



HOTEL RUDYARD

## MENU

## STARTERS

CHEF'S SOUP OF THE DAY **GLUTEN** 6.50

served with toasted bread &amp; butter

BRAISED PORK BELLY BITES **GLUTEN MILK  
SULPHUR DIOXIDE** 7.95

with celeriac purée, red wine jus, grilled silver skin onion &amp; rocket salad garnish

CRISPY KIM SHAM CHICKEN **GLUTEN EGGS  
MILK SOYA** 7.50

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

TEMPURA KING PRAWNS **GLUTEN** 7.95

tempura fried king prawns with sweet chilli and spring onion, red pepper &amp; fennel salad

CRISPY MEDITERRANEAN MEATBALLS **GLUTEN EGGS MILK** 7.50

Mediterranean spiced meatballs, coated in Kadaif (Filo Noodles), fried until crispy and served with a smoked tomato sauce &amp; crumbled feta

BATTERED HALLOUMI (V) **MILK** 7.50

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

SCOTCH BHAJI (VE) **GLUTEN** 6.95

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

## BURGERS

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

DUNWOOD BEEF **GLUTEN MILK** 16.95

Locally sourced Dunwood beef burger, topped with applewood smoked cheddar &amp; house burger relish

RUDYARD **GLUTEN MILK  
SULPHUR DIOXIDE** 17.95

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

SOUTHERN FRIED CHICKEN 16.50

BURGER **GLUTEN MILK SESEME**

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

16.50

KIPLING STACK (VE) **GLUTEN**

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

## MAINS

DUCK CONFIT **MILK SULPHUR DIOXIDE** 19.50

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

PAN ROASTED PORK BELLY **MILK SULPHUR DIOXIDE** 17.50

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

BAKED COD RISOTTO **MILK FISH** 17.50

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

HUNTERS CHICKEN **MILK** 17.50

bacon-wrapped chicken breast smothered in barbeque sauce and baked cheese, served with chunky chips and seasonal veg

HOMEMADE CHICKEN TIKKA MASSALA 17.50

served with fluffy steamed rice & naan **MILK GLUTEN EGGS CASHEW NUTS**  
ADD CHIPS FOR £2

HOMEMADE VEGETARIAN MASSALA 15.95

served with fluffy steamed rice & naan **MILK GLUTEN EGGS CASHEW NUTS**  
ADD CHIPS FOR £2PAN FRIED SALMON **FISH** 18.95

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

STAFFORDSHIRE LOBBY **GLUTEN SULPHUR DIOXIDE** 16.50

Slowly braised Dunwood beef with new potato, swede, carrot &amp; herbs topped with a dumpling &amp; side of toasted crusty bread

GAMMON STEAK **EGGS** 16.50

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

WHOLETAIL SCAMPI **GLUTEN EGGS CRUSTACEANS** 16.50

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

HAND BATTERED COD **GLUTEN EGGS  
SULPHUR DIOXIDE** 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 &amp; spinach, topped with garlic &amp; sage roasted butternut squash finished with sage oil.

## PIES

STEAK & ALE **MUSTARD NUTS  
SULPHUR DIOXIDE** 16.95CHICKEN, BACON & LEEK **MILK  
SULPHUR DIOXIDE**SWEET POTATO & SPINACH **MUSTARD  
SULPHUR DIOXIDE**  
(V)

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

YORKSHIRE PUDDING **GLUTEN EGGS  
MILK (ALL)**

ROAST BEEF 14.95

TURKEY

ENGLISH PORK SAUSAGE

VEGETARIAN SAUSAGE (V)

All served in a giant yorkshire pudding, with a side of mash, seasonal vegetables &amp; gravy

## GRILL

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

SIRLOIN **GLUTEN** 26.95

Locally sourced Dunwood farm Aberdeen Angus salt dry aged sirloin steak

RUMP **GLUTEN** 19.95

Locally sourced Dunwood farm Aberdeen Angus salt dry aged rump steak

1/2 CHICKEN **GLUTEN MILK** 18.95

Garlic &amp; herb marinated half chicken served with a creamy mushroom sauce.

HALLOUMI (V) **GLUTEN MILK** 16.95

with a spiced fruit chutney

ADD SAUCE. 1.95

Peppercorn **MILK SULPHUR DIOXIDE**Buxton Blue Cheese (V) **MILK**Mushroom sauce **MILK SULPHUR DIOXIDE**

## SALADS

CAESAR GLUTEN FISH MUSTARD 13.95

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

WARM BEETROOT SALAD (V) MUSTARD 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

## LIGHT BITES

AVAILABLE UNTIL 5PM

### SANDWICHES

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

BEEF & HORSERADISH GLUTEN MILK 13.50

with sliced beef tomato

TURKEY BLT GLUTEN EGGS MUSTARD  
SULPHUR DIOXIDE 13.50

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

CHEESE & ONION JAM (V) GLUTEN MILK 12.95

grated mature cheddar & caramelised onion jam

HAM & MUSTARD GLUTEN MUSTARD 13.50

Roasted gammon, beef tomato & english mustard

### CIABATTAS

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

STEAK & ONION GLUTEN 14.50

grilled & sliced minute steak with caramelised onion & rocket salad

CRISPY FISH GLUTEN EGGS FISH MUSTARD  
SULPHUR DIOXIDE 13.95

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

UPGRADE TO TRUFFLE & PARMESAN FRIES (V) +2.00



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.

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## SIDES

SEASONAL VEGETABLES (VE) 3.95

SWEET POTATO FRIES (VE)

HOMEMADE ONION RINGS

SKIN ON FRIES (VE)

CHUNKY CHIPS (VE)

SEASONAL SIDE SALAD (VE) MUSTARD

TRUFFLE & PARMESAN FRIES (V) MILK 5.95

Fries tossed in vegetarian parmesan & truffle oil

## SWEET

STICKY TOFFEE PUDDING MILK GLUTEN 7.50

served warm with toffee sauce & vanilla ice cream

HOMEMADE WARM APPLE PIE MILK EGGS  
GLUTEN 7.50

served with vanilla ice cream

RICH CHOCOLATE BROWNIE MILK EGGS 7.50

served warm with vanilla ice cream

RICH CHOCOLATE FOUNDANT MILK EGGS 7.50

served warm with vanilla ice cream

(ve) with vegan ice cream

CHEESECAKE OF THE WEEK GLUTEN  
MILK EGGS 7.50

with vanilla ice cream & a raspberry coolie.

TREACLE TART 7.50

with vanilla ice cream

SELECTION OF ICE CREAM MILK  
(EXCEPT VEGAN) 7.50

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