

THE TUDOR RESTAURANT

STARTERS

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Soup of The Day 245kcal £7.00
Served with warm crusty bread roll **VG**

Duck Scotch Egg 282kcal £8.50
Hallgate farm duck egg, wrapped in a mix of prime sausage meat and diced black pudding, coated in panko breadcrumbs with pea purée

Devilled Cornish Crab 290kcal £9.50
Rocket, radish, paprika and croutes

Truffled Buffalo Mozzarella 467kcal £12.95
Wild mushrooms, artichoke hearts, buffalo mozzarella with fresh black truffle **V GF**

Crispy Duck Salad 336kcal £9.95 | £15.95
Radicchio, spring onion, sesame dressing **GF**

Beetroot & Goat's Cheese 376kcal £7.95
Walnut Dressing **V GF**

MAINS

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Roast Cornfed Chicken Breast 628kcal £17.95
Roasted and braised leeks, fondant potato, buttered chard, shallot jus **GF**

Spring Rump of Hampshire Lamb 403kcal £22.00
Asparagus, radish, peas and jus **GF**

Pan Fried Trout & Sicilian Caponata 821kcal £19.50 **GF**
Grilled mixed vegetables and olives in tomato sauce

Garden Risotto 559kcal £19.50
Asparagus, peas, radish and vegan cheese **VG GF**

SIDES

Mixed Green Vegetables 49kcal £4.50 **VG**

Crispy Onion Rings 411kcal £4.50

Buttered New Potatoes 140kcal £4.50 **VG**

Triple Cooked Chips 399kcal £4.50 **GF VG**

Seasoned Skinny Fries 200kcal £4.50 **GF VG**

Dressed Mixed Salad 42kcal £4.50 **VG**

FROM THE GRILL

10oz Prime Rump Steak 392kcal £22.00 **GF**

10oz Prime Sirloin Steak 426kcal £33.00 **GF**

10oz Prime Ribeye Steak 460kcal £42.00 **GF**

Add peppercorn or béarnaise sauce £2.00 each

All steaks served with triple cooked chips, garlic roasted flat mushroom and grilled cherry vine tomatoes 543kcal

21oz Chateaubriand Steak 879kcal £76.00

Choice of peppercorn or béarnaise sauce

Serves 2-3 people

BURGERS

House Beef Burger 1505kcal £18.00

6oz prime beef burger, gem lettuce and burger sauce. House coleslaw, skin on fries and onion rings

Vegan Burger 1249kcal £18.00

6oz plant based burger, gem lettuce, sweet chilli sauce and garlic mayo. House coleslaw, skin on fries and onion rings **VG**

DESSERTS

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Lemon Posset 375kcal £8.50
Topped with lemon gel, candied peel and a lemon shortbread **V**

Chocolate Truffle Mousse Torte 640kcal £8.50
With vanilla ice cream **V**

Eton Mess 580kcal £8.50
Chantilly cream, strawberries and meringue **V GF**

Trio Raspberry Panna Cotta 283kcal £8.50
Raspberry sorbet, raspberry coulis **V**

Trio of Sorbet | Ice Cream 283kcal £7.50 **V GF**
Ask your server for our flavours of the day

Cheese Board 1050kcal £12.50
Creamy Tunworth Sussex charmer, Goodweald smoked, Brighton blue. With a selection of crackers, grapes and chutney **V**

COFFEE

Americano 18kcal £3.95

Espresso Single 9kcal £2.50 | Double 18kcal £2.90

Flat White 153kcal £3.95

Cappuccino 143kcal £3.95

Latte 190kcal £3.95

Hot Chocolate 193kcal £3.95

Mocha 297kcal £3.95

Brew Tea Loose Leaf Tea 5kcal £3.95

Please let us know if you have any allergies or dietary requirements.

As our dishes are made from scratch here in the kitchens we cannot 100% guarantee the absence of trace allergens.

THE TUDOR RESTAURANT

WINES

175ml | 250ml | 750ml
*125ml available on request

RED WINE

Casa Copihue Merlot, Chile
£6.60 | £8.70 | £25.00
Monteserva Montepulciano d'Abruzz, Italy V
£8.60 | £11.80 | £34.00
Brookford Shiraz Cabernet Sauvignon, SE Australia
£7.80 | £10.20 | £29.00
Phebus Malbec, Argentina
£35.00 (bottle)
Giribaldi Barolo, Piedmont, Italy VE
£78.00 (bottle)

WHITE WINE

Viñas Aymara Sauvignon Blanc, Chile
£6.60 | £8.70 | £25.00
Le Jade Viognier, Italy VE
£8.30 | £11.20 | £32.00
Monteserva 'Geminus' Pecorino, Italy V
£9.20 | £12.40 | £36.00
Koromiko Sauvignon Blanc, New Zealand
£38.00 (bottle)
Domaine Lauerjat Sancerre Blanc Moulin des Vrielles, France VE
£59.00 (bottle)

ROSE WINE

Simonsig Estate Rosé, South Africa VE
£8.10 | £11.00 | £31.00
Monteserva 'Geminus' Rosé, Italy V
£8.60 | £11.80 | £34.00
Cellier Saint-Siddoine Tradition Rosé, France
£40.00 (bottle)

SPARKLING

Blackdown Ridge Estate Blanc de Blancs Brut NV, England
£10.50 (125ml) | £62.00 (bottle)
Tattinger Brut Réserve NV, France VE
£15.00 (200ml) | £85.00 (bottle)

BEERS, SPIRITS & COCKTAILS

NON- ALCOHOLIC

BOTTLED BEERS

Peroni Azzuri 330ml, 5.2% £4.95
Corona Extra 330ml, 4.5% £4.95
Peroni 0.0% 330ml, 0.0% £4.10

DRAUGHT BEERS

Peroni, 5.2% £6.40
Asahi, 5.2% £6.50
Meantime IPA, 4.7% £5.95
Grolsch, 5.0% £5.95

COCKTAILS

Margarita 27.7% £11.50
Exotico Blanco Tequila, Cointreau, Citric Acid, 1883
Lime Syrup
Espresso Martini 25.7% £11.50
Ketel One Vodka, Fair Coffee Liqueur
Negroni 22% £11.50
Tanqueray Gin, Cocchi Storico Vermouth Di Torino,
Campari, Angostura Aromatic Bitter
Old Fashioned 29.5% £11.50
Bulleit Bournon, Aromatic Bitters, Orange Bitters,
Liquid Sugar Toschi
Virgin Bitters 0.0% £11.00
Memento, Aromatic Blend, Monin Non-alcoholic Bitter,

CIDERS

Bulmers Cider 568ml, 4.5% £6.30
The Garden Cider Company
Raspberry & Rhubarb 500ml, 4.00% £6.50
Plum & Ginger 500ml, 4.00% £6.50

SOFT DRINKS/MINERALS

Coca-Cola, £3.60
Coca-Cola Zero, £3.60
Diet Coke, £3.60
Red Bull, £3.90
Fever-Tree Tonic Waters, £2.90
J20, £3.45
Cawston Press Apple & Mango, £2.95
South Downs Still Water, 330ml £2.95 | 750ml £5.10
South Downs Sparkling Water, 330ml £2.95 | 750ml £5.10

SPIRITS

Absolut Vodka, 40% £4.95
Belvedere, 40% £6.50
Jack Daniels, 40% £5.00
Bells, 40% £4.95
Bombay Sapphire, 37.5% £5.20
Tanqueray Seville, 41.3% £5.95
Havana 3, 43% £5.50
Hennessey VS, 40% £7.00
Limoncello, 27% £5.20

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Please ask your server for our full drinks list.

We include a discretionary 12.5% service charge on the bill for easy tipping and 100% of any tips go directly to our restaurant teams.