

AUDLEYS WOOD
HOTEL

BAR & LOUNGE MENU

*Available from 10am-10pm
cold sandwiches available 24hrs*



COLD SANDWICHES

All served with dressed rocket and crisps on sliced white or brown bloomer, or bagel. Gluten-free options available

Ham and English mustard £13

Ham, English mustard, red onion, rocket
(331kcal)

Smoked salmon £14

Smoked salmon, cucumber, herb crème fraîche
(427kcal)

Atlantic prawn £14

Atlantic prawns, Marie Rose dressing, tomato, cucumber
(331kcal)

Cheese and pickle (v) £12

Black Bomber, Branston pickle, baby gem
(480kcal)

Beetroot and hummus (vg) £11

Beetroot, hummus, charred red peppers, spinach, coriander
(403kcal)

HOT SANDWICHES

All served with dressed rocket and fries

Steak sandwich £19

Steak, confit onion, mustard mayonnaise, watercress, ciabatta
(1023kcal)

Classic club sandwich £19

Charred chicken breast, streaky bacon, tomato, egg mayonnaise, bloomer bread
(1176kcal)

Open cheese and mushroom (v) £17

Sourdough toasties, ceps, tempura oyster mushroom, truffle, watercress
(852kcal)

Vegan club sandwich (vg) £18

Smoked tofu, avocado, charred peppers, baby gem, miso mayonnaise, bloomer bread
(643kcal)

SIGNATURE COCKTAILS

Mojito £14

Rum, muddled lime, sugar, mint, soda top

Negroni £14

Gin, sweet vermouth, Campari

Old Fashioned £14

Whisky, orange bitters

Amaretto Sour £14

Disaronno, bourbon, lemon juice

Cosmopolitan £14

Vodka, Cointreau, fresh lime, cranberry juice

Espresso Martini £14

Vodka, Kahlúa, espresso

Chambord Royale £14

Chambord, sparkling wine

LIQUEUR COFFEE

Baileys £10

Famous Grouse £10

Martell VS £10

Irish coffee £10

A discretionary 12.5% service charge will be added to your bill. Our food is prepared in a kitchen where nuts, gluten and other allergens are present/our menu descriptions do not include all ingredients. If more information is required, please ask a member of the team. Prices include VAT. Adults need around 2000 kcal per day.

HOT BEVERAGES

Our tea supplier's, Camellia's Tea House, check that sustainable methods of farming are implemented and source their teas from gardens accredited by organisations such as the Rainforest Alliance, UTZ and Ethical Tea Partnership.

Teas

English Breakfast £5.50

Decaffeinated alternative available
(with semi-skimmed milk 20kcal)

Earl Grey £5.50 (0kcal)

Very Berry £5.50 (0kcal)

White Jasmine and Apricot £5.50 (0kcal)

Lemon and Ginger £5.50 (0kcal)

Rooibos Orange and Cactus Fig £5.50 (0kcal)

Chamomile £5.50 (0kcal)

Lung Ching £5.50 (0kcal)

Coffees and Hot Chocolate

Single or double espresso £5.50 (0kcal)

Americano £5.50 (0kcal)

Latte £5.50 (97kcal)

Cappuccino £5.50 (97kcal)

Flat white £5.50 (73kcal)

Mocha £5.50 (93kcal)

Hot chocolate £5.50 (304kcal)

Decaffeinated alternatives are available

Alternative milk available:

Soya (55kcal) | Oat (56kcal) | Almond (16kcal)

Our coffee bean providers, Peak and Wild, partner with the John Muir Trust to support the restoration of Scotland's rainforests. Their goal is to save over 1,000 hectares of Scotland's rainforest over three years, and to help 2,500 young people across the UK and Ireland to achieve the John Muir Award

SOUP AND SALADS

Bread and butter available with soup or salad £2.50

Soup of the day (vg) £8

Crusty bread roll, butter
(282kcal)

Classic Caesar salad £14

Baby gem lettuce, boiled egg, marinated anchovies, sourdough croutons, aged Parmesan
(648kcal)

Atlantic prawn and crevette salad £19

Atlantic prawns, crevettes, cucumber, tomato, avocado, Marie Rose dressing
(416kcal)

Baby spinach and quinoa salad (vg) £19

Baby spinach, quinoa, butternut squash, pomegranate, red onion, truffle and yuzu dressing, prosociano
(518kcal)

Additions to any salad:

Add free-range chicken for £5 (215kcal)

Add smoked salmon for £5 (114kcal)

Add grilled prawns for £5 (47kcal)

Our fish and seafood are only purchased from suppliers who use sustainable sources.

LARGE PLATES

Thai green chicken curry £20

Thai green chicken curry, bok choy, snow peas, baby corn, courgette, sticky sushi rice, coconut shavings, pickled red chilli
(613kcal) - Vegan alternative available £18

28-day aged chargrilled ribeye steak £34

Chargrilled ribeye steak, grilled tomato, mushrooms, chunky chips
(1027kcal)

Approximately 226g uncooked weight

Add peppercorn sauce £3 (89kcal)

Add red wine sauce £3 (40kcal)

Add garlic butter £2 (156kcal)

10oz lightly battered haddock £25

Lightly battered haddock, crushed peas, tartare sauce, triple-cooked chips
(875kcal)

Approximately 283g uncooked weight

Add curry sauce £2.50 (174kcal)

Jerusalem artichoke and truffle ravioli (v) £19

Jerusalem artichoke, truffle ravioli, wild mushroom, onion textures, truffle cream
(927kcal)

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BURGERS

Audleys Wood beef burger £22

Beef burger, brioche bun, braised sticky beef rib, burger sauce, gherkin, lettuce, tomato, chunky chips (1327kcal)

Add streaky bacon £3 (134kcal)

Add Black Bomber cheese £3 (123kcal)

Buttermilk fried chicken burger £20

Buttermilk fried chicken, seasonal slaw, red pepper and tomato chutney, lettuce, paprika coulis, chunky chips (623kcal)

Add streaky bacon £3 (134kcal)

Add Montgomery cheese £3 (125kcal)

Plant-based burger (vg) £19

Plant-based burger, avocado, Pico de Gallo salsa, lettuce, vegan mayonnaise, chunky chips (703kcal)

Add vegan cheese £2 (90kcal)

SIDE ORDERS

Triple-cooked chips (v) £5

Triple-cooked chips, buttermilk ranch (490kcal)

Heritage tomato (vg) £5

Heritage tomatoes, Pedro Ximénez dressing, basil (346kcal)

Rocket salad £5

Rocket, aged Parmesan, balsamic (173kcal)

Tenderstem broccoli (v/vg) £5

Tenderstem broccoli, pangrattato, chilli (167kcal)

New season potatoes (v) £5

New season potatoes, soured cream, chives (378kcal)

DESSERTS

Sticky toffee pudding (v) £9

Sticky toffee pudding, butterscotch sauce, clotted cream ice cream (1071kcal)

Dark chocolate brownie (v) £9

Dark chocolate brownie, miso caramel, honeycomb ice cream (649kcal)
Vegan alternative available

Selection of ice creams and sorbets (v/vg) £7

Fresh fruit, coulis (561kcal)

Selection of plant-based alternatives available

CHEESE SELECTION

British Isle cheeseboard 3 for £14 | 5 for £20

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

Colston Bassett Blue cheese (v)

The most famous of all the Stiltons from Nottingham, this is a smooth and creamy cheese with a mellow flavour. It has a rich cream colour and blue veining throughout. (119kcal per slice)

Tunworth (v)

Tunworth is a traditional Camembert-style cheese handmade less than 3 miles from our doorstep from pasteurised cow's milk. (78kcal per slice)

Driftwood goat's cheese (v)

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. (84kcal per slice)

Spennwood ewe (v)

Made from unpasteurised sheep milk and produced in the region of Berkshire. (119kcal per slice)

Shorrocks Lancashire Bomb (v)

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. (94kcal per slice)

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