

## STARTERS

<b>CHEF'S SOUP OF THE DAY</b>	6.50
<i>served with toasted bread &amp; butter</i>	
<b>BRAISED PORK BELLY BITES</b>	7.95
<i>with celeriac puree, red wine jus, grilled silver skin onion &amp; rocket salad garnish</i>	
<b>CRISPY KIM SHAM CHICKEN</b>	7.50
<i>Crispy fried chicken strips with oriental spices served with a soy, honey, ginger &amp; spring onion dressing</i>	
<b>TEMPURA KING PRAWNS</b>	7.95
<i>tempura fried king prawns with sweet chilli and spring onion, red pepper &amp; fennel salad</i>	
<b>CRISPY MEDITERRANEAN MEATBALLS</b>	7.50
<i>Mediterranean spiced meatballs, coated in Kadaif (Filo Noodles), fried until crispy and served with a smoked tomato sauce &amp; crumbled feta</i>	
<b>BATTERED HALLOUMI (V)</b>	7.50
<i>Halloumi fried in a spiced batter served with fruit chutney &amp; salad garnish</i>	
<b>SCOTCH BHAJI (VE)</b>	6.95
<i>Think onion bhaji meets scotch egg, a spiced onion ball with a vegan cheese centre, deep fried with a spice fruit chutney &amp; salad garnish</i>	

## BURGERS

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

<b>DUNWOOD BEEF</b>	16.95
<i>Locally sourced Dunwood beef burger, topped with applewood smoked cheddar &amp; house burger relish</i>	
<b>RUDYARD</b>	17.95
<i>Locally sourced Dunwood beef burger topped with black pudding, Buxton blue cheese &amp; house burger relish</i>	
<b>SOUTHERN FRIED CHICKEN BURGER</b>	16.50
<i>Buttermilk marinated chicken, in a spiced batter, fried &amp; served with burger relish</i>	
<b>KIPLING STACK (VE)</b>	16.50
<i>marinated &amp; roasted vegetables, stacked with vegan cheese &amp; house burger relish</i>	



HOTEL RUDYARD

## MENU

### MAINS

<b>DUCK CONFIT</b>	19.50
<i>crispy confit duck leg, cabbage braised in apple brandy, dauphinoise potato, honey glazed carrots &amp; finished with blackberry jus</i>	
<b>PAN ROASTED PORK BELLY</b>	17.50
<i>with celeriac mash, braised hispi cabbage, honey roasted carrot, silver skin onion confit &amp; red wine jus</i>	
<b>BAKED COD RISOTTO</b>	17.50
<i>Lemon &amp; thyme butter baked cod served on top of a squid ink risotto</i>	
<b>HUNTERS CHICKEN</b>	17.50
<i>bacon-wrapped chicken breast smothered in barbeque sauce and baked cheese, served with chunky chips and seasonal veg</i>	
<b>HOMEMADE CHICKEN TIKKA MASSALA</b>	17.50
<i>served with fluffy steamed rice &amp; naan ADD CHIPS FOR £2</i>	
<b>HOMEMADE VEGETARIAN MASSALA</b>	15.95
<i>served with fluffy steamed rice &amp; naan ADD CHIPS FOR £2</i>	
<b>PAN FRIED SALMON</b>	18.95
<i>served on a roasted seasonal vegetable, basil &amp; spinach ratatouille &amp; a basil pesto.</i>	
<b>STAFFORDSHIRE LOBBY</b>	16.50
<i>slow roasted Dunwood beef with new potato, swede, carrot &amp; herbs topped with a dumpling &amp; a side of toasted crusty bread</i>	
<b>GAMMON STEAK</b>	16.50
<i>served with fried egg, peas, grilled pineapple and chunky chips</i>	
<b>WHOLETAIL SCAMPI</b>	16.50
<i>Served with chunky chips, garden peas, tartare sauce and a lemon wedge</i>	
<b>HAND BATTERED COD</b>	16.95
<i>Served with chunky chips, mushy peas, tartare sauce and a lemon wedge</i>	
<b>BUTTERNUT SQUASH RISOTTO (VE)</b>	16.50
<i>risotto rice cooked with creamy butternut squash veloute &amp; spinach, topped with garlic &amp; sage roasted butternut squash finished with sage oil.</i>	

## PIES

<b>STEAK &amp; ALE</b>	16.95
<b>CHICKEN, BACON &amp; LEEK</b>	
<b>SWEET POTATO &amp; SPINACH (V)</b>	
<i>All above shortcrust pastry pies are served with seasonal vegetables, gravy &amp; your choice of CHIPS or MASH</i>	

## YORKSHIRE PUDDING

<b>ROAST BEEF</b>	14.95
<b>TURKEY</b>	
<b>ENGLISH PORK SAUSAGE</b>	
<b>VEGETARIAN SAUSAGE (V)</b>	
<i>All served in a giant yorkshire pudding, with a side of mash, seasonal vegetables &amp; gravy</i>	

## GRILL

All grill dishes are served with slow-roasted tomato, flat mushroom, chunky chips & homemade onion rings

<b>SIRLOIN</b>	26.95
<i>Locally sourced Dunwood farm Aberdeen Angus salt dry aged sirloin steak</i>	
<b>RUMP</b>	19.95
<i>Locally sourced Dunwood farm Aberdeen Angus salt dry aged rump steak</i>	
<b>1/2 CHICKEN</b>	18.95
<i>Garlic &amp; herb marinated half chicken served with a creamy mushroom sauce.</i>	
<b>HALLOUMI (V)</b>	16.95
<i>with a spiced fruit chutney</i>	
<b>ADD SAUCE</b>	1.95
<i>Peppercorn Buxton Blue Cheese (V) Mushroom sauce</i>	

## SALADS

<b>CAESAR</b>	<b>13.95</b>
<i>Baby gem lettuce, anchovies, crispy bacon, Italian hard cheese, croutons &amp; Caesar dressing</i>	
<b>WARM BEETROOT SALAD (V)</b>	<b>14.95</b>
<i>Honey roasted beetroot, carrot, pepper &amp; red onion mixed with baby gem lettuce, rocket salad &amp; honey mustard dressing</i>	
<b>ADD CHICKEN OR HALLOUMI (V)</b>	<b>1.95</b>

## LIGHT BITES

AVAILABLE UNTIL 5PM

### SANDWICHES

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

<b>BEEF &amp; HORSERADISH</b>	<b>13.50</b>
<i>with sliced beef tomato</i>	
<b>TURKEY BLT</b>	<b>13.50</b>
<i>Warm toasted turkey &amp; bacon, layered with baby gem lettuce, beef tomato &amp; mayo on toasted bread</i>	
<b>CHEESE &amp; ONION JAM (V)</b>	<b>12.95</b>
<i>grated mature cheddar &amp; caramelised onion jam</i>	
<b>HAM &amp; MUSTARD</b>	<b>13.50</b>
<i>Roasted gammon, beef tomato &amp; english mustard</i>	

### CIABATTAS

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

<b>STEAK &amp; ONION</b>	<b>14.50</b>
<i>grilled &amp; sliced minute steak with caramelised onion &amp; rocket salad</i>	
<b>CRISPY FISH</b>	<b>13.95</b>
<i>Crispy battered fish layered with baby gem lettuce, beef tomato &amp; tartare</i>	
<b>UPGRADE TO TRUFFLE &amp; PARMESAN FRIES (V)</b>	<b>+2.00</b>



HOTEL RUDYARD

# 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 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 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

<b>SEASONAL VEGETABLES (VE)</b>	<b>3.95</b>
<b>SWEET POTATO FRIES (VE)</b>	
<b>HOMEMADE ONION RINGS</b>	
<b>SKIN ON FRIES (VE)</b>	
<b>CHUNKY CHIPS (VE)</b>	
<b>SEASONAL SIDE SALAD (VE)</b>	
<b>TRUFFLE &amp; PARMESAN FRIES (V)</b>	<b>5.95</b>
<i>Fries tossed in vegetarian parmesan &amp; truffle oil</i>	

## SWEET

<b>STICKY TOFFEE PUDDING</b>	<b>7.50</b>
<i>served warm with toffee sauce &amp; vanilla ice cream</i>	
<b>HOMEMADE WARM APPLE PIE</b>	<b>7.50</b>
<i>served with vanilla ice cream</i>	
<b>RICH CHOCOLATE BROWNIE</b>	<b>7.50</b>
<i>served warm with vanilla ice cream</i>	
<b>RICH CHOCOLATE FOUNDANT</b>	<b>7.50</b>
<i>served warm with vanilla ice cream (ve) with vegan ice cream</i>	
<b>CHEESECAKE OF THE WEEK</b>	<b>7.50</b>
<i>with vanilla ice cream &amp; a raspberry coolie.</i>	
<b>TREACLE TART</b>	<b>7.50</b>
<i>with vanilla ice cream</i>	
<b>SELECTION OF ICE CREAM</b>	<b>7.50</b>
<i>choose from vanilla, strawberry or chocolate (VE) vegan vanilla available</i>	

01538 306 208

rudyardhotel@outlook.com