

PUBLIC **THE** HOUSE  
**AUDLEY**

BAR SNACKS

Scotch egg	£8
Pitted Gordal Olives	£6
Smoked almonds	£6
Market vegetables & dip (vg) (gf)	£8
Half a pint of prawns & mayonnaise (gf)	£15
Durslade Farm lamb scrumpet & garlic mayo	£8.50
Sausage roll	£8
½ dozen oysters, red wine vinegar & shallot (gf)	£30
London rarebit (v)	£10
Smoked trout & soda bread	£16
Cockle popcorn & malt vinegar	£8.50

PUB FAVOURITES

St. Gallen bratwurst, bread & mustard	£20
Cornish haddock & chips, mushy peas & tartare sauce Prawn	£24
Marie Rose sandwich	£18.50
Christmas dip, turkey, stuffing, cranberry sauce & gravy	£20
Chicken, ham & leek pie with mash	£23
Fish finger sandwich & tartare sauce	£15
Durslade Farm shepherd's pie	£21
Butler's bangers, mash & onion gravy	£22
Mushroom & beetroot sausages, mash & onion gravy (vg)	£18
Chopped salad with boiled egg/with chicken	£15/22

SIDES

Chips (v) / with beef dripping béarnaise	£6 / £8
Cheesy chips, curry sauce & jalapeños	£8
Mashed potato	£6
Mixed greens	£6
Side salad	£6

PUDDINGS

Sticky toffee pudding with vanilla ice cream	£9
Bread and butter pudding with vanilla ice cream	£9

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

P U B L I C

# THE AUDLEY

H O U S E

	175ml/ 250ml/ Bottle
<b>WHITE</b>	
JJ Blanc, Domaine des Jeanne, Luberon, France 2022	9.50 / 13.75 / 41
Pinot Grigio, Dolomiti, Franz Haas, Trentino-Alto Adige, Italy 2022	11.50 / 15.50 / 46
Sauvignon Blanc, Greywacke, Marlborough, New Zealand 2022	13.50 / 18.75 / 56
Mâcon La Roche-Vineuse, Olivier Merlin, Burgundy, France 2020	16 / 21.75 / 65
Bacchus, Maid of Bruton, Somerset, UK 2022	13.50 / 19 / 57
Maid of Bruton Chardonnay, Bruton UK, 2023	13.50 / 19 / 57
Pouilly Fuissé 1er Cru 'La Marechaude' Guerrin et Fils, Burgundy, France 2022	- - 110
<b>ROSÉ</b>	
Domaine des Jeanne Rosé, Luberon, Provence, France 2022	11 / 14.50 / 43.50
Maid of Bruton Rose, Somerset, UK 2022	13.50 / 19 / 57
Whispering Angel, Château d'Esclans, Provence, France 2022	16.5 / 23 / 69
Clos Mireille Rose, Domaines O1, Provence, France 2022	- - 102
<b>RED</b>	
Montepulciano d'Abruzzo, Il Faggio, Abruzzo, Italy 2021	9 / 12.50 / 36
Malbec, Finca La Florencia, Familia Cassone, Mendoza, Argentina 2022	10.50 / 14 / 42
Cabernet Sauvignon, 'Pride of Fleurieu', Eden Valley, Australia 2020	11.50 / 15.50 / 46
Rioja DOC Reserva, Vega Caledonia, La Rioja, Spain 2016	13 / 18 / 53
Château Teyssier, Montagne-St Émilion, Bordeaux, France 2018	16 / 21.75 / 65
Bourgogne Hautes Côtes de Nuits, Dom Bonnardot, Burgundy, France 2022	16.50 / 23.50 / 70
Brunello di Montalcino DOCG Caparzo, Tuscany, Italy 2018	- - 117
<b>SPARKLING</b>	
Prosecco, Brut Millesimato, Villa Folini, Veneto, Italy 2022	125ml / Bottle 9.50 / 50
Gusbourne Brut Reserve, Kent, UK 2019	16 / 93
Champagne, Theophile Brut, France NV	17 / 98
Louis Roederer "Collection 244", Brut, Reims NV	125

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