



THE TUDOR RESTAURANT

STARTERS

French Onion Soup Served with Gruyere Croute	£9.00
Heritage Tomato Bruschetta Roasted Garlic, Anchovies	£8.00
Cod and Chorizo Fish Cake Tomato and Caper Salsa	£9.50
Pan Fried Calamari Lemon Mayonnaise	£9.50
Salt Beef Rosti Fried Duck Egg	£10.50
Baby Beetroot & Feta Salad V GF Toasted Hazelnuts, Mix Leaf Salad & Salsa Verde	£9.00
Garlic Creamed Mushrooms V Toasted Parisian Baguette	£8.50

SIDES

Tenderstem Broccoli with Garlic & Almonds V GF	£5.00
Rocket and Parmesan Salad with Balsamic GF	£5.00
Parmesan & Truffle Oil Fries	£7.50
Chunky Chips or Fries V	£5.50
Seasonal Vegetables V GF	£5.00
New Potatoes V GF	£5.50
Bubble and Squeak V GF	£6.00
Cavolo Nero V GF	£5.00
Peppercorn or Bearnaise Sauce GF	£4.00

MAIN COURSES

Cod Loin GF Pan Fried with Ratatouille	£21.50
Calves Liver and Bacon Streaky Bacon Crisp and Pan Jus	£20.00
Vegan Shepherd's Pie VG GF Vegetables in a Rich Vegan Gravy topped with Mashed Potato	£19.00
King Prawn Penne Arrabbiata Penne Pasta and King Prawns in a Spicy Tomato Sauce	£22.00
Chicken Supreme GF Pan Fried Chicken Breast, French Peas with Shallots, Port Jus	£22.00
Haunch of Surrey Venison GF with Wilted Sweetheart Cabbage and Celeriac and Apple Puree	£22.00
Duck Breast GF Pan Fried Duck Breast, with Fried Cannellini Beans, Pancetta and Cabbage	£24.00
Sirloin Steak GF 8oz Chargrilled Steak with Chips, Plum Tomato and Watercress	£32.00
Chateaubriand Sharing Board 16oz Steak, with Bearnaise or Peppercorn Sauce, Chunky Chips, Plum Tomatoes	£80.00

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