



HOTEL RUDYARD

SUNDAY MENU

Starters

CHEF SOUP OF THE DAY  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  7.95

Served with toasted brioche, fruit chutney & salad garnish

OYSTER MUSHROOM FRITTER   7.95

Battered mushroom fritter served with mushroom ketchup & salad garnish

SCOTCH BHAJI   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  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)

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

WHOLETAIL SCAMPI 16.95

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

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.



Carvery

Available until 6PM

Tuck into our renowned Sunday carvery, served with pigs in blankets, a fluffy Yorkshire pudding, and all the trimmings you know and love- as much as you like!

Choose from

GAMMON

TURKEY

BEEF

Portion Options

STANDARD CARVERY	17.95
LARGE CARVERY	18.95
KIDS CARVERY	9.50
ADD CAULIFLOWER CHEESE	2.00

We always have gluten-free, vegan & vegetarian options on our carvery, ask your server for today's choices.

Salads

TUNA NIÇOISE SALAD  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  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  5.95

Fries tossed in vegetarian parmesan & truffle oil

Sweet

CHOCOLATE BROWNIE  ALL 7.50

Served with vanilla ice cream

LEMON TART

Served with raspberry coulis & chantilly cream

CHEESECAKE OF THE WEEK 

Served with vanilla ice cream and fruit compote

PASSIONFRUIT CRÈME BRÛLÉE 

Served with shortbread

STICKY TOFFEE PUDDING 

Served with vanilla ice cream or vanilla custard

SELECTION OF ICE CREAM  

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

SELECTION OF SORBET  

Lemon, mango, raspberry