



## SUNDAY LUNCH MENU

Available 12pm - 4pm | 2 Courses £24.95

### TUDOR TITBITS

**Padron Peppers** £5.50  
Cornish Sea Salt *GF V*

**Truffle Arancini** £5.50  
Saffron Infused Aioli

**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 & Feta 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

**Roast Sirloin of Beef** £20.00

**Roast Chicken Supreme** £18.50

**Roast Rump of Lamb** £22.00

**Medley of Vegetables Wellington** £18.50 *VG*

All Roasts Served with Roast Potatoes, Parsnip,  
Carrots, Green Vegetables and Yorkshire Pudding

*Children under 12 half price roasts*

**Atlantic Cod Loin** £22.50

Wilted Spinach, Brown Butter Sauce,  
Shrimps & Lemon *GF*

**Butternut Squash Risotto** £18.50  
Sunblushed Tomato, Butternut Squash *GF V*  
*VG option available*

### SIDES

**Creamy Cauliflower Cheese** £5.50 *V*

**Buttered Kale** £4.50 *V GF*

**Buttered New Potatoes** £4.50 *V GF*

**Buttered Garden Peas** £2.50 *V GF*

**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