Chocolate mousse (vg)

Coconut, passionfruit (kcal 563)

Selection of ice creams and sorbets (v) or (vg)

Chocolate soil, fresh fruit (kcal 608)

Tonka panna cotta (vg)

Meringue, honeycomb, pear sorbet (kcal 682)

The majority of our dishes can be served in half portions for younger diners or smaller appetites. Please ask a member of our team for details.

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.