



TUDOR TITBITS

Padron Peppers £5.50
Cornish Seasalt **GF V**

Portobello Arancini £5.50
Saffron infused Aioli

Bread and Butter £3.50
Salted Butter with Sourdough Bread

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

FROM THE LARDER / STARTERS

The Tudor Seasonal Soup £7.50
Served with Croutons

Ham Hock and Pea Terrine £8.50
Toasted Sourdough and Piccalilli

Baby Beetroot and Feta Salad £8.50 | £16.00
Toasted Hazelnuts & Watercress Salad

Classic Crayfish Cocktail £10.50
Cos Lettuce, Lemon and Marie Rose Sauce **GF**

MAIN COURSES

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

Butternut Squash Risotto £19.50
Sunblushed Tomato, Butternut Squash **GF V**

TenderLoin of Surrey Venison £23.50
Broad Beans and The Tudor Salsa Verde **GF**

Whole Pan Fried Quail £21.00
Game Pie, Heritage Carrots and Pan Jus

Herb Crust 3 Bone Rack of Lamb £27.00
Sauteed Baby Gem, Peas, Mint, Smoked Pancetta & Lamb Jus

FROM THE GRILL

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

16oz Chateaubriand* £65.00
Serves 2 People

All Steaks Served With a Choice of Peppercorn or Bearnaise Sauce

12oz Pork Loin Chop*, £22.00
Apple Sauce

**Served with Rocket and Pickled Onion Salad, Chips and Garlic & Herb Butter*

SIDES

Buttered Kale £4.50 V GF

Buttered New Potatoes £4.50 V GF

Buttered Tenderstem Broccoli £4.50 V GF

Chips or French Fries £4.50 V

Tomato and Cucumber Salad £4.50 V GF

Please let us know if you have any allergies or dietaries 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