

PUBLIC

THE AUDLEY

HOUSE

BAR SNACKS

Bread & butter	£5
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
Sausage roll	£8.50
½ dozen oysters, red wine vinegar & shallot	£30
London rarebit (v)	£10.50
Smoked trout & soda bread	£16

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
Summer salad of Jersey Royal potatoes, peas, spring onion, baby gem lettuce & Green Goddess dressing 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

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WHITE	175ml/ 250ml/ Bottle
JJ Blanc, Domaine des Jeanne, Luberon, France 2023	10 / 13.75 / 41
Pinot Grigio, Dolomiti, Franz Haas, Trentino-Alto Adige, Italy 2024	11.50 / 15.50 / 46
Bacchus, Maid of Bruton, Somerset, UK 2022	11.50 / 15.50 / 46
Chardonnay, Maid of Bruton, Bruton UK, 2023	12 / 16 / 48
Sauvignon Blanc, Esk Valley, Marlborough, New Zealand 2024	13.50 / 18.75 / 56
Mâcon La Roche-Vineuse, Olivier Merlin, Burgundy, France 2022	17/ 25 / 75
Pouilly Fuissé 1er Cru 'Sur La Roche' Guerrin et Fils, Burgundy, France 2022	– – 125

ROSÉ	
Domaine des Jeanne Rosé, Luberon, Provence, France 2024	11 / 15 / 44
Maid of Bruton Rosé, Somerset, UK 2022	11.50 / 15.50 / 46
Whispering Angel, Château d'Esclans, Provence, France 2024	16.5 / 23 / 69
Clos Mireille Rose, Domaines OTT, Provence, France 2022	– – 102

RED	
Montepulciano d'Abruzzo, Il Faggio, Abruzzo, Italy 2023	10 / 13.75 / 41
Malbec, Finca La Florencia, Familia Cassone, Mendoza, Argentina 2022	11 / 15 / 44
Cabernet Sauvignon, 'Pride of Fleurieu', Eden Valley, Australia 2021	11.50 / 15.50 / 46
Gamay, Chiroubles, Dominique Morel, Beaujolais, France 2023	13 / 18 / 53
Château Teyssier, Montagne-St Émilion, Bordeaux, France 2019	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 2023	9.50 / 50
Gusbourne Brut Reserve, Kent, UK 2021	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.