

AUDLEYS WOOD

HOTEL

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Welcome to 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 Wood 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.

Adam Podlawski
Head Chef



Two AA Rosettes for
Culinary Excellence

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.

*Hand*PICKED
HOTELS

SEASONAL MENU

2 COURSES £28 OR 3 COURSES FOR £36

Served from 18.30

STARTERS

Bread and butter £2.50

Soup of the day (vg)

Bread roll, chef's choice butter (kcal 282)

Atlantic prawn cocktail

Baby gem, cucumber, tomato, marie rose sauce (kcal 591)

Open cheese and mushroom toastie (v)

Ceps, tempura oyster mushroom, truffle, watercress (kcal 852)

Ham hock and black pudding terrine

Piccalilli, sourdough (kcal 496)

Heritage beetroots (v)

Orange reduction, barrel aged feta cheese, candied pumpkin seed (kcal 961)

Vegan alternative available

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.

TEA AND COFFEE

Single espresso £5.50
(kcal 0)

Double espresso £5.50
(kcal 0)

Americano £5.50
(kcal 0)

Latte £5.50
(kcal 97)

Cappuccino £5.50
(kcal 97)

Flat white £5.50
(kcal 73)

Mocha £5.50
(kcal 93)

Hot chocolate £5.50
(kcal 304)

Decaffeinated alternatives are available

Alternative milk available:

Soya milk (kcal 55)

Oat milk (kcal 56)

Almond milk (kcal 16)

Our coffee bean provider, Peak & Wild, partners 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 & Ireland to achieve the John Muir Award.

CAMELLIA'S TEA HOUSE LONDON

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.

English Breakfast £5.50 (kcal 0)

Decaffeinated English Breakfast £5.50 (kcal 0)

Earl Grey £5.50 (kcal 0)

Very Berry £5.50 (kcal 0)

White Jasmine and Apricot £5.50 (kcal 0)

Lemon and Ginger £5.50 (kcal 0)

Rooibos Orange and Cactus fig £5.50 (kcal 0)

CLASSIC COCKTAILS

Mojito £14

Rum, muddled lime, sugar and 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

SELECTION OF LIQUEUR COFFEE £10

Baileys

Famous Grouse

Martell VS

Haig Club

Irish coffee

Jack Daniel's Tennessee Honey

MAINS

Thai green chicken curry

Bok choy, snow peas, baby corn, courgette, sticky sushi rice, coconut shavings, pickled red chilli (kcal 613)

Vegan alternative available

10oz lightly battered haddock

Crushed peas, tartare sauce, triple-cooked chips (kcal 875)

*Approximately 283g uncooked weight

Add curry sauce for £2.50 (kcal 174)

8oz pork rump steak

Creamed potato, Tenderstem broccoli, peppercorn sauce (kcal 829)

*Approximately 226g uncooked weight

28-day aged rib-eye

Grilled tomato and mushroom, chunky chips (kcal 1027)

Add peppercorn sauce (kcal 89)

Add red wine sauce (kcal 40)

Add garlic butter (kcal 156)

£7 supplement

6oz beef burger

Tomato, baby gem, dill pickles, burger sauce, skin on fries (kcal 1078)

Add streaky bacon £3 (kcal 134)

Add Black Bomber cheese £3 (kcal 123)

Jerusalem artichoke and truffle ravioli (v)

Wild mushroom, onion textures, truffle cream sauce (kcal 927)

SIDES

£5 each

Triple-cooked chips, buttermilk ranch (v) (kcal 466)

Heritage tomato, Pedro Ximénez dressing, basil (vg) (kcal 346)

Rocket salad, aged parmesan, balsamic (kcal 173)

Tenderstem broccoli, pangrattato, chilli (v/vg) (kcal 167)

New season potatoes, sour cream, chives (v) (kcal 378)

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

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.

CHEESES

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 unpasteurized milk and vegetarian rennet, it has citrus notes and earthy undertones.

Spewood ewe (v) (kcal 119 per slice)

Made from unpasteurized sheep milk and produced in the region of Berkshire.

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

Powerful Lancashire Cheese. Made using pasteurized 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.

DESSERTS

Sticky toffee pudding (v)

Butterscotch sauce, clotted cream ice cream (kcal 1071)

Dark chocolate brownie (v)

Miso caramel, honeycomb ice cream (kcal 649)

Vegan alternative available

Plum, apple and blackberry crumble (v)

Choice of custard or vanilla ice cream (kcal 858)

Vegan alternative available

Duo of cheese

House chutney, grapes and biscuits

Additional cheeses are £3.50 per slice

Selection of ice creams and sorbets (v/vg)

Fresh fruit, coulis (kcal 561)

Selection of plant-based alternatives available