

THE AUDLEY

PUBLIC HOUSE

BAR SNACKS

Bread & butter	£5
Scotch egg	£8.50
Market vegetables & dip (vg)	£8
Half a pint of prawns & mayonnaise	£15
½ dozen oysters, red wine vinegar & shallot	£30
Chips (v) with beef dripping béarnaise	£6.50 £8.50
Sausage roll	£8.50
London rarebit (v)	£10.50

SUNDAY ROASTS

Braised Durslade Farm lamb shoulder Serves 2	£64
Half roast Devonshire chicken with bread sauce & stuffing	£30
Roast sirloin of beef & horseradish cream	£36
Roast pork belly, apple sauce & pork stuffing	£30

All roasts served with roast potatoes, Yorkshire pudding, leek & cauliflower cheese, and seasonal greens

PUB FAVOURITES

St. Gallen bratwurst, bread & mustard	£20
Cornish haddock & chips, mushy peas & tartare sauce	£25
Chicken, ham & leek pie with mash	£23
Butler's bangers, mash & onion gravy	£23
Mushroom & beetroot sausages, mash & onion gravy (vg)	£19
Spring salad of Jersey Royal potatoes, peas, spring onion, baby gem lettuce & Green Goddess dressing with chicken	£15 £22

PUDDINGS

Strawberries & cream	£7.50
Sticky toffee pudding and vanilla ice cream	£9
Bread & 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

Wi-Fi: The Audley Public House

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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
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.

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