



HOTEL RUDYARD

## MENU

### Starters

CHEF SOUP OF THE DAY  GLUTEN 6.95

Served with toasted bread & butter

CRISPY CHICKEN WINGS    7.95

Spicy marinated, slow roasted wings. Dusted with seasonal flour & crisped in the fryer. Served with nut free Satay sauce & spring onion garnish

CRISPY WHITE BAIT    7.95

Crispy white bait marinated with fresh herbs & garlic, tatar sauce & lemon wedge.

CHICKEN LIVER PATE  GLUTEN/EGGS/MILK 7.95

Served with toasted brioche, fruit chutney & salad garnish

OYSTER MUSHROOM FRITTER   GLUTEN 7.95

Battered mushroom fritter served with mushroom ketchup & salad garnish

SCOTCH BHAJI   NUTS 8.50

Onion Bhaji meets scotch egg, Indian spiced onion bhaji mix with a soft boiled egg centre, deep fried on a spiced fruit chutney & rocket salad

GARLIC PRAWNS  FISH/SHELLFISH 8.50

Pan fried prawns, mango, avocado, coriander, de-seeded chilli & garlic salsa bed on baby gem lettuce

### Burgers

All burgers are served on. brioche bun with lettuce & tomato with a side of fries (ADD bacon 1.50)

ALL CONTAIN GLUTEN

DUNWOOD BEEF 17.95

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

RUDYARD 18.95

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

CAJUN CHICKEN 17.50

Cajun spice marinated chicken burger & Cajun spiced mayo

PLANT STACK   16.95

Plant based burger patty layered with vegan cheese, spiced onion nest & burger relish.

### Mains

BREADED CHICKEN PARM    18.95

Crispy breaded chicken bake with smoked tomato sauce & applewood cheddar, served with salad & fries

SALMON FISH CAKES      16.95

Poached Salmon mix with potato purée, fresh herbs & lemon juice, coated with panko breadcrumbs. Served with baby spinach, shallot, dill & capers salad with wholegrain mustard crème sauce

BEEF STROGANOFF     19.95

Marinated beef strips cooked in onion, garlic, mushroom, mustard, paprika, crème fresh & herbs, served with steamed rice & bread

CUMBERLAND SAUSAGE & MASH    16.50

Fennel & pepper Cumberland roasted sausage served with wholegrain mustard mash, caramelised onion gravy & grilled fennel

PAN FRIED SEA BASS    19.95

Served with colcannon potato cakes, grilled fennel, sautéed spinach and sauce Vierge (tomato concasse, fresh herbs, shallot, garlic, olive oil & vinegar)

MUSHROOM ORZO RISOTTO    16.95

Orzo pasta cooked with wild mushroom, thyme, garlic, shallot, spinach, crème, parmesan cheese/vegan cheese & chimichurri sauce & rocket salad garnish

GAMMON STEAK  16.95

Served with fried egg, peas, grilled pineapple & chunky chips

WHOLETAIL SCAMPI    16.95

Served with chunky chips, garden peas, tartare sauce & lemon wedge

HAND BATTERED COD    17.95

Served with chunky chips, mushy peas, tartare sauce & lemon wedge

YORKSHIRE PUDDING  15.95

ROAST OF THE DAY

VEGETARIAN SAUSAGE  

Served in a giant Yorkshire pudding, with a side of mash, seasonal vegetables and gravy

### Pies

All pies are shortcrust pastry & served with seasonal vegetables, gravy and your choice of chips or mash

STEAK & ALE     17.95

CHICKEN, BACON & LEEK   

SWEET POTATO & SPINACH   

All of our food is prepared in a kitchen where nuts, gluten & 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 of the ingredients used to make the dish. Therefore if you have a food allergy please speak to your server before placing your 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 during busy periods.



HOTEL RUDYARD



## Grill

All grill items served with salad & chunky chips

SIRLOIN STEAK  28.95

Locally sourced Dunwood farm salt dried Aberdeen Angus sirloin steak

RUMP  20.95

Locally sourced Dunwood farm salt dried Aberdeen Angus Rump steak

LAMB BARNSELY CHOP  MILK 20.95

Served with colcannon potato cakes, grilled fennel sautéed spinach & minted lamb sauce

CAULIFLOWER STEAK   16.95

Pan roasted cauliflower steak with cauliflower puree

PEPPER SAUCE/ BLUE CHEESE SAUCE MILK/SULPHITES 1.95

## Light Bites

Available until 5pm

### SANDWICHES

All sandwiches are served on bloomer bread with fries & salad

BEEF, HORSERADISH & TOMATO  13.95

Beef with horseradish & sliced tomato GLUTEN/MILK

PRAWN COCKTAIL  GLUTEN/SHELLFISH 13.95

Prawn with marie rose sauce , sliced tomato & baby gem lettuce

CHEESE & PICKLE  GLUTEN/MILK 12.95

Sliced mature cheddar, pickle & sliced tomato

### FLAT BREADS

All flatbreads served with fries

ALL CONTAIN GLUTEN/MILK/EGGS

GRILLED LEMON CHICKEN 16.95

Chicken marinated with lemon, thyme , garlic & tumeric. Served with citrus mayo, lettuce, tomato & red onion

LAMB KEBAB 16.95

Minted grilled lamb kofta , tzatziki sauce, lettuce, tomato & sliced onion

FAJITA VEG   15.95

Mediterranean spiced marinated roasted veg, served with tzatziki, vegan feta, lettuce, tomato & red onion

## Salads

TUNA NIÇOISE SALAD  FISH/EGGS/MUSTARD 17.95

Grilled tuna served with baby gem lettuce, green beans, cherry tomato, red onion, mixed peppers, olive, french dressing, soft boiled egg & new potatoes

ROASTED BEETROOT SALAD  MUSTARD 14.95

Marinated beetroot , roasted carrot, mixed peppers, red onion mix, baby gem lettuce, rocket salad & mustard dressing

ADD CHICKEN - 1.95

## Sides

SEASONAL VEGETABLES  

SWEET POTATO FRIES   4.95

HOMEMADE ONION RINGS 

SKIN ON FRIES  

CHUNKY CHIPS  

SEASONAL SIDE SALAD 

TRUFFLE & PARMESAN FRIES  MILK 5.95

Fries tossed in vegetarian parmesan & truffle oil

## Sweet

CHOCOLATE BROWNIE  MILK/EGGS ALL 7.50

Served with vanilla ice cream

LEMON TART MILK/EGGS/GLUTEN

Served with raspberry coulis & chantilly cream

CHEESECAKE OF THE WEEK  MILK/GLUTEN

Served with vanilla ice cream and fruit compote

PASSIONFRUIT CRÈME BRÛLÉE  MILK/EGGS/GLUTEN

Served with shortbread

STICKY TOFFEE PUDDING  MILK/EGGS

Served with vanilla ice cream or vanilla custard

SELECTION OF ICE CREAM   MILK/EGGS

Choose from vanilla, strawberry, chocolate, lemon sorbet or vegan vanilla

SELECTION OF SORBET 

Lemon, mango, raspberry