THE AUDLEY PUBLIC HOUSE

BAR SNACKS

Bread & butter	£5
Pitted Gordal Olives	£6.50
Sriracha almonds	£6.50
Scotch egg	£10
Market vegetables & dip (vg)	£8.50
Half a pint of prawns & mayonnaise	£15.50
½ dozen oysters, red wine vinegar & shallot	£33
Chips (v)	£7
Sausage roll	£9.50

SUNDAY ROASTS (available until 5pm)

Half roast Devonshire chicken with bread sauce & stuffing	£30
Roast sirloin of beef & horseradish cream	£36
Pork belly, sausage stuffing, apple sauce	£32

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

PUB FAVOURITES

The Audley burger dip | Aged beef patty, double cheese, caramelised onions, pickled onions & gherkins, horseradish mayonnaise, beef fat jus dipping sauce Add Koffmann fries +£6	£18
Cornish haddock & chips, mushy peas & tartare sauce	£26
Chicken, ham & leek pie with mash	£25
Butler's bangers, mash & onion gravy	£24
Mushroom & beetroot sausages, mash & onion gravy (vg)	£19.50
Prawn cocktail salad	£24
Salad of heritage beetroot, goat's curd & walnuts	£20

PUDDINGS

Sticky toffee pudding and vanilla ice cream	£9
Lemon and raspberry posset, shortbread biscuit	£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

PUBLIC **THE AUDLEY** HOUSE

WHITE	175ml/ 250ml/ Bottle
Bacchus, Maid of Bruton, Somerset, UK 2023	10.50 / 14 / 42
JJ Blanc, Domaine des Jeanne, Vaucluse, France 2025	12 / 16 / 48
Pinot Grigio, Dolomiti, Franz Haas, Trentino-Alto Adige, Italy 2025	12.50 / 16.50 / 49
Sauvignon Blanc, Meltwater, Corofin, Marlborough, New Zealand 2025	13.75 / 19 / 57
Chardonnay, Mâcon La Roche-Vineuse, Olivier Merlin, Burgundy, France 2023	17 / 25 / 75
Pouilly Fuissé, Aux Vignes Dessus, Domaine Gilles Morat, Burgundy, France 2023	– – 125
Puligny-Montrachet, Domaine Jacques Carillon, Burgundy, France 2024	– – 220

ROSÉ & ORANGE	
Maid of Bruton Rosé, Somerset, UK 2023	11.50 / 15.50 / 46
JJ Rosé, Domaine des Jeanne, Luberon, France 2025	12 / 16 / 48
Rosa dei Frati, Ca dei Frati, Lombardy, Italy 2024	14.25 / 19.50 / 58.50
Bacchus Orange, The Wharie Experience, Hampshire, UK 2023	15.75 / 21 / 63
Whispering Angel, Château d'Esclans, Provence, France 2025	16.50 / 23 / 69
Clos Mireille Rose, Domaines OTT, Provence, France 2024	– – 102

RED	
Montepulciano d'Abruzzo, Il Faggio, Abruzzo, Italy 2023	10.50 / 14 / 42
Malbec, Organic, Pacheco Pereda, Mendoza, Argentina 2024	11.50 / 15.50 / 46
Cabernet Sauvignon, 'Pride of Fleurieu', Eden Valley, Australia 2022	12 / 16 / 48
Merlot, Gran Passione, Veneto Rosso IGT, Italy 2024	13.50 / 18.75 / 56
Château Teyssier, Montagne-St Émilion, Bordeaux, France 2019	16.50 / 23 / 69
Pinot Noir, Bourgogne 'Côte d'Or', Domaine J. Guiton, Burgundy, France 2022	17.50 / 25.50 / 76
Brunello di Montalcino DOCG, Caparzo, Tuscany, Italy 2019	– – 125
Margaux du Château Margaux, Bordeaux, France 2016	– – 174

SPARKLING	125ml / Bottle
Prosecco, Santa Eleni, Veneto, Italy NV	9.50 / 50
Gusbourne Brut Reserve, Kent, UK 2022	– 95
Theophile Brut, Champagne, France NV	17.50 / 99
Louis Roederer "Collection 246", Brut, Champagne, France NV	– 130
Veuve Clicquot, Brut, Champagne, France NV	– 135
Veuve Clicquot, Rosé, Champagne, France NV	– 155

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

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