

FESTIVE LUNCH SPECIAL

MONDAY - SATURDAY 11.30AM - 4.30PM 2 COURSE £16.95 | 3 COURSE £20.95 PRICES SHOWN ARE PER PERSON

STARTERS

Chicken Liver Pate

Flavoured with brandy port, served with garlic ciabatta & chutney

Tudor Soup of the Day

Served with crusty roll

Crispy Tempura

Chicken or halloumi (V) served with crisp salad & sweet thai chilli sauce

Baked Mushroom (V)

Cheese, garlic, white wine, cream & garlic ciabatta

MAINS

Traditional Roast Turkey Breast (£4 supplement)

Sage & onion stuffing, pigs in blankets, roast/creamed potatoes, vegetables, cranberry sauce & turkey jus

Fish & Chips

Fresh sole in homemade breadcrumbs, peas, tartar sauce & a wedge of lemon

Overnight Braised Featherblade of Scotch Beef (£1 Supplement)

Creamed potatoes, vegetables, peppercorn sauce

Macaroni Cheese (V)

Three cheese macaroni, gruyere, cheddar, parmesan, fries & salad

Steak & Link Pie

Prime beef & Picken's links with puff pastry top, mash & veg

Pepper Chicken

Breast of chicken, peppercorn sauce, fries & salad

Lambs Liver & Bacon

Pan fried lambs liver, creamed potatoes, smoked bacon, fried onions & gravy

Tudor Beef Lasagne

Parmesan & tomato sauce glaze, fries & salad

DESSERTS

Traditional Christmas Pudding

Brandy sauce, frosted berries

Chocolate Fudge Cake

Warm chocolate fudge cake, served with pouring cream

Syrup Sponge

Sticky golden syrup sponge, served with custard

Duo of Vanilla Ice Cream

Drizzled with raspberry sauce

Apple Crumble

Served with custard

PLEASE SEE SERVER FOR FOOD ALLERGENS & INTOLERANCES



Served 11:30am to close

JO START

Chicken Liver Pate

garlic ciabatta

	\\
Chef's Homemade Soup of the Day Served with crusty bread & butter	£5.95
Crispy Tempura Chicken Halloumi Cheese King Prawn Served with sweet Thai chilli sauce	Start Main £7.45 £15.95 £7.00 £13.95 £9.25 £18.95
Goats Cheese Toasted goats cheese, beetroot chutney & bals	£7.45 samic salad
Garlic & Chilli King Prawns White wine, chilli, butter & parsley	£9.25
Korean Fried chicken Chicken thighs marinated in Korean spices, Coated in crispy batter, spicy Yum Yum sauce	£8.45
Prawn & Pear Cocktail Pear poached in Grenadine, prawn marie rose & brown bread	£9.25
Melon Fresh fruit & mango coulis	£7.45
Haggis, Neeps & Tatties Peppercorn sauce	Start Main £6.95 £13.95
Baked Mushrooms Cheese, garlic, white wine, garlic ciabatta	£7.25
Smoked Haddock Gratin Seared smoked haddock ,light cheese glaze, c	£9.25 £16.95 rusty bread

Flavoured with brandy & port, plum & apple chutney

£7.45

All served fully garnished

Traditional Roast Turkey Breast £17.95

Sage & onion stuffing, pigs in blankets, roast/creamed potatoes, vegetables, cranberry sauce & turkey jus

Fish & Chips £15.95
Fresh fillets of sole, homemade breadcrumbs, fries, peas, tartar sauce & lemon wedge

Three Cheese Macaroni
Cheddar, Gruyère & parmesan crust, fries & salad

Spicy Cajun Chicken, Red Pepper & Red Onion
Penne Pasta OR Cajun Tortilla
Served with garlic ciabatta or fries

Tudor Burger £13.95

Brioche bun, cheddar, smoked streaky bacon, caramalied onions, salad, fries, burger relish

Swiss Chicken £16.95

Breast of chicken, mushrooms, Gruyère cheese, white wine

Tudor Beef Lasagne £14.95
Parmesan & tomato sauce glaze, fries & salad

Tudor Beef Steak Pie £15.95
Pickens of Ayr prime beef & gravy, topped

with puff pastry lid

Pan Fried Lamb Cutlets

Redcurrant or mint sauce

£24.95

Breaded Scampi

Crisp house salad & fries

£13.95

Overnight Braised Featherblade of Scotch Beef £17.95
Braised red cabbage, gratin potato & brandy & pepper sauce

Roast Breast of Gressingham Duck
Gratin potato, braised red cabbage,
port & red wine reduction

Lambs Liver & Bacon
Creamed potato, smoked bacon, fried onions
& red wine jus

Pan Fried Fillet of Salmon & Atlantic Prawns £17.95
With a light cheese glaze

Escalope of Pork Fillet £15.95
Coated in homemade breadcrumbs, bacon,

leek & cheese glaze

in puff pastry & peppercorn sauce

Tudor Mixed Grill

4oz sirloin steak, lamb cutlet, liver, 2 bacon, links,

tomato, mushrooms, fried egg & onion rings

Chick Pea, Sweet Potato & Spinach (Ve) £13.95

Tudor Beef WellingtonPetit 4oz Fillet Steak topped with haggis wrapped

Homemade Curries Served with Basmati rice & garlic naan bread Chicken £15.95 | King Prawn £18.95

SUNDAY ROAST (Sunday Only)

28 Day, Dry-aged, Roast Sirloin of Beef
OR Roast Turkey

£19.95 £17.95

Both served with creamed / roast potatoes, homemade Yorkshire pudding, a selection of veg & beef gravy

SIZZLING DISHES

8oz Fillet 8oz Sirloin

£33.95 £28.95

All our streaks are 28 day, dry aged for tenderness and are served with mushrooms, tomato, onion rings & fries with a choice of red wine jus, brandy peppercorn or swiss cheese sauce.

Peppered Chicken Sizzler

£15.95

Breast of chicken on a sizzling platter with peppercorn sauce, served with tomato, mushrooms & onions

Sizzling Fajitas

Chicken Vegetable £16.95 £15.95

King Prawns

£15.95 £18.95

Flour tortillas, tomato salsa, guacamole, mixed cheese & sour cream

DESSERTS

Traditional Christmas Pudding £6.95
Brandy sauce, frosted berries

Sticky Toffee Pudding

With toffee sauce & banana ice cream

£7.95

Cheesecake of the Day

£7.95

Served with vanilla ice cream

Warm Chocolate Fudge Cake

£7.25

Hot chocolate Fudge Cake

Hot chocolate sauce & vanilla ice cream

WELL

The Coo Shed Fresh Fruit Pavlova

£ 7.95

Meringue served with vanilla ice cream, fresh seasonal fruit & fruit coulis

The Coo Shed Lemon Meringue OR Banofee £ 7.95
Vanilla ice cream

Golden Syrup Sponge £7.25

Served with custard

Spiced Cinnamon & Apple Crumb

Served with custard or vanilla ice cream

Coo Shed Chocolate OR Old School Sponge £6.45
Served with custard