STARTERS

CHEF'S SOUP OF THE DAY served with toasted bread & butter	6.95
BRAISED PORK BELLY with celeriac puree, red wine jus, grilled silver skin onion & ro salad garnish	8.95 Docket
CRISPY KIM SHAM CHICKEN Crispy fried chicken strips with oriental spices served with a honey, ginger & spring onion dressing	7.95 soy,
BATTERED HALLOUMI (V) Halloumi fried in a spiced batter served with fruit chutney & sald garnish	7.95 ^{ad}
SCOTCH BHAJI (VE) Think onion bhaji meets scotch egg, a spiced onion ball with 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 (ADD BACON £1.50)

DUNWOOD BEEF

17.95

18.95

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

RUDYARD

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

SOUTHERN FRIED CHICKEN BURGER 17.50

Buttermilk marinated chicken, in a spiced batter, fried & served with gochjujang chilli mayo

KIPLING STACK (VE) 16.95

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



MAINS

MAINS	
DUCK CONFIT crispy confit duck leg, cabbage braised in apple brand dauphinoise potato, honey glazed carrots & finished wi blackberry jus	•
PAN ROASTED PORK BELLY	18.95
with celeriac mash, braised hispi cabbage, honey roast silver skin onion confit & red wine jus	ed carrot,
BAKED COD RISOTTO	18.95
Lemon & thyme butter baked cod served on top of a sc risotto, garnished with crispy leeks	quid ink
HOMEMADE CHICKEN TIKKA MASSALA served with fluffy steamed rice ADD CHIPS FOR £2	18.95
STAFFORSHIRE LOBBY.	16.95
slowly braised Dunwood beef with new potato, swede,co herbs with a side of gluten free bread	arrot and
HOMEMADE VEGETARIAN MASSALA served with fluffy steamed rice ADD CHIPS FOR £2	16.95
PAN FRIED SALMON	19.95
served on a roasted vegetable, basil & spinach ratato basil pesto.	uille & a
GAMMON STEAK	16.95
served with fried eag, peas, grilled pineapple and chunky	chips

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

17.95 HAND BATTERED COD

Served with chunky chips, mushy peas, home made tartare sauce and a lemon wedge

BUTTERNUT SQUASH RISOTTO (VE)

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

PIES

STEAK & ALE

GRILL

chunky chips SIRLOIN

steak

RUMP

sirloin steak

MIXED GRILL

17.95 HALLOUMI (V)

with a spiced fruit chutney

ADD SAUCE Peppercorn Buxton Blue Cheese (V) Mushroom sauce

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

All grill dishes are served with slow-roasted tomato, flat mushroom,

27.95

Locally sourced Dunwood farm Aberdeen Angus salt dry aged sirloin

20.95

Locally sourced Dunwood farm Aberdeen Angus salt dry aged

28.95

4oz Gammon steak, 4oz Rump Steak, Sausage Dunwood Black Pudding served with Chunky chips, flat mushroom & a grilled tomato.

17.95

1.95

LIGHT BITES **AVAILABLE UNTIL 5PM**

SANDWICHES

UN		
13.50		
13.95		
12.95		
CIABATTAS ALL SERVED CRUSTY CIABATTA BAGUETTE, WITH A SIDE OF FRIES & SALAD GARNISH		
14.50		
13.95		
+2.00		



GLUTEN FREE 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.

01538 306 208 rudyardhotel@outlook.com

SALADS

CAESAR

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

SIDES

SEASONAL SWEET POT HOMEMAD SKIN ON FR CHUNKY C

SEASONAL

TRUFFLE & Fries tossed in v

SWEET

RICH CHOO served warm wit

CHEESECA

14.95

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

VEGETABLES (VE)	4.95
TATO FRIES (VE)	
E ONION RINGS	
RIES (VE)	
HIPS (VE)	
SIDE SALAD (VE)	
PARMESAN FRIES (V) vegetarian parmesan & truffle oil	5.95

COLATE BROWNIE	7.50
KE OF THE WEEK	7.50

with vanilla ice cream & a raspberry coolie.