



Chef's Seven Course Experience Menu

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.

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 skillful 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!

Leon Sharp
Head Chef



Two AA Rosettes for
Culinary Excellence

AUDLEYS WOOD
HOTEL



We hope you have enjoyed the Chef's Experience Menu and we wish you a relaxing stay.



CHEF'S EXPERIENCE MENU

Sourdough

Served with infused butters

Audleys Wood fried chicken

Truffle, caviar

Duck terrine

Smoked duck, confit duck legs, duck liver, peach

Jersey royal

BBQ and velouté, mangalitsa lardo, chive pesto

Roast Cornish cod

Crab, gnocchi, lovage, asparagus, butter sauce

Goodwin Farm lamb rump

Lamb shoulder bonbon, courgette, aubergine, yoghurt, nasturtium

Vanilla cheesecake

Textures of strawberry, basil sorbet

Manjari 64% dark chocolate ganache

Brownie, caramel cremeux, popcorn ice cream

Speciality tea and coffee

Petits fours

Kcal 2705

85 per person

To be ordered by the whole table – last orders 8.30pm

***Indulge in our optional Drinks Experience with
your Chef's Experience menu 55***

This is a sample menu. Prices and dishes correct at time of publishing.

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.