



# ALDWICKBURY PARK

• 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 (GF) (V) 892Kcal **£8.00**

Topped with melted cheese, jalapeños, red onions, peppers, soured cream, guacamole & salsa

Add BBQ shredded chicken 269Kcal for an extra **£2.50**

### VEGAN NACHOS (GF) (VE) 782Kcal **£8.25**

Topped with vegan cheese, jalapeños, red onions, peppers, guacamole & salsa

Add 3 bean chilli (VE) 84Kcal for an extra **£2.00**

### SPICY CRAB CAKES 459Kcal **£7.25**

Served with buttermilk garlic ranch sauce

### SPICY CORN FRITTER (VE) 498Kcal **£6.25**

Served with piri piri mayonnaise

### MOZZARELLA BITES (V)

Served with chilli jam

**SMALL** 500 Kcal **£6.50**

**LARGE** 779 Kcal **£9.50**

### SOUP OF THE DAY **£6.75**

Served with bread roll & butter

### FLATBREAD WITH GUACAMOLE (VE)

450 Kcal **£5.00**

### LOADED CHEESY CHIPS (V) 855 Kcal **£5.25**

Topped with melted cheese, peppers, onions & sweet chilli sauce

### CHIPS (V) 519 Kcal **£4.00**

Add a topping for an extra **£2.00**

**Cheddar cheese (V)** 203 Kcal / **Cheddar cheese & bacon** 323 Kcal

## HOT SANDWICHES & PANINIS

All served with chips & salad



### JUMBO FISH FINGERS SANDWICH 1115 Kcal **£13.25**

Battered jumbo fish fingers, baby gem lettuce & tartare sauce in a toasted ciabatta

VEGAN OPTION AVAILABLE 1013 Kcal **£13.25**

### CHICKEN, CHORIZO & MOZZARELLA PANINI

1145 Kcal **£9.50**

### ROASTED PEPPERS, SUNDRIED TOMATOES & GUACAMOLE PANINI (VE) 767 Kcal **£9.50**

### CLUB SANDWICH 1242 Kcal **£14.00**

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

### BRITISH HONEY ROASTED HAM & CHEDDAR CHEESE PANINI 813 Kcal **£9.00**

## SANDWICHES

Served on thick cut malted or white bread with crisps & salad garnish.



### CHICKEN & CHORIZO 857 Kcal **£8.25**

### PRAWN MARIE ROSE 543 Kcal **£8.75**

### TUNA MAYONNAISE & CUCUMBER 678 Kcal **£8.25**

### CHEDDAR CHEESE & CHUTNEY (V) 684 Kcal **£7.75**

### BLT 689 Kcal **£8.00**

### AVOCADO & TOMATO (V) 608 Kcal **£7.75**

# CLASSICS

## KATSU CURRY

Served with basmati rice & your choice of

**BREADED BUTTERFLY PRAWNS** 689 k cal **£13.50**

**BUTTERMILK CHICKEN** 861 Kcal **£12.50**

**VEGETARIAN BREADED CHICK'N (V)** 711 Kcal **£12.50**

## ITALIAN MEATBALLS

 1099 Kcal **£12.00**

Meatballs in spicy tomato sauce served with linguine & garlic bread

## HAM, EGGS & CHIPS

 682Kcal **£11.75**

British honey roasted ham with two fried eggs & chips

## CLASSIC CAESAR SALAD

**SMALL** 302Kcal **£8.25**

**LARGE** 465Kcal **£12.25**

Baby gem lettuce, croutons, Parmesan shavings, anchovies & Caesar dressing

**Add: Warm chicken breast** 330Kcal / **Prawns** 69Kcal / **Warm salmon fillet** 256Kcal **for £3.25**

## GOLFER'S BRUNCH

 840Kcal **£10.50**

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

## CUMBERLAND SAUSAGES & MASH

 688Kcal **£9.25**

Served with caramelised onions & gravy

## THREE EGG OMELETTE

 512Kcal **£9.25**

Served with chips & salad

**Choose 2 fillings: Cheddar cheese (v)** 82Kcal

**Tomatoes (ve)** 11Kcal / **Mushrooms (ve)** 28Kcal / **Onions (ve)** 40Kcal /

**British honey roasted ham** 70Kcal

**Add an extra filling £2.25**

## JACKET POTATO

 209Kcal **£8.00**

Served with salad garnish & 1 filling of your choice

**Choose from: Tuna mayonnaise** 233 Kcal / **Heinz baked beans (ve)**

111 Kcal / **Cheddar cheese (v)** 123 Kcal / **Chicken & chorizo** 420Kcal /

**3 bean chilli (ve)** 84Kcal

**Add an extra filling £2.25**

# PIZZAS

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

## MARGHERITA (V)

 866Kcal **£11.50**

Topped with mozzarella



## PEPPERONI

 1124Kcal **£12.50**

Mozzarella & pepperoni

## MEAT FEAST

 1535 Kcal **£12.75**

Mozzarella, pepperoni, chicken, meatballs & sausage

## MED VEG (V)

 897Kcal **£12.75**

Mozzarella, red onions, peppers, tomatoes, goat's cheese & topped with rocket

**ADD A TOPPING TO ANY PIZZA FOR £2.00**

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

**Mushrooms (ve)** 17Kcal / **Bacon** 120Kcal

**Pepperoni** 258Kcal / **Peppers (ve)** 20Kcal / **Onions (ve)** 2Kcal

# BURGERS

Served with chips & relish



## BACON & CHEESE BURGER

 1229Kcal **£13.50**

Beef burger in a toasted brioche bun with bacon, cheese, baby gem lettuce, mayonnaise, tomatoes & gherkins

## BUTTERMILK CHICKEN BURGER

 1113Kcal **£13.50**

Buttermilk chicken breast in a toasted brioche bun with baby gem lettuce, mayonnaise, tomatoes & gherkins

## VEGAN BURGER (VE)

 959Kcal **£13.50**

Vegan Moving Mountains burger in a toasted brioche style bun with vegan cheese, vegan mayonnaise, tomatoes, red onions & gherkins

**ADD A TOPPING TO ANY BURGER FOR £2.00**

**Choose from: Bacon** 120Kcal / **Fried egg** 90Kcal

**Crushed avocado (ve)** 80Kcal / **Cheddar cheese (v)** 122Kcal

# DESSERTS £6.50

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.

Adults need around 2000Kcal a day.

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

# WINE & FIZZ

## CHAMPAGNE & HOMEGROWN

**CHAMPAGNE DE SAINT GALL  
PREMIER CRU BRUT NV.**  
(12.5%) Champagne, France **£58.00**  
Lightly elegant Champagne, perfumed with pear and fresh bread, condensing into gingerbread and fresh fruit on the tongue.

**CLASSIC CUVÉE,  
RATHFINNY ESTATE**  
(12%) Sussex, UK **£52.00**  
A supple, quaffable full of red fruit, citrus and almonds.

**ROSÉ BRUT VINTAGE,  
RATHFINNY ESTATE**  
(12%) Sussex, UK **£62.00**  
Pink fizz with ripe redcurrants, cherries, wild strawberries and plums.

## SPARKLING

**PROSECCO FAMIGLIA BOTTER**  
(11%) Veneto, Italy (VEGAN) **£33.00**  
An aromatic nose of wild apple with hints of honey and floral notes. Light bodied and well balanced, this is a perfect aperitif.

**PROSECCO ROSÉ,  
FAMIGLIA BOTTER**  
(11%) Veneto, Italy (VEGAN) **£35.00**  
Delicate but complex nose of red fruit and citrus. There are fine bubbles on the palate and fruity notes of white peach, green apple and lemon.



## ORGANIC

**WHITE**  
**GRILLO, SERENATA CEILO  
E TERRA**  
(12%) Sicily, Italy (VEGAN) **£27.00**  
Distinctively floral aromas on the nose. The palate has hints of citrus and tropical fruits and is mouth-filling.

**RED**  
**NERO D'AVOLA, SERENATA  
CEILO E TERRA**  
(13%) Sicily, Italy (VEGAN) **£26.50**  
A characterful fruit-driven red, which is soft and easy to drink. Well-balanced and packed with red berry flavours.

**MALBEC, LA PIEDRA NEGRA**  
(14%) Mendoza, Argentina (VEGAN) **£29.25**  
Aromas of summer red fruits dominate with slight touches of black pepper. Concentrated on the palate with red fruits giving volume.

**ROSÉ**  
**BOBAL, MIRADA**  
(13%) Castilla la Mancha, Spain (VEGAN) **£26.50**  
Scents of wild strawberry, white peach and citrus. The palate is dry, fresh and well rounded.

## RED

	125ml	175ml	250ml	Btl
<b>SYRAH, CUVÉE DE ROUSSON</b> (12.5%) Pays D'oc, France <b>£5.00 £6.00 £8.25 £23.00</b> Spicy, rich black fruit with a high degree of elegance. Compact and confident with black cherry richness and vibrant unforced rustic fruit.				

<b>MERLOT, PRIMI SOLI</b> (12%) Veneto, Italy <b>£5.25 £6.25 £8.50 £24.00</b> Luscious blackberries combine with damson to give an overwhelming abundance of fruit content.				
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<b>CABERNET SAUVIGNON, LA COLOMBE</b> (12.5%) Languedoc, France (VEGAN) <b>£5.50 £6.50 £8.75 £25.00</b> The nose is dominated by black fruits and spicy notes. On the palate, there are abundant flavours of elderberry, bramble and sweet spice. Soft, round tannins provide a silky finish.				
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<b>CHIANTI, SANT'ILLARIO</b> (12.5%) Tuscany, Italy (VEGAN) <b>£27.50</b> Morello cherry, forest fruit and violet scents. Dry and full bodied with a fresh flavour.				
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<b>CRIANZA RIOJA, VIÑA CERRADA</b> (14%) Rioja, Spain (VEGAN) <b>£28.50</b> Aromas of ripe black fruit and a hint of sweet spice. The palate is well structured with a velvety mouth feel and great balance between juicy fruit flavours and creamy vanilla oak.				
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## WHITE

<b>CUVÉE ROUSSON, COTES DE GASCOGNE BLANC</b> (11.5%) Gascony, France <b>£5.00 £6.00 £8.25 £23.00</b> Light and fruity, this traditional Southern French white is crisp with notes of citrus, pineapple and freshly cut grass.				
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<b>PINOT GRIGIO, FARFALLA</b> (12%) Arcole, Italy <b>£5.25 £6.25 £8.50 £24.00</b> Clean, simple, fresh apple and pear flavours. Easy drinking.				
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<b>CHARDONNAY, CENTRAL MONTE</b> (13%) Central Valley, Chile <b>£5.50 £6.50 £8.75 £25.00</b> Wonderful aromas of citrus fruit and peach that transfer to a mouth-watering apple and honey.				
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<b>SAUVIGNON BLANC, LOUIS ESCHENAUER</b> (12%) Pays D'oc, France <b>£5.75 £6.75 £9.25 £25.75</b> Pale yellow with green highlights and a clean expressive nose of tropical fruit, crisp and refreshing.				
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<b>CHENIN BLANC, INKOSI</b> (12.5%) Western Cape, South Africa <b>£26.50</b> Off-dry, bursting with citrus and pineapple aromas, well balanced and refreshing clean finish.				
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<b>VIOGNIER, L'AUTANTIQUE</b> (13.5%) Pays D'oc, France (VEGAN) <b>£28.50</b> Beautiful yellow colour with golden reflections. Nose revealing fine and powerful aromas of apricot, ripe peach and exotic fruits. The palate has a fresh crisp acidity and a long lingering finish.				
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## ROSÉ

<b>GRENACHE ROSÉ, CUVÉE DE ROUSSON</b> (12.5%) Pays D'oc, France <b>£5.00 £6.00 £8.25 £23.00</b> Aromas of fresh strawberry and cherry. A crisp palate of light spice and a lingering dry finish.				
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<b>CINSAULT ROSÉ, LOUIS ESCHENAUER</b> (12%) Languedoc, France <b>£27.00</b> Bright with an expressive nose of red berries and strawberries with a round and lively palate of summer fruits and striking persistence.				
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All quality wines on the list have an ABV volume between 8-15 by volume and could be subject to change with different vintages.