



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 £24.50

Pan Fried with Mediterranean
Vegetable Ratatouille

Wild Mushroom Risotto V GF £20.50

with Parmesan Crisp
Vegan Shepherd's Pie VG GF £20.00

Quorn Mince Vegetables in a Rich
Vegan Gravy topped with Mashed
Potato
King Prawn Penne Arrabbiata £22.50

Penne Pasta and King Prawns in a
Spicy Tomato Sauce
Pan Fried Chicken Breast GF £24.50

with crushed new potatoes, red
onion, broccoli, cauliflower puree
and red wine jus
Duck Breast GF £26.00

with dauphinoise potatoes, heritage
carrots and plum sauce
Sirloin Steak £33.00

8oz Chargrilled Steak with Chips,

Cherry Tomatoes and Watercress

Rump Steak £29.00

10oz Rump Steak with Chips, Cherry
Tomatoes, and Watercress

Pork Tomahawk £28.00

16oz Pork Tomahawk, with Chips,
Cherry Tomatoes and Watercress

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.