

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 **GF VG**

Crispy Onion Rings 411kcal £4.50

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

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

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

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

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

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

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

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.

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WINES

*125ml available on request

WHITE WINE 175ml | 250ml | 750ml

Vinuva Organic Pinot Grigio, IGT Terre Siciliane, Italy
£6.80 | £9.20 | £26.00

Bouchard Aîné & Fils Chardonnay, Vin de France
£7.50 | £10.60 | £30.00

Greco di Tufo, Rocca del Dragone, Tre Fiori, Italy
£8.60 | £11.80 | £34.00

Petal & Stem Sauvignon Blanc, New Zealand
£9.80 | £12.90 | £38.00

Gavi di Gavi, Toledana, Domini Villa Lanata, Italy
£45.00

Icauna Chablis, France
£55.00

Sancerre, Les Collinettes, Joseph Mellot, France
£65.00

RED WINE 175ml | 250ml | 750ml

Santa Rita 8km Merlot, Central Valley, Chile
£6.60 | £8.70 | £25.00

Mount Rozier Pinot Noir, Coastal, South Africa
£7.90 | £10.40 | £28.00

Alma Mora Malbec, San Juan, Argentina
£8.80 | £12.00 | £35.00

Luigi Valori Organic Montepulciano d'Abruzzo, Italy
£9.90 | £13.70 | £38.00

Beaujolais Villages Vin Nature à Butiner, France
£48.00

Château Boutisse, Saint-Émilion Grand Cru, France
£63.00

Giovanni Rosso Barolo 2017, Italy
£72.00

ROSÉ WINE

Granfort Rosé, Pays d'Oc, France
£6.80 | £9.40 | £28.00

Leftfield Rosé, Hawke's Bay, New Zealand
£8.20 | £11.50 | £35.00

Ultimate Provence AOP Cotes de Provence, France
£48.00

SPARKLING 125ml | 750ml

Bottega Poeti Prosecco Brut DOC, Italy
£7.00 | £32.00

Bottega Poeti Rosé Prosecco DOC, Italy
£7.50 | £35.00

Greyfriars Cuvée Brut, England
£10.50 | £50.00

Taittinger Brut Réserve, NV, France
£15.00 | £85.00

Taittinger Prestige Brut Rosé, France
£17.00 | £98.00

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% £12.50
Blanco Tequila, Triple Sec, Gomme Syrup, Fresh Lime Juice

Espresso Martini 25.7% £14.00
Vodka, Kahula Coffee Liqueur, Shot of Espresso,
Dash of Gomme Syrup

Negroni 22% £14.00
Blend of Gin, Campari, Martini Rosso

Dark & Stormy 23.2% £11.50
Blend of Dark Rum, Ginger Beer, Fresh Lime Juice

Old Fashioned 29.5% £12.50
Woodford Reserve Bourbon, Angostura Orange Bitters,
Gomme Syrup

CIDERS

Bulmers Cider 568ml, 4.5% £6.30

Cornish Orchards

Raspberry & Elderflower 500ml, 4% £6.50

Pear Cider 500ml, 5% £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

Harrogate spring still water, 330ml £2.95 | 750ml £5.10

Harrogate spring sparkling water, 330ml £2.95 | 750ml £5.10

SPIRITS

Absolut Vodka, 40% £4.95

Belvedere, 40% £6.50

Jack Daniels, 40% £5.00

Jameson, 40% £4.95

Bombay Sapphire, 37.5% £5.20

Silent Pool Gin, 41.0% £6.50

Kraken Rum, 43% £5.50

Hennessey VS, 40% £7.00

Rémy Martin XO, 40% £19.20

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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.