

PUBLIC

THE AUDLEY

HOUSE

BAR SNACKS

Scotch egg	£8
Market vegetables & dip (vg) (gf)	£8
Half a pint of prawns & mayonnaise (gf)	£14
Sausage roll	£7.50
London rarebit (v)	£10

PUB FAVOURITES

Braised shoulder of Durslade farm lamb, Yorkshire pudding, seasonal vegetables & gravy. Serves 2 – 3	£58
St. Gallen bratwurst, bread & mustard	£20
Cornish haddock & chips, mushy peas & tartare sauce	£23
Chicken & Marmite pie, mash & broccoli	£20
Roast beef, Yorkshire pudding, seasonal vegetables & gravy	£32
Butler's bangers, mash & onion gravy	£20
Mushroom & beetroot sausages, mash & onion gravy (vg)	£18
Chopped salad with boiled egg/with chicken	£15/22

PUDDINGS

Apple pie & custard	£9
Chocolate & pecan cake, whisky cream	£8

Our chicken & Marmite pie has been created in collaboration with pastry extraordinaire Ravneet Gill.

If you have a food allergy or intolerance, please let us know before ordering. We do use allergens in our kitchens and any of our dishes may contain traces of allergens.

Prices include VAT at current rate.

Please refrain from intrusive or flash photography.

v - vegetarian vg - vegan gf – gluten free

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	175ml/ 250ml/ Bottle
WHITE	
Chenin Blanc, Kleinkloof, Paarl, South Africa 2023	8 / 11.50 / 32
JJ Blanc, Domaine des Jeanne, Luberon, France 2022	9.50 / 13.75 / 40
Pinot Grigio, Dolomiti, Franz Haas, Trentino-Alto Adige, Italy 2022	10 / 15 / 45
Sauvignon Blanc, Greywacke, Marlborough, New Zealand 2022	12.85 / 18.75 / 56
Mâcon La Roche-Vineuse, Olivier Merlin, Burgundy, France 2020	14.75 / 21.50 / 62
Bacchus, Maid of Bruton, Somerset, UK 2022	13.50 / 19 / 58
ROSÉ	
Domaine des Jeanne Rosé, Luberon, Provence, France 2022	10 / 14 / 42
Maid of Bruton Rose, Somerset, UK 2022	13.50 / 19 / 58
RED	
Montepulciano d'Abruzzo, Il Faggio, Abruzzo, Italy 2021	8.50 / 12.25 / 35
Malbec, Finca La Florencia, Familia Cassone, Mendoza, Argentina 2022	9.50 / 13.75 / 40
Cabernet Sauvignon, 'Pride of Fleurieu', Eden Valley, Australia 2020	10.75 / 15.50 / 45
Rioja DOC Reserva, Vega Caledonia, La Rioja, Spain 2016	12.50 / 18 / 52
Château Teyssier, Montagne-St Émilion, Bordeaux, France 2018	15 / 21.50 / 63
Bourgogne Hautes Côtes de Nuits, Dom Bonnardot, Burgundy, France 2022	16.50 / 23.50 / 70
SPARKLING	125ml / Bottle
Prosecco, Brut Millesimato, Villa Folini, Veneto, Italy 2022	9.50 / 50
Gusbourne Brut Reserve, Kent, UK 2019	15 / 90
Champagne, Theophile Brut, France NV	17 / 95

Please enquire if you would like to see the full Mount St. Restaurant wine list.