

The Conservatory Restaurant

Described as a Neo-Gothic Renaissance mansion, the main house of Audleys Wood has existed since 1880 and holds a fascinating history within its very name - the moniker "Oddele", from which Audley arose, is found as far back as the 11th century, where it was recorded in the Domesday Book of 1086.

This handsome country house was a well-loved home for much of its life, and notable former inhabitants include Viscount Camrose, the editor of The Daily Telegraph. After a number of years as a home for the elderly, Audleys Woods was converted into a hotel in 1989.

Audleys Wood Hotel is part of the Hand Picked Hotels collection. We invite you to make yourself at home, indulge in our gourmet menu, sample some of our expertly chosen wine pairings or simply choose a bottle from our expertly chosen wine list.

The skilful kitchen team is passionate and focused on serving elegant dishes that allow quality ingredients to take centre stage. They have taken full advantage of the finest local ingredients when creating this seasonal menu.

I wish you a very enjoyable dining experience with us.

Adam Podlawski
Head Chef



Two AA Rosettes for
Culinary Excellence

A discretionary service charge of 12.5% will be added to your bill.
All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.
Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.

SEASONAL MENU

STARTERS

Corn fed chicken, goose liver and duck terrine £16

Pain d'Épices, dark Amarena cherry, chervil (kcal 618)

Cornish crab soufflé £16

Twice baked gruyère cheese soufflé, rainbow chard,
Mornay sauce (kcal 685)

Hare ragout £16

Fresh pappardelle, estate sage, aged parmesan, tomato,
red wine (kcal 678)

John Ross Scottish salmon ballotine £14

Cod's roe, salmon roe, taramasalata, Sauce Gribiche,
tapioca cracker (kcal 708)

Watercress veloute (v) £12

Poached Cacklebean hen's egg, puffed ancient grains
(kcal 245)

Heritage tomato & burrata cheese (v/vg) £14

Isle of Wight tomatoes, olive oil ice cream, basil
(kcal 393)

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TEA AND COFFEE

Single espresso £5.50

Double espresso £5.50

Americano £5.50

Latte £5.50

Cappuccino £5.50

Flat white £5.50

Mocha £5.50

Hot chocolate £5.50

Decaffeinated alternatives available

Our coffee bean provider, Peak & Wild, partners with the John Muir Trust to support the restoration of Scotland's rainforests. Their goal is to save over 1,000 hectares of Scotland's rainforest over three years, and to help 2,500 young people across the UK & Ireland to achieve the John Muir Award.

Camellia's Tea House London

English Breakfast £5.50

Decaffeinated English Breakfast £5.50

Earl Grey £5.50

Very Berry £5.50

White Jasmine and Apricot £5.50

Lemon and Ginger £5.50

Rooibos Orange and Cactus fig £5.50

Chamomile Flowers £5.50

Lung Ching £5.50

Peppermint £5.50

Orange Blossom £5.50

Camellia's Tea House check that sustainable methods of farming are implemented and source their teas from gardens accredited by organisations such as Rainforest Alliance, UTZ, and the Ethical Tea Partnership.

Selection of liqueur coffee £10

Baileys
Famous Grouse
Martell VS
Haig Club
Irish coffee
Jack Daniel's Tennessee Honey

CLASSIC COCKTAILS £14

Mojito

Rum, muddled lime, sugar and mint,
soda top

Negroni

Gin, sweet Vermouth, Campari

Old Fashioned

Whisky, orange bitters, soda water

Amaretto Sour

Disaronno, Bourbon, lemon juice

Cosmopolitan

Vodka, Cointreau, fresh lime,
cranberry juice

Espresso Martini

Vodka, Kahlúa, espresso

Bloody Mary

Vodka, tomato juice, lemon, Tabasco, black
pepper

Chambord Royale

Chambord, Sparkling Wine

MAIN COURSES

Corn-fed chicken £28

Chicken kiev lollipop, charred Caesar baby gem,
white wine Comté velouté, crackling, tarragon oil (kcal 1122)

Glazed Creedy Carver duck breast £39

Roasted golden beetroot, rainbow chard, black cherry purée, sherry jus (kcal 884)

Duo of lamb £42

Pan seared lamb rack, balsamic and mint braised shoulder,
crushed minted peas, capers, pernod jus (kcal 843)

Rack of lemon sole £37

Cod and parsley mousse, braised leeks, rainbow chard, caviar and caper
Champagne sauce, cuttlefish cracker (kcal 1040)

Pan fried wild sea bass fillet £34

Hand picked white crab, tomato & sea herb salad, shaved fennel,
shellfish bisque
(kcal 371)

Parsley gnocchi (vg) £25

Courgette and basil purée, charred artichoke, broad beans,
black truffle plant cream (kcal 984)

SIDES

£6 each

Triple-cooked chips, buttermilk ranch (v) (kcal 466)

Heritage tomato, Pedro Ximénez dressing, basil (v/vg) (kcal 346)

Rocket salad, aged parmesan, balsamic (v/vg) (kcal 173)

Tenderstem broccoli, pangrattato, chilli (v/vg) (kcal 167)

New season potatoes, soured cream, chives (v) (kcal 378)

Our fish and seafood are only purchased from suppliers who use sustainable sources

CHEESE SELECTION

British Isle cheeseboard 3 for £14 | 5 for £20

Chutney, artisan crackers, grapes, set fruit conserve (kcal 275)

Colston Bassett Blue cheese (v) (kcal 119 per slice)

The most famous of all the Stilton's from Nottingham, this is a smooth and creamy cheese with a mellow flavour. It has a rich cream colour and blue veining throughout.

Tunworth (v) (kcal 78 per slice)

Tunworth is a traditional Camembert-style cheese handmade less than 3 miles from our doorstep from pasteurised cow's milk

Driftwood goat's cheese (v) (kcal 84 per slice)

Produced by Whitelake Cheese, Driftwood Goat's Cheese Log is an ash coated cheese that has a Geotrichum rind and a soft, creamy texture. Made with unpasteurised milk and vegetarian rennet, it has citrus notes and earthy undertones.

Spewood ewe (v) (kcal 119 per slice)

Made from unpasteurised sheep milk and produced in the region of Berkshire.

Shorrocks Lancashire Bomb (v) (kcal 94 per slice)

Powerful Lancashire Cheese. Made using pasteurised milk from a herd of Holstein Friesian cows and vegetarian rennet. Matured for 24 months, it has a wonderfully creamy texture and strong mature flavour. It is wrapped in muslin and dipped into wax creating a distinctive cheese like no other.

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DESSERTS

Strawberry and elderflower £14

White Valrhona chocolate parfait, whipped strawberry jelly, Elderflower sorbet (kcal 1266)

Green apple bavarois £14

Poppy seed and vanilla sponge, apple compote, cassis sorbet (kcal 1011)

Deconstructed carrot cake (v) £14

Carrot and vanilla gel, mascarpone mousse, ginger and β -carotene vitamin sphere (kcal 933)

Vegan dark chocolate delice (vg) £14

Basil, sea buckthorn sorbet, coconut yoghurt crèmeux (kcal 465)

To Share:

Exotic fruit pavlova (v) £18

Pineapple, kiwi, passionfruit, Chantilly cream, mango sorbet (kcal 1413)

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