

AUDLEYS WOOD

HOTEL

SUNDAY LUNCH MENU

TO START

Leek and potato soup Cheese scone and whipped pork butter (kcal 505)

Chicken liver parfait Apricot jam, beef fat brioche (kcal 812)

Mushroom on toast (vg) Mushroom parfait, truffle, grilled sourdough, crispy onions, chives (Kcal 293)

Beetroot (vg) Plant based burella, puffed wild rice, red vein sorrel (kcal 204)

TO FOLLOW

Cod Roasted cauliflower, sea herbs, parmesan and herb gnocchi, curried cauliflower velouté (kcal 1015)

Roast rack of pork Cauliflower cheese, maple-glazed carrot, toffee apple purée, crackling, roast potatoes, pork gravy (kcal 1463)

Roast chicken breast Cauliflower cheese, maple-glazed carrot, roast potatoes, yorkshire pudding, chicken gravy (kcal 1068)

Plant based Shepherd's pie (vg) Sweet potato mash, maple-glazed carrots (kcal 553)

ON THE SIDE 6

Triple-cooked chips, andalouse sauce (kcal 466)

Garlic mash potato, crispy onions, chives (kcal 403)

Hay smoked carrots, coriander, ricotta (kcal 402)

BBQ tenderstem broccoli, lemon, black garlic (kcal 143)

I.O.W tomatoes, goat's curd, radish (kcal 81)

TO FINISH

Dark chocolate brownie Caramel cremeux, popcorn ice cream (kcal 806)

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

Eton mess Meringue, poached raspberries, raspberry sorbet (Kcal 481)

Selection of ice creams and sorbets (v) or (vg) Chocolate soil, fresh fruit (kcal 565)

2 courses 28 | 3 courses 33

*Hand*PICKED
HOTELS

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.