



# THE TUDOR RESTAURANT

## STARTERS

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

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## SIDES

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

## MAIN COURSES

<b>Cod Loin GF</b> Pan Fried with Mediterranean Vegetable Ratatouille	<b>£24.50</b>
<b>Wild Mushroom Risotto V GF</b> with Parmesan Crisp	<b>£20.50</b>
<b>Vegetarian Cottage Pie V GF</b> Quorn Mince Vegetables in a Rich Vegan Gravy topped with Mashed Potato	<b>£20.00</b>
<b>King Prawn Penne Arrabbiata</b> Penne Pasta and King Prawns in a Spicy Tomato Sauce	<b>£22.50</b>
<b>Pan Fried Chicken Breast GF</b> with crushed new potatoes, red onion, broccoli, cauliflower puree and red wine jus	<b>£24.50</b>
<b>Duck Breast GF</b> with dauphinoise potatoes, heritage carrots and plum sauce	<b>£26.00</b>
<b>Sirloin Steak</b> 8oz Chargrilled Steak with Chips, Flat Mushroom and Watercress	<b>£33.00</b>
<b>Rump Steak</b> 10oz Rump Steak with Chips, Flat Mushroom, and Watercress	<b>£29.00</b>
<b>Pork Tomahawk</b> 16oz Pork Tomahawk, with Chips, Flat Mushroom and Watercress	<b>£28.00</b>

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