

STARTERS

CHEF'S SOUP OF THE DAY

6.50

served with toasted bread & butter

BRAISED PORK BELLY

7.95

with celeriac puree, red wine jus, grilled silver skin onion & rocket salad garnish

CRISPY KIM SHAM CHICKEN

7.50

Crispy fried chicken strips with oriental spices served with a soy, honey, ginger & spring onion dressing

BATTERED HALLOUMI (V)

7.50

Halloumi fried in a spiced batter served with fruit chutney & salad garnish

SCOTCH BHAJI (VE)

6.95

Think onion bhaji meets scotch egg, a spiced onion ball with a vegan cheese centre, deep fried with a spice fruit chutney & salad garnish

BURGERS

All burgers are on a brioche 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

RUDYARD

17.95

Locally sourced Dunwood beef burger topped with black pudding, Buxton blue cheese & house burger relish

SOUTHERN FRIED CHICKEN BURGER

16.95

Buttermilk marinated chicken, in a spiced batter, fried & served with burger relish

KIPLING STACK (VE)

16.50

marinated & roasted vegetables, stacked with vegan cheese & house burger relish

GLUTEN FREE

MAINS

DUCK CONFIT

19.50

crispy confit duck leg, cabbage braised in apple brandy, dauphinoise potato, honey glazed carrots & finished with blackberry jus

PAN ROASTED PORK BELLY

17.50

with celeriac mash, braised hispi cabbage, honey roasted carrot, silver skin onion confit & red wine jus

BAKED COD RISOTTO

17.50

Lemon & thyme butter baked cod served on top of a squid ink risotto

HOMEMADE CHICKEN TIKKA MASSALA 17.50

served with fluffy steamed rice & naan ADD CHIPS FOR £2

HOMEMADE VEGETARIAN MASSALA 17.50

served with fluffy steamed rice & naan ADD CHIPS FOR £2

PAN FRIED SALMON

18.95

served on a roasted vegetable, basil & spinach ratatouille & a basil pesto.

GAMMON STEAK

16.50

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

BUTTERNUT SQUASH RISOTTO (VE)

16.50

risotto rice cooked with creamy butternut squash veloute & spinach, topped with garlic & sage roasted butternut squash topped with sage oil.

PIES

STEAK & ALE

16.95

CHICKEN, BACON & LEEK

SWEET POTATO & SPINACH (V)

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

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

1/2 CHICKEN

18.95

Garlic & herb marinated half chicken served with a creamy mushroom

sauce.

HALLOUMI (V)

16.95

with a spiced fruit chutney

ADD SAUCE

1.95

Peppercorn

Buxton Blue Cheese (V)

Mushroom sauce

LIGHT BITES AVAILABLE UNTIL 5PM

SANDWICHES

ALL SERVED ON YOUR CHOICE OF WHITE OR BROWN BLOOMER, WITH A SIDE OF FRIES & HOUSE SLAW

BEEF & HORSERADISH

13.50

with sliced beef tomato

TURKEY BLT

13.50

Warm toasted turkey & bacon, layered with baby gem lettuce, beef tomato & mayo on toasted bread

CHEESE & ONION JAM (V)

12.95

grated mature cheddar & caramelised onion jam

CIABATTAS

ALL SERVED CRUSTY CIABATTA BAGUETTE, WITH A SIDE OF FRIES & HOUSE SLAW

STEAK & ONION arilled & sliced minute st

14.50

grilled & sliced minute steak with caramelised onion & rocket salad

CRISPY FISH

13.95

Crispy battered fish layered with baby gem lettuce, beef tomato & tartare

UPGRADE TO TRUFFLE & PARMESAN

+2.00

FRIES (V)



MENU

(V) - VEGETARIAN (VE) - VEGAN

All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present.

Please keep in mind that we take caution to prevent crosscontamination, however, any product may contain traces as all menu items are produced in the same kitchen.

Our dish descriptions do not include all 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.

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SALADS

CAESAR 13.95

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

WARM BEETROOT SALAD (V)

14.95

Honey roasted beetroot, carrot, pepper & red onion mixed with baby gem lettuce, rocket salad & honey mustard dressing

ADD CHICKEN OR HALLOUMI (V)

1.95

SIDES

SEASONAL VEGETABLES (VE) 3.95

SWEET POTATO FRIES (VE)

HOMEMADE ONION RINGS

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 BROWNIE 7.50

served warm with vanilla ice cream

CHEESECAKE OF THE WEEK 7.50

with vanilla ice cream & a raspberry coolie.