



THE TUDOR RESTAURANT

STARTERS

French Onion Soup Served with Parmesan Croute	£9.00
Soup of the Day VG Crusty Bread Roll	£9.00
Grilled Asparagus GF with Tomato Pesto, and Chilli	£9.50
Ham Hock Terrine with Piccalilli, Mixed Leaf and Croute	£10.00
Pan Fried Calamari Lemon Mayonnaise	£10.00
Garlic Creamed Mushrooms V Toasted Parisian Baguette	£10.00

SIDES

Rocket and Parmesan Salad with Balsamic GF	£5.00
Parmesan & Truffle Oil Fries	£7.50
Chunky Chips or Fries V	£5.50
New Potatoes V GF	£5.50
Cavolo Nero V GF	£5.00
Peppercorn or Bearnaise Sauce GF	£4.00

MAIN COURSES

Cod Loin GF Pan Fried with Mediterranean Vegetable Ratatouille	£24.50
Wild Mushroom Risotto V GF with Parmesan Crisp	£20.50
Vegan Shepherd's Pie VG GF Quorn Mince Vegetables in a Rich Vegan Gravy topped with Mashed Potato	£20.00
King Prawn Penne Arrabbiata Penne Pasta and King Prawns in a Spicy Tomato Sauce	£22.50
Pan Fried Chicken Breast GF with crushed new potatoes, red onion, broccoli, cauliflower puree and red wine jus	£24.50
Duck Breast GF with dauphinoise potatoes, heritage carrots and plum sauce	£26.00
Sirloin Steak 8oz Chargrilled Steak with Chips, Cherry Tomatoes and Watercress	£33.00
Rump Steak 100z Rump Steak with Chips, Cherry Tomatoes, and Watercress	£29.00
Pork Tomahawk 160z Pork Tomahawk, with Chips, Cherry Tomatoes and Watercress	£28.00

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