

AUDREY'S

SMALL PLATES

SOURDOUGH herb butter (v)	5
CRISPY WHITEBAIT cajun mayo	7
MISO GLAZED AUBERGINE courgetti, pickled cucumber (vg/gf)	8
CHICKEN LIVER PARFAIT red onion jam, toasted brioche	10
BOROUGH MARKET FISH CAKE sweet potato puree, cucumber salad (gf)	12
HERITAGE TOMATO & SOURDOUGH SALAD nectarine, cherry tomato dressing (vg)	12

MAINS

FISH PIE shetland prawns, mussels, salmon, smoked haddock	16.5
AUDREY'S VEGAN HOT POT aubergine, courgette, lentils, potato (vg/gf)	12
SPRING VEGETABLE RISOTTO asparagus, tomato fondue, parmesan crisp (v)	16
LEMON & THYME GRILLED CORN FED CHICKEN BREAST spring vegetable medley (gf)	18
LINE CAUGHT NEWLYN BASS crispy potato crust, seasonal market vegetables, white wine sauce (gf)	26
DRY AGED LONGHORN RIBEYE STEAK black peppercorn sauce (gf)	30

DAILY MARKET SPECIALS AVAILABLE

SIDES

FRIES (vg/gf)	6
THYME ROASTED COURGETTES (vg/gf)	6
BRAISED SWEETHEART CABBAGE (vg/gf)	6
ROCKET & PARMESAN SALAD (v/gf)	6

DESSERTS

CRÈME BRÛLÉE & SOLDIERS (v)	8
CLASSIC SHERRY TRIFLE (v)	8
CHOCOLATE & APRICOT MOUSSE (v)	8
SPRING FRUIT SORBET (vg/gf)	7

Vegan alternatives available on request | (v) - vegetarian, (vg) - vegan, (gf) - gluten-free

@AUDREYSLONDON

Prices include VAT. A discretionary 12.5% service charge will be added to your bill.

Please do inform your server of any allergies we should be aware of.

*Menu and selections are subject to change from time to time, and seasonality.

AUDREY'S

HOUSE COCKTAILS

AUDREY'S GARDEN COOLER	11
elderflower, sparkling wine, thyme infused gin, rosemary, lime juice	
SPRING MARGARITA	11
mint, tequila, triple sec, lemon juice, agave	
CUCUMBER GIN FIZZ	10
gin, cucumber, lime juice, soda water	
PINK RHUBARB MULE	10
ginger ale, pink rhubarb infused vodka, lime juice, rhubarb bitters	
APEROL SPRITZ	10
sparkling wine, aperol, soda water, orange	
ALLPRESS MARTINI	11
vodka, crème de cacao, allpress original blend	

CLASSIC COCKTAILS available on request

WINES

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SPARKLING	NV VOUVRAY BRUT, Château Moncontour, Loire, France	10	40
	CLASSIC CUVÉE BRUT Rathfinny Wine Estate, Southern England 2018	16	65
ROSÉ	ORGANIC CÔTES-DU-RHÔNE ROSÉ, Famille Perrin 'Nature' Southern Rhône, France 2020	10	34
ORANGE	'MACÉRATION DE SOIF' Sauvignon Blanc Vin Orange, Domaine Joël Delaunay, Loire, France 2021	12	45
WHITE	'SOSSEGO' Vinho Regional Alentejano Branco, Herdade do Peso, Alentejo, Portugal 2020	7	27
	BEAUJOLAIS BLANC, Jean-Marc Burgaud, France 2020	11	38
	MENETOU-SALON, Le Prieuré de Saint-Céols, Loire, France 2020	12	42
RED	PRIMITIVO DI PUGLIA, A Mano, Italy 2019	8	30
	'TERRASSE' Cahors Malbec, Causse du Théron, France 2020	10	37
	'XTRÊME' Organic Rioja Crianza, Bodegas LAN, Spain 2018	12	42

BEER

BIRRA MORETTI DRAFT	6
LUCKY SAINT IPA 0.5%	5

SOFT

SPARKLING GINGER	4
SPARKLING ELDERFLOWER & MINT	4
SPARKLING RHUBARB	4
STILL WATER	3
SPARKLING WATER	3
FRESH JUICES	6

HOT

COFFEE & TEAS	from 2.5
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