

A LA CARTE

Served 11.30am to close

Tudor
Kitchen & Grill

2 courses from £18.95 (Price are per person & includes 2 courses)

Additional £5.00 for 3 courses

Starters

SOUP OF THE DAY

Chef's homemade soup of the day, crusty bread & butter

CHICKEN LIVER PATE

Lined with Parma ham, flavoured with brandy & port, served with oatcakes & chutney

PRAWN & PEAR COCKTAIL (£1 supplement)

Pear poached in grenadine, served with prawn cocktail Marie rose, Brown Bread

GOATS CHEESE

Toasted goats cheese, beetroot chutney, balsamic salad

BAKED MUSHROOMS

Baked mushrooms, bacon, cheese, white wine, garlic ciabatta

MELON

Melon, fresh fruits, mango coulis

GARLIC & CHILLI KING PRAWNS

White wine, butter, chillie, parsley (£2.00 Supplement)

HAGGIS, NEEPS & TATTIES

Peppercorn sauce

CRISPY TEMPURA

Chicken | vegetable | king prawns (£1.00 supplement) served with crisp salad, sweet Thai chilli sauce

*Also available as a main.

Desserts

APPLE CRUMBLE

Served with custard

CHOCOLATE FUDGE CAKE

Warm chocolate fudge cake, served with vanilla ice cream or pouring cream

SYRUP SPONGE

Sticky golden syrup sponge served with custard or ice cream

BELGIAN WAFFLES

Sugar dusted toasted waffles, sliced banana, chocolate sauce, vanilla ice cream

STICKY TOFFEE PUDDING

Sticky date & treacle pudding, butterscotch sauce, vanilla ice cream

CHEESECAKE OF THE DAY

Chef's choice of cheesecake, vanilla ice cream

For larger parties of 6 or more, we are unable to provide separate or split bills although we provide a fully itemised bill. We can not accept separate payments. We respectfully appreciate your cooperation with this task that the division of the bill is organised by yourself at the table.

Mains

FISH & CHIPS £20.95

Breaded fresh sole fillets, fries, peas, tartar sauce, garnished with a lemon wedge

LAMB CUTLETS £26.95

Grilled lamb cutlets, redcurrant jelly OR mint sauce

PEPPERED CHICKEN SIZZLER £21.95

Breast of chicken on a sizzling platter, peppercorn sauce, tomato, mushrooms and onions.

CAJUN PASTA OR CAJUN TORTILLA £19.95

Chicken, red onion, red peppers, penne pasta served with garlic bread OR tortilla served with fries

LIVER & BACON £18.95

Pan fried lambs' liver, creamed potatoes, smoked bacon, fried onions, Red wine jus.

TUDOR BEEF STEAK PIE £19.95

Tender beef topped with puff pastry

SIZZLING FAJITAS £20.95 / £22.95 / £18.95

Chicken / Prawn / Veg Fajitas
Flour tortillas, tomato salsa, guacamole, mixed cheese, sour cream

MACARONI CHEESE £18.95

Three cheese macaroni - Gruyere, Cheddar & Parmesan

PORK FILLET £19.95

Pork fillet coated in breadcrumbs, bacon, leek & cheese glaze

SWISS CHICKEN £21.95

Breast of chicken, gruyere cheese, mushrooms, white wine glaze

TUDOR BURGER £18.95

Brioche bun, cheddar cheese, smoked streaky bacon, caramelised onion, salad & fries

HOMEMADE CURRIES £19.95 / £21.95 / £18.95

Chicken / Prawn / Chickpea & Sweet Potato
Basmati rice, garlic naan bread

FEATHER BLADE OF SCOTCH BEEF £21.95

With brandy & peppercorn sauce

PAN FRIED SALMON & ATLANTIC PRAWNS £22.95

In a light cheese sauce

PETITE FILLET £28.95

(4oz) petite scotch fillet steak, topped with haggis & pepper sauce

28 DAY DRY AGED SIRLOIN STEAK GARNI £30.95

(8oz) Campbells gold dry aged scotch sirloin steak garni mushrooms, onion rings & tomato, peppercorn sauce

TUDOR MIXED GRILL £30.95

4oz sirloin steak, lamb cutlet, liver, 2 bacon, links, tomato, mushrooms, fried egg & onion rings

All Served Fully Garnished

Gluten Free Options Available - Please ask your server

