

AUDLEYS WOOD
HOTEL
BASINGSTOKE, HAMPSHIRE



HandPICKED
HOTELS

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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.



Two AA Rosettes for
Culinary Excellence

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THE CONSERVATORY AUTUMN MENU

2 Courses £35 | 3 Courses £40

Served from 18:30pm

The majority of our dishes can be served in half portions for younger diners or smaller appetites.

STARTERS

The chef's soup of the day (v*,gf*) £10

Chargrilled sourdough, salted butter (Kcal 282)

Oak smoked salmon (gf) £15

Buttermilk, horseradish, preserved lemon, orange and beetroot (Kcal 280)

Chicken liver parfait (gf*) £12

Onion and date jam, brioche crisp (Kcal 384)

Buffalo mozzarella (v) £14

Heirloom tomato, avocado, rocket and balsamic (Kcal 682)

Whipped feta (v,gf) £12

Pickled cucumber, dukkah seed mix, baby tomato and ciabatta crisp (Kcal 510)

V- Vegetarian / vg - Vegan / gf - Gluten Free / v* - Can be made vegan / gf* - Can be made gluten free

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. We are committed to sourcing our coffee, meat, fish and produce responsibly, working with trusted suppliers who share our sustainability values.

TEA & COFFEE



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.

Single espresso £5.50

Double espresso £5.50

Americano £5.50

Latte £5.50

Cappuccino £5.50

Flat white £5.50

Mocha £5.50

Hot Chocolate £5.50



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

Decaffeinated English Breakfast £5.50

Earl Grey £5.50

Very Berry £5.50

White Jasmine and Apricot £5.50

Lemon and Ginger £5.50

Rooibos Orange and Cactus fig £5.50

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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 blueveining 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.

Spenwood 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.

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MAINS

Lemon and thyme roast chicken supreme (gf) £28
Fondant potato, celeriac, carrot and leek, chicken jus (Kcal 962)

Grilled sea bass (gf) £28
Fennel, Pomme Anna, pink grapefruit, prawn and chive butter sauce (Kcal 713)

Garlic and herb gnocchi (v*) £25
Roast pumpkin, sage and basil pesto, wild rocket, crispy onion (Kcal 682)

FROM THE GRILL

All grills served with roast plum tomato, field mushroom and chunky chips

Hand-cut sirloin of British grass-fed beef £38 (Kcal 1027)
£8 Supplement

Tandoori spiced rump of Welsh lamb (gf) £28
Fresh lemon £8 Supplement (Kcal 1468)

Grilled fillet of blackened Scottish salmon £28
(Kcal 687)

Curried cauliflower steak (vg) £26
Cumin oil (Kcal 362)

Sauces: £3 Supplement
Peppercorn (Kcal 89) / Red wine gravy (Kcal 40) /
Garlic & herb butter (Kcal 156) / Bearnaise sauce (Kcal 210)

Chargrilled beef burger (v*,gf*)£24
6oz patty, tomato, pickle, gem lettuce, pretzel bun, burger sauce (Kcal 873)
Add Smoked streaky bacon £3 (Kcal 134)
Add Monterey Jack cheese £3 (Kcal 123)

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SIDES

All £6

Chunky chips (vg)
Garlic mayonnaise (Kcal 574)

Tender stem broccoli (vg)
Chilli and balsamic glaze (Kcal 161)

Roast baby potatoes (v*)
Garlic butter (Kcal 350)

Baby tomato, red onion and cucumber salad (vg) (Kcal 351)

Wild rocket salad (v*)
Aged parmesan, olive oil and balsamic (Kcal 635)



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DESSERTS

Sticky toffee pudding (v) £10
Butterscotch sauce, clotted cream ice cream (kcal 1071)

Dark chocolate brownie (v) £10
Miso caramel, honeycomb ice cream (kcal 649)
Vegan alternative available

Plum, apple and blackberry crumble (v) £11
Choice of custard or vanilla ice cream (kcal 858)
Vegan alternative available

Duo of cheese £12
House chutney, grapes and biscuits

Additional cheeses are £5 per slice

Selection of ice creams and sorbets (v/vg) £9
Fresh fruit, coulis (kcal 561)

Selection of plant-based alternatives available

LIQUEUR COFFEE

All £10

Baileys

Brandy

Irish coffee

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