

PUBLIC THE HOUSE
AUDLEY

BAR SNACKS

Scotch egg	£8.50
Pitted Gordal Olives	£6.50
Smoked almonds	£6.50
Market vegetables & dip (vg)	£8
Half a pint of prawns & mayonnaise	£15
Braised pig's head on toast	£13
Sausage roll	£8.50
½ dozen oysters, red wine vinegar & shallot	£30
London rarebit (v)	£10.50
Smoked trout & soda bread	£16
Whitebait with Marie Rose sauce	£10

PUB FAVOURITES

St. Gallen bratwurst, bread & mustard	£20
Cornish haddock & chips, mushy peas & tartare sauce	£25
Ham, egg & chips	£22
London dip, horseradish butter & gravy	£20
Chicken, ham & leek pie with mash	£23
Fish finger sandwich & tartare sauce	£16
Braised shoulder of Durslade Farm lamb, mash & green sauce	£24
Butler's bangers, mash & onion gravy	£23
Mushroom & beetroot sausages, mash & onion gravy (vg)	£19
Chopped salad with boiled egg with chicken	£15/22

SIDES

Chips (v) with beef dripping béarnaise	£6.50 / £8.50
Cheesy chips, curry sauce & jalapeños	£8.50
Mashed potato	£6.50
Mixed greens	£6.50
Side salad	£6.50

PUDDINGS

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

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

Our lamb is sourced from our farm in Somerset – Durslade Farm – and is available at Butcher Shop, beside Farm Shop Mayfair.

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WHITE	175ml/ 250ml/ Bottle
JJ Blanc, Domaine des Jeanne, Luberon, France 2022	10 / 13.75 / 41
Pinot Grigio, Dolomiti, Franz Haas, Trentino-Alto Adige, Italy 2022	11.50 / 15.50 / 46
Sauvignon Blanc, Meltwater, Corofin, Marlborough, New Zealand 2022	13.50 / 18.75 / 56
Mâcon La Roche-Vineuse, Olivier Merlin, Burgundy, France 2022	17 / 25 / 75
Bacchus, Maid of Bruton, Somerset, UK 2022	11.50 / 15.50 / 46
Chardonnay, Maid of Bruton, Bruton UK, 2023	12 / 16 / 48
Pouilly Fuissé 1er Cru 'Sur La Roche' Guerrin et Fils, Burgundy, France 2022	- - 125
ROSÉ	
Domaine des Jeanne Rosé, Luberon, Provence, France 2022	11 / 15 / 44
Maid of Bruton Rosé, Somerset, UK 2022	11.50 / 15.50 / 46
Whispering Angel, Château d'Esclans, Provence, France 2022	16.5 / 23 / 69
Clos Mireille Rose, Domaines OTT, Provence, France 2022	- - 102
RED	
Montepulciano d'Abruzzo, Il Faggio, Abruzzo, Italy 2021	10 / 13.75 / 41
Malbec, Finca La Florencia, Familia Cassone, Mendoza, Argentina 2022	11 / 15 / 44
Cabernet Sauvignon, 'Pride of Fleurieu', Eden Valley, Australia 2020	11.50 / 15.50 / 46
Gamay, Chiroubles, Dominique Morel, Beaujolais, France 2023	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
Pinot Noir, Bourgogne 'Côte d'Or', Domaine J. Guiton, Burgundy, France 2020	17 / 25 / 75
Brunello di Montalcino DOCG Caparzo, Tuscany, Italy 2018	- - 117
SPARKLING	125ml / Bottle
Prosecco, Brut Millesimato, Villa Folini, Veneto, Italy 2022	9.50 / 50
Gusbourne Brut Reserve, Kent, UK 2019	16 / 93
Champagne, Theophile Brut, France NV	17 / 98
Louis Roederer "Collection 245", Brut, Reims NV	125

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