



ALDWICKBURY

• SEASONAL MENU •

Welcome, we have a wide range of dishes for you to choose from. So whether you'd like a few bites over a few drinks, or a full on meal - we look forward to serving you today...

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LIGHT BITES

NACHOS (V) 886Kcal £7.00

Topped with melted cheese, jalapeños, soured cream, guacamole & salsa



Add beef chilli 298Kcal for an extra £2.00

VEGAN NACHOS (VE) 667Kcal £8.00

Topped with vegan cheese, jalapeños, guacamole & salsa

Add vegan chilli 37Kcal for an extra £2.00

BUTTERMILK CHICKEN

GOUJONS 424Kcal £6.75

Served with BBQ sauce

TEMPURA PRAWNS 317Kcal £7.00

Served with sweet chilli sauce

OLIVES & HOUMOUS SHARER 635Kcal £5.00

Served with ciabatta bread sticks

SOUP OF THE DAY £5.75

Served with bread roll & butter

MIXED GREEN SALAD (V) 101Kcal £3.75

CHIPS (V) 433Kcal £3.75

Plain or topped with rosemary or peri peri salt

Add Cheddar cheese 205Kcal or

Cheddar cheese & bacon 325Kcal for an extra £1.50

GARLIC BREAD (V) 227Kcal £3.75

Add Cheddar cheese 205Kcal or

Cheddar cheese & bacon 325Kcal for an extra £1.50

HOT SANDWICHES & PANINIS

All served with Chips



JUMBO FISH FINGERS SANDWICH 1114Kcal £11.25

Battered jumbo fish fingers, rocket & tartare sauce in a toasted ciabatta

CLUB SANDWICH 1090Kcal £11.50

Triple layered sandwich with grilled chicken, bacon, tomato, fried egg, crispy lettuce & mayonnaise

TOMATO & MOZZARELLA PANINI (V) 840Kcal £7.50

BACON & BRIE PANINI 1033Kcal £7.50

TUNA MELT PANINI 1062Kcal £7.50

BRITISH HONEY ROAST HAM & CHEDDAR CHEESE PANINI 840Kcal £7.50

SANDWICHES

Served on malted or white bread with crisps & salad garnish



OAK SCOTTISH SMOKED SALMON & CREAM CHEESE 582Kcal £7.75

PRAWN MARIE ROSE 538Kcal £7.25

CHICKEN MAYONNAISE & BACON 658Kcal £7.25

CHEDDAR CHEESE & CHUTNEY (V) 599Kcal £7.00

TUNA MAYONNAISE & CUCUMBER 690Kcal £7.25

AVOCADO & TOMATO (V) 593Kcal £7.25

CLASSICS

FISH & CHIPS 719Kcal £13.00

Hand battered fillet of cod served with chips, peas & tartare sauce

SCAMPI & CHIPS 906Kcal £12.50

Breaded scampi served with chips, peas & tartare sauce

CHICKEN TIKKA MASALA 937Kcal £9.75

Served with basmati rice & naan bread

CAMBODIAN VEGETABLE CURRY (V) (VE) 674Kcal £9.75

Served with basmati rice & naan bread

HAM, EGGS & CHIPS 682Kcal £10.75

British honey roasted ham with two fried eggs & chips

GOLFER'S BRUNCH 840Kcal £9.25

Two rashers of bacon, Heinz baked beans, grilled tomato, Cumberland sausage, fried egg & chips

THREE EGG OMELETTE 518Kcal £8.25

Served with chips & salad

Choose 2 fillings: Cheddar cheese (v) 82Kcal

Tomato (v) 11Kcal / Mushrooms (v) 28Kcal / Onion (v) 40Kcal

British honey roasted ham 70Kcal

JACKET POTATO (GF) 168Kcal £7.25

Served with salad garnish & 1 filling of your choice

Choose from: Tuna mayonnaise 250Kcal

Heinz baked beans (v) 111Kcal / Cheddar cheese (v) 123Kcal

Chicken mayonnaise & bacon 452Kcal / Beef chilli 299Kcal

Vegan chilli (ve) 37Kcal

Add an extra filling £2.00

SALADS

CLASSIC CAESAR SALAD

SMALL 210Kcal £6.25

LARGE 327Kcal £9.25

Crispy cos lettuce, croutons, Parmesan shavings, anchovies & Caesar dressing

Add Chicken 281Kcal, Prawn 68Kcal or Salmon 205Kcal for £2.50

TUNA NICOISE SALAD

SMALL 281Kcal £7.00

LARGE 357Kcal £10.00

Grilled fillet of tuna, boiled egg, green beans, olives, tomato, red onion & mixed leaves

SUPERFOOD SALAD (V)

SMALL 329Kcal £6.50

LARGE 576Kcal £9.50

Baby spinach, rocket, crushed avocado, goat's cheese, bean sprouts, pineapple, pumpkin seeds, baby beetroot & lemon dressing

VEGAN SUPERFOOD SALAD (VE) AVAILABLE

SMALL 229Kcal / LARGE 409Kcal

PIZZAS

11" Stonebaked pizzas smothered with tomato sauce & then topped with your choice of:

MARGHERITA (V) 1038Kcal £9.25

Mozzarella & fresh basil leaves

PEPPERONI 1299Kcal £10.50

Mozzarella & pepperoni



BBQ CHICKEN 1153Kcal £10.50

Mozzarella, BBQ chicken & red onion

SPICY BEEF 1158Kcal £10.75

Mozzarella, spicy beef & red onion

MEDITERRANEAN VEGETABLE (V) 1062Kcal £10.75

Mozzarella & Mediterranean vegetables

ADD A TOPPING TO ANY PIZZA FOR £1.50

Choose from: Ham 58Kcal / Cheddar cheese (v) 123Kcal

Mushrooms (v) 17Kcal / Bacon 120Kcal

Pepperoni 261Kcal / Peppers (v) 20Kcal

Pineapple (v) 25Kcal / Onions (v) 2Kcal

BURGERS

Served with chips & relish

BACON & CHEESE BURGER 1070Kcal £12.00

Beef burger in toasted brioche bun with bacon, cheese, crispy lettuce, tomato & gherkin

CAJUN CHICKEN BURGER 921Kcal £12.00

Cajun chicken breast in a toasted brioche bun with crispy lettuce, tomato & gherkin



VEGAN BURGER (V) (VE) 923Kcal £12.00

Moving Mountain vegan burger in a toasted pretzel bun with vegan cheese, chargrilled red pepper, tomato, red onion & gherkin

ADD A TOPPING TO ANY BURGER FOR £1.50

Choose from: Bacon 120Kcal / Fried egg 90Kcal

Crushed avocado (v) 80Kcal / Cheddar cheese (v) 82Kcal

DESSERTS £5.50

Please ask for today's menu

All our dishes may contain traces of nuts and other allergens. Please advise your server if you have any allergies. Full written allergy and intolerance information is available.

(V) Vegetarian (VE) Vegan
(GF) Gluten Free

WINE & FIZZ

CHAMPAGNE

	Bottle
NV BRUT TRADITION Gobillard <i>France, Champagne 12.5% abv.</i> A supple, quaffable Champagne full of red fruit, citrus and almonds.	£48.00
NV BRUT MOSAIQUE Champagne Jacquart <i>France, Champagne 12.5% abv.</i> Lightly elegant Champagne, perfumed with pear and fresh bread, condensing into gingerbread and fresh fruit on the tongue.	£55.00
NV BRUT MOSAIQUE ROSÉ Champagne Jacquart <i>France, Champagne 12.5% abv.</i> Pink fizz with ripe redcurrants, cherries, wild strawberries and plums.	£58.00

SPARKLING

NV PROSECCO BRUT ARGEO Ruggeri <i>Italy, Veneto 11% abv.</i> Delicate and zesty, exuding green apples and citrus.	£28.75
NV TRESOR ROSADO Pere Ventura <i>Spain, Cava 11.5% abv.</i> Charming and lively, brimming with redcurrants, wild strawberries, cherries and raspberries, like drinking a river of summer fruit.	£30.00



ORGANIC

WHITE EMBRUJO VERDEJO Bodegas Verum <i>Spain, Castilla-La Mancha 12.5% abv.</i> Dry, restrained Spanish white with hay and fennel flavours rounded out by plums and pears, ending on a restrained wash of citrus.	£23.00
RED EMBRUJO TEMPRANILLO Bodegas Verum <i>Spain, Castilla-La Mancha 12.5% abv.</i> A palate of blackcurrants, blackberries, lightened by a fragrant sprinkling of spice.	£23.00
ROSÉ EMBRUJO ROSADO GARNACHA Bodegas Verum <i>Spain, Castilla-La Mancha 13% abv.</i> A subtle pink with the nose of a bouquet of roses and the taste of a bowlful of strawberries and raspberries.	£23.00

RED

	175ml	250ml	Bottle
LA CADENCE ROUGE, Vin de France <i>France, Vin de France 12% abv.</i> Packed with red berry aromas and hints of nutmeg. The palate is full-bodied and fruity.	£5.25	£7.00	£20.25
LEDUC CABERNET-SAUVIGNON, IGP Pays d'Oc <i>France - Languedoc-Roussillon 13.5% abv.</i> Dense, blackcurranty with heady violets & pepper and a farewell waft of spice.	£5.75	£7.50	£22.00
LONGUE ROCHE MERLOT, IGP Pays d'Oc <i>France, South West France 13.5% abv.</i> Soft and elegant with ripe damson fruit character, subtle tannin and a long elegant finish.	£6.25	£7.75	£22.50
CHIANTI DOCG, Castellani <i>Italy, Tuscany 12% abv.</i> A mass of red fruit, like a bowl filled with cherries, raspberries and blackberries, complemented by a perfume of flowers.			£23.25
MONTE LLANO TINTO RIOJA, Ramon Bilbao <i>Spain, Rioja 14% abv.</i> Red violet colour, with purple hues. Subtle aromas of ripe fruits (blackcurrants and raspberries). On the palate it is fresh, structured and very fruity.			£23.75
RESERVE MALBEC, Bodegas Santa Ana <i>Argentina, Mendoza 13.5% abv.</i> Powerfully aromatic with concentrated stone fruit aromas such as plums and prunes with a hint of spicy oak. Finishes firm and grippy - perfect for drinking with red meat.			£24.50

WHITE

LA CADENCE BLANC, Vin de France <i>France, Vin de France 11.5% abv.</i> Pale yellow with red apple, stone fruit and floral aromas, with rounded flavours of melon, peach and apple on the palate. Soft in texture with a persistent finish.	£5.25	£7.00	£20.25
SAUVIGNON BLANC, Los Tortolitos <i>Chile, Central Valley 13% abv.</i> Aromatic with grapefruit, passion fruit and pear, with a bouquet of herbs plus a spritz of lime.	£5.50	£7.25	£21.25
CHENIN BLANC, Stormy Cape <i>South Africa, Western Cape 12.5% abv.</i> Packed with passion fruit, green apple and a refreshing spray of lemon.	£6.00	£7.50	£22.00
CHARDONNAY, Vinamar <i>Chile, Casablanca Valley 12.5% abv.</i> Tropical aromas such as peach, pineapple and banana with sweet vanilla notes. A fresh fruit sensation in the mouth, with a long pleasant finish.			£22.25
PINOT GRIGIO, Via Nova <i>Italy, Veneto 12% abv.</i> Easy drinking, well balanced, lemony Pinot Grigio, as refreshing as lemonade but more substantial.			£22.75
WARRELVIND SAUVIGNON BLANC, MAN Family Wines <i>South Africa, Western Cape 13% abv.</i> Crisp, forthright Sauvignon Blanc from South Africa, full of pineapple, lime and a sliver of flint.			£24.00

ROSÉ

LA LANDE CINSULT ROSÉ, Vin de France <i>France, Vin de France 12% abv.</i> An unoaked charming pale rosé, flavoured with red berries and Mediterranean herbs.	£5.25	£7.00	£20.50
PRETTY GORGEOUS ROSÉ, IGP Pays d'Oc <i>France, Languedoc-Roussillon 12% abv.</i> Pink wine from France's sunny south, as delicate as a flower but with fine acidity. Full of lychees, strawberries and violets.			£24.00

Wine by glass is also available in 125ml servings.