



# THE TUDOR RESTAURANT


## DESSERTS

<b>Black Forest Gateau V</b> Vanilla Ice Cream	<b>£8.50</b>
<b>Millionaires Tart V</b> Salted Caramel Ice Cream	<b>£8.50</b>
<b>Salted Caramel Cheesecake V</b> Honeycomb	<b>£8.50</b>
<b>Lemon Posset V</b> Shortbread Biscuit	<b>£8.00</b>
<b>Trio of Sorbet GF</b> Enquire for selection	<b>£7.50</b>
<b>Trio of Ice Cream GF</b> Enquire for selection	<b>£7.50</b>
<b>Cheese Board V</b> Selection of Local Cheeses, Biscuits, Caramelised Onion Chutney	<b>£12.50</b>

## DIGESTIFS

<b>Espresso Martini</b> Espresso, Coffee Liqueur & Vodka	<b>£14.00</b>
<b>Negroni</b> Gin, Sweet Vermouth & Campari	<b>£14.00</b>
<b>Irish Coffee</b> Jameson Whiskey, Coffee, Cream	<b>£8.50</b>
<b>Baileys</b> On the Rocks	<b>£5.20</b>
<b>Tawny Port</b>	<b>£6.00</b>
<b>Whiskey</b> Jameson Whiskey	<b>£4.95</b>
Glenfiddich	<b>£7.00</b>
Talisker	<b>£8.60</b>

*We hope you enjoyed your visit to The  
Tudor Restaurant, we hope to see you soon.*



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