

THE TUDOR HOUSE

BAR & RESTAURANT

Starters

Caramelised Onion Velouté
Cheddar Cheese Straw **£6.50**

Silent Pool Gin Cured Salmon
Smoked Trout, Dill Dressing, Pickled Lemon, Sea Herbs **£9**

Shredded Ham Hock
Pea Puree, Crispy Shallots, Cranberry and Pumpkin Toast **£8**

Charred Broccoli
English Goat Curd, Asian Pear, Truffle Honey **£7**

Main Courses

*21 Day Aged Scottish 8 oz Sirloin Steak
Confit Tomatoes, Mushroom Ketchup, Triple Cooked Chips, Local Watercress **£22**

Roasted Cauliflower Steak
Cashew Nut Butter **£15**

* 21 Day Aged Scottish 8 oz Rib-Eye Steak
Confit Tomatoes, Mushroom Ketchup, Triple Cooked Chips, Local Watercress **£25**

*Spring Lamb
Smoked Aubergine, Roasted Shallots, Wild Garlic **£22**

Cod, Parma Ham
Borlotti Beans, Baby Squid **£19**

Spiced Chicken Kiev
Butternut Squash Saag Aloo **£20**

Sides

Seasonal Vegetables £4

Green Salad £4

French Fries £4

Triple Cooked Chips £4

Peppercorn Sauce £2

Desserts

Lemon Posset
Raspberries, Shortbread £7

Dark Chocolate
Cherries, Popcorn £7

Roasted Peach Tart
Crème Mousseline, White Peach Gel, Raspberry Sorbet £7

English Cheese Board
Black Bomber Mature Cheddar, Norbury Soft Blue, Cornish Brie £8/£12

*Supplement charges of £5 apply to main dishes items and sides for all-inclusive guests on marked items. 2 courses are inclusive of all packages, extra courses will be charged at dish prices.

Please speak to a member of staff if you have any questions relating to specific ingredients or allergens.