



HOTEL RUDYARD

STARTERS

CHEF'S SOUP OF THE DAY 6.95
served with toasted gf bread & butter

TOMATO & MOZZARELLA (V) 7.50
Selection of tomato, with buffalo mozzarella, fresh basil, diced shallots, finished with cabernet sauvignon vinegar & balsamic glaze
(VE) Can be made vegan with vegan feta

CHICKEN, LIVER & COGNAC PATE 7.95
With toasted gf bread, spiced fruit chutney & a salad garnish

AUBERGINE FRITTERS (VE) 7.50
Lightly spiced crispy battered aubergine, served with a spiced fruit chutney & salad garnish

SMOKED MACKEREL PATE 7.95
With toasted gf bread & salad garnish

BURGERS

All burgers are on a gf bun with lettuce & tomato, served with a side of fries

DUNWOOD BEEF 16.95
Locally sourced Dunwood beef burger, topped with applewood smoked cheddar & house burger relish

CITRUS CHICKEN 16.95
Lemon, thyme, garlic & turmeric marinated chicken, grilled and topped with a lemon aioli

ALOO TIKKI (VE) 16.95
Crispy patty made from Indian spiced potato & rice flour, with a creamy tamarind chutney, full of sweet, sour & spices.

UPGRADE TO TRUFFLE & PARMESAN FRIES(V) +2.00

GLUTEN-FREE MENU

PIES

STEAK & ALE 16.95

PIE OF THE WEEK

VEGETARIAN PIE OF THE WEEK (V)

All above shortcrust pastry pies are served with seasonal vegetables, gravy & your choice of CHIPS or MASH

MAINS

PANFRIED SEABASS 19.50
with new potato cake, Pak choi, tender stem broccoli, Vierge sauce (fresh tomato, red wine vinegar, olive oil, garlic, lemon)

BUTTER CHICKEN RISOTTO 17.50
risotto rice cooked in a butter chicken sauce, topped with marinated grilled chicken, parmesan cheese, and a drizzle of creamy butter sauce

BRAISED BEEF TOP RUMP 18.95
slow braised rump with red wine, colcannon potato cake, braised cabbage, roasted carrot and a rich red wine jus

GAMMON STEAK 15.95
served with fried egg, peas, grilled pineapple and chunky chips

HAND BATTERED COD 16.95
Served with chunky chips, mushy peas, tartare sauce and a lemon wedge

TRUFFLE & MUSHROOM RISOTTO (V) 16.50
risotto rice cooked in rich truffle oil, with wild mushrooms & topped with vegetarian parmesan
(VE) without parmesan

SALADS

CAESAR 13.95
Baby gem lettuce, anchovies, crispy bacon, Italian hard cheese & Caesar dressing

GREEK (V) 13.95
Iceberg lettuce, diced tomato, cucumber, red onion, olives, feta cheese, lemon & oregano olive oil dressing
(VE) can be made vegan with vegan feta

ADD CHICKEN 1.95

GRILL

All grill dishes are served with slow roasted tomato, flat mushroom & chunky chips

SIRLOIN 26.95
Locally sourced Dunwood farm Aberdeen Angus salt dry aged sirloin steak

RUMP 19.95
Locally sourced Dunwood farm Aberdeen Angus salt dry aged sirloin steak

PORK T BONE 20.95
with an apple & brandy jus

ADD SAUCE 1.95
Peppercorn
Buxton Blue Cheese (v)



HOTEL RUDYARD

LIGHT BITES

AVAILABLE UNTIL 5PM

SANDWICHES

BEEF & HORSERADISH

on gf bread with salad garnish & fries

TURKEY & CRANBERRY

on gf bread with salad garnish & fries

ATLANTIC PRAWN OPEN SANDWICH

prawns in a Marie rose sauce & citrus salad on a slice of toasted gf bread with fries

CHEESE & ONION JAM (V)

on gf bread with salad garnish & fries

UPGRADE TO TRUFFLE & PARMESAN FRIES(V) **+2.00**

FLATBREADS

KOREAN CHICKEN **16.50**

Gochujang chilli sauce marinated grilled chicken on a gf flatbread with salad, miso honey gochujang chilli mayo & fries

MEDITERRANEAN VEGETABLE (V) **15.95**

Roasted Mediterranean vegetables served on a gf flatbread with feta, chilli sauce & fries
(VE) Can be made vegan with vegan feta

UPGRADE TO TRUFFLE & PARMESAN FRIES(V) **+2.00**

GLUTEN-FREE

(V) - VEGETARIAN

(VE) - VEGAN

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 your server before placing an order. Full allergen information is available and we can advise of all ingredients used. Feel free to ask any questions or for additional information.

All food is freshly prepared therefore wait times may occur in busy periods.

If you enjoy our food, our function room & wonderful kitchen team can cater for your event! Ask your server for details.

SIDES

SEASONAL VEGETABLES (VE) **3.95**

SWEET POTATO FRIES (VE)

SKIN ON FRIES (VE)

CHUNKY CHIPS (VE)

SEASONAL SIDE SALAD (VE)

TRUFFLE & PARMESAN FRIES (V) **5.95**

Fries tossed in vegetarian parmesan & truffle oil

SWEET

RICH CHOCOLATE FONDANT **7.50**

served warm with vanilla ice cream

BAKEWELL TART **7.50**

served with your choice of vanilla ice cream, custard (VE) can be vegan with vegan ice cream

CHEESECAKE OF THE WEEK **7.50**

with vanilla ice cream

VANILLA CREME BRULEE **7.50**

with a caramelised sugar topping & shortbread

SELECTION OF ICE CREAM **7.50**

choose from vanilla, strawberry or chocolate (VE) vegan vanilla available

01538 306 208

rudyardhotel@outlook.com