



THE TUDOR

TUDOR TITBITS

Padron Peppers £5.50
Cornish Sea Salt *GF V*

Truffle Arancini £5.50
Garlic Mayo

Bread & Butter £3.50
Longman's Salted Butter with
Sourdough Bread

Isle of Wight Tomatoes & Tuscan Anchovies on Toast £5.50
Maple Vinegar, Basil & Olive Oil

FROM THE LARDER

The Tudor Seasonal Soup £7.50
Served with Croutons

Baby Beetroot & Goats Curd Salad £8.50 | £16.00
Toasted Hazelnuts & Watercress Salad *GF*

Ham Hock & Celeriac Remoulade £10.00 | £19.00
Colman's Vinaigrette

Classic Crayfish Cocktail £10.50
Cos Lettuce, Lemon & Marie Roase Sauce *GF*

MAIN COURSES

Tenderloin of Surrey Venison £23.50
Broad Beans & The Tudor Salsa Verde *GF*

Atlantic Cod Loin £22.50
Wilted Spinach, Brown Butter Sauce,
Shrimps & Lemon *GF*

Spatchcock English Quail £21.00
Rocket with Confit Shallot Dressing,
Heritage Carrots & Port Jus *GF*

Wild Mushroom Risotto £19.50
White Wine, Aged Parmesan, Pecorino *GF V*

10oz Prime Rump Steak* £25.00
8oz Prime Sirloin Steak* £31.00
10oz Fillet Steak* £37.00

23oz Chateaubriand* £76.00
Serves 2 people

Choice of Peppercorn or Béarnaise Sauce

10oz Barnsley Chop, Mint Sauce* £27.00
12oz Pork Loin Chop, Apple Sauce* £22.00

**Served with rocket & pickled onion salad,
chips and garlic & herb butter*

SIDES

Buttered Cavolo Nero £4.50 *V GF*
Buttered & Minted New Potatoes £4.50 *V GF*

Chunky Chips or French Fries £4.50
Tomato & Cucumber Mixed Salad £4.50 *V GF*

Buttered Tenderstem Broccoli £4.50 *V GF*

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.
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.

V - Vegetarian | VG - Vegan | GF - Gluten Free | DF - Dairy Free

  Follow us on socials @thetudoratlythehill