



HOTEL RUDYARD

# MENU

## STARTERS

### Homemade Soup of the Day | 6.95

served with toasted Ciabatta & butter

### Beetroot Falafel (ve) | 6.95

crispy falafel with chickpea & beetroot, served on a delicious homemade baba ghanoush with salad garnish

### Grilled Satay Chicken | 7.95

marinated chicken chargrilled with homemade nut free satay sauce & salad garnish

### Spiced Tempura King Prawn | 8.25

with a fresh citrus salad & a splash of sweet chilli dressing

### Braised Beef Croquette | 7.95

slow braised locally sourced beef combined with a pomme puree and applewood smoked cheddar, fried until crisp, served with a sticky maple & orange dressing and salad garnish

### Homemade Arancini (v) | 7.95

Homemade crispy fried rice balls, stuffed with mozzarella, sundried tomato, Basil and plated on a smoky tomato & basil sauce

### Miso Glazed Aubergine (v) | 7.50

Harissa Miso Honey glazed aubergine, baba ganoush & salad garnish

### Stuffed Garlic Mushroom (v) | 7.95

Flat mushroom stuffed with ricotta cheese, spinach, garlic & herbs with a crisp parmesan crust finished with salad garnish

## BURGERS

ALL SERVED ON A TOASTED BRIOCHE BUN WITH LETTUCE, TOMATO & SKIN ON FRIES

### Dunwood Beef Burger | 16.95

topped with apple wood smoked cheddar & house burger sauce

### Rudyard Burger | 17.50

Dunwood beef burger topped with black pudding & Buxton blue cheese & house burger sauce

### Crispy Hen Burger | 16.95

Chicken Marinated in South Asian Spices, with a seasoned coating and fried until crisp, with a homemade miso and harissa mayo

### Veggie Medley Burger (ve) | 14.95

Crispy seasoned Breadcrumbs coated Roasted vegetable burger, topped with vegan cheese & siracha mayo

### Add Smoked Streaky Bacon | 1.50

AVAILABLE UNTIL 5PM

## HOT CIABATTA | 13.95

ALL SERVED WITH CHUNKY CHIPS & DRESSED SALAD GARNISH

### Locally Sourced Dunwood Minute Steak

served with caramelized onions & a rocket salad

### Fish Fillet

beer battered cod fillet with baby lettuce, tomato & tartar sauce

### Mediterranean Vegetable Medley (ve) or (v)

roasted aubergine, courgette & red peppers topped with vegan cheese or smoked cheddar

## SANDWICHES | 9.95

ALL SERVED ON YOUR CHOICE OF WHITE OR GRANARY WITH DRESSED SALAD GARNISH

### Beef & Horseradish

### Turkey & Cranberry

### Mature Cheddar Cheese, Red Onion & Tomato (v)

## FROM THE GRILL

ALL SERVED WITH SLOW ROASTED TOMATO, FLAT MUSHROOM, CHUNKY CHIPS AND HOMEMADE ONION RINGS

LOCALLY SOURCED DUNWOOD FARM ABERDEEN ANGUS

SALT DRY AGED STEAKS

### Sirloin Steak | 25.95

### Rump Steak | 19.95

### Fillet Steak | 32.95

### Chicken Supreme with Diane sauce | 16.95

### Halloumi (v) | 15.95

### Cauliflower Steak (ve) | 15.95

marinated with Cajun & turmeric spice served with a homemade cauliflower puree

### Add a Sauce | 3

Peppercorn  
Diane  
Blue Cheese



HOTEL RUDYARD

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## MAINS

### Homemade Beef Stew | 16.95

slow-cooked beef in a rich red wine broth, with stewed carrot & swede served with creamy mash & crusty handmade garlic bread

### Beef Lasagne | 16.95

Layers of rich locally sourced beef ragu layered with pasta, béchamel & cheese baked until golden & served with handmade garlic bread

### Vegetarian Lasagne (v) | 15.95

Layers of rich stewed vegetable ragu layered with pasta, béchamel & cheese baked until golden & served with handmade garlic bread

### Tandoori Chicken Risotto | 16.95

Slow stewed risotto with tandoori spice, and topped with tandoori marinated grilled chicken.

### Braised Beef Short Rib | 22.95

8 hour slow roasted Dunwood Beef short rib served alongside colcannon potato cakes, braised carrots, tender stem broccoli, red wine jus.

### Homemade Crab Cakes | 15.95

Served with a soft poached egg, wholegrain mustard sauce & braised savoy cabbage

### Pan Fried Seabass | 18.95

served with colcannon potato cakes, braised carrots, tender stem broccoli, and a rich lobster bisque

### Hand-Battered Cod | 15.95

With chunky chips, mushy peas, tartar sauce and a lemon wedge

**Why not add bread and butter for £1?**

### Wholetail Scampi | 15.95

Served with chunky chips, garden peas, tartare sauce and a lemon wedge

### Gammon Steak | 14.95

served with fried egg, peas, grilled pineapple and chunky chips

## GIANT YORKSHIRE PUDDING | 14.50

ALL SERVED WITH CREAMY MASH, SEASONAL VEGETABLES & GRAVY

### Roast Beef

### Roast Turkey

### English Pork Sausage

### Quorn Sausage (v)

## PIE | 16.95

SHORTCRUST PASTRY PIES ALL SERVED WITH SEASONAL VEGETABLES, GRAVY & YOUR CHOICE OF CHUNKY CHIPS OR MASH

### Steak & Ale

### Pie of the Day

### Veggie Pie of the Day (v)

## SALADS

### Buddha Salad (ve) | 13.50

roasted carrot, chickpeas, avocado, hummus, couscous, cucumber, cherry tomato

### Caesar Salad | 13.50

Baby gem lettuce, anchovies, crispy bacon, Italian hard cheese, croutons & Caesar dressing

### Add Chicken or Halloumi | 1.50

## SIDES | 3.95

### Seasonal Vegetables (ve)

### Sweet Potato Fries (ve)

### Homemade Onion rings (ve)

### Skin on Fries (ve)

### Chunky Chips (ve)

### Seasonal Side Salad (ve)

All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen. Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to Management before placing an order or booking. Full allergen information is available. Management can advise of all ingredients used.

Feel free to contact us with any questions or further information. Guests with special dietary requirements are welcome to contact us directly to discuss their needs. If you have any allergies or food intolerance, always chat with our Management before consuming our food.



## SOMETHING SWEET? | 7.50

### **Treacle Tart**

served with vanilla ice cream

### **Poached Pear**

cooked in red wine, cinnamon and star anise served with vanilla ice cream

### **Sticky Toffee Pudding**

served with custard

### **Chocolate Brownie**

served with vanilla ice cream

### **Homemade Apple Crumble**

with cinnamon and dark brown sugar served with custard or vanilla ice cream

### **Selection of Ice Cream**

Strawberry, vanilla or chocolate

### **Vegan Sticky Toffee Pudding (ve)**

served with vegan vanilla ice cream

### **Vegan Treacle Tart (ve)**

served with vegan vanilla ice cream

### **Vegan Poached Pear (ve)**

cooked in red wine, cinnamon and star anise served with vegan vanilla ice cream

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