



## **Lunch Menu**

### **Snacks**

**Padron Peppers £5.50 GF VG**  
Cornish Sea salt

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

**Portobello Arancini £5.50**  
Saffron infused Aioli

### **Mains**

**Tudor Seasonal Soup £7.50**  
Croutons

**Chicken Caesar Salad £17.95**  
Anchovies, Parmesan and Croutons

**Tudor Beef Burger £18.00**  
**(Vegan Burger Option Available)**  
6oz Prime Beef Burger, Iceberg Lettuce Tudor Burger Sauce, Sautéed Onion and Fries

**Croque Monsieur £8.50**  
Cheddar Cheese, Wessex Ham, Mornay Sauce, Salad Garnish

**Croque Madame £8.50**  
Cheddar Cheese, Mornay Sauce, Fried Hallgate Farm Egg, Salad Garnish

**Fish and Chips £17.50**  
Haddock Fillet in Beer Batter, Chips, Buttered Petit Pois, Tartare Sauce

**8oz Prime Rump Steak £21.00**  
Rocket and Pickled Onion Salad, Chips, Garlic Herb Butter  
Choice of Peppercorn or Bearnaise Sauce

### **Sides**

**Buttered Tenderstem Broccoli £4.50 GF**

**Chips or French Fries £4.50**

**Buttered Kale £4.50 GF**

**Tomato and Cucumber Mixed Salad £4.50 VG GF**

**Buttered and Minted New Potatoes £4.50 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 discretionary 12.5% service charge on the bill and 100% of any tips go directly to our restaurant teams.

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