

# TUDOR TAVERN

## M E N U

### STARTERS

#### **CRISPY BREADED HALLOUMI FRIES £7.50**

sweet chilli mayonnaise, dressed mixed leaves

#### **CLASSIC PRAWN COCKTAIL £7.95**

North Atlantic prawns, crisp gem lettuce, marie rose sauce,  
buttered brown bread

#### **SALT & PEPPER SQUID £7.95**

Lightly fried squid, mixed leaf salad, lemon and garlic aioli

### MAINS

#### **LONDON PRIDE BATTERED HADDOCK £17.95**

Triple-cooked chips, crushed minted peas, homemade tartare sauce

#### **PAN-ROASTED CHICKEN SUPREME £19.50**

Creamy dauphinoise potatoes, seasonal greens, mushroom and white wine  
sauce

#### **SLOW-COOKED LAMB SHANK £19.95**

Buttery champ mash, seasonal vegetables, rich roasting gravy

#### **PAN-FRIED SEA BASS £19.50**

Bubble & squeak potato cake, fine green beans, lemon caper  
butter sauce

#### **BRAISED VENISON & JUNIPER PIE £17.95**

Wholegrain creamy mustard mash, seasonal vegetables, red wine gravy

#### **CHICKPEA, POTATO & SPINACH CURRY (V) £17.50**

Fragrant lime rice, crisp poppadom, mango chutney and onion bhaji

### **CHECK OUT OUR SPECIALS & DESSERT BOARDS**

**PASSIONATE ABOUT FOOD AND GREAT SERVICE**

*If you require information regarding allergens in any of our food please ask one of our team. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination.*