

ME NU



MAIN MENU | 11-9:30PM

FOR THE TABLE

Tear & Share Bread (ve) 14.00
chermoula dip

Mixed Marinated Olives (ve) 4.95

Mixed Nuts (ve) 4.95

BARN BRUNCH

Served 11am until 4pm

Berries & Cream Pancake Stack (v) 12.00
three buttermilk pancakes, vanilla Chantilly cream, mixed berries, berry coulis

Bacon & Syrup Pancake Stack 14.00
three buttermilk pancakes, smoked streaky bacon, golden maple syrup

Crushed Avocado (ve) 12.00
sourdough toast, pico de gallo
ADD poached eggs (v) 4.50 | ADD smoked salmon 6.00

Chicken & Bacon Club Sandwich 16.95
smoked streaky bacon, grilled garlic & herb chicken breast, egg mayo, beef tomato, iceberg lettuce, fries

Hot Honey & Halloumi Club Sandwich (v) 16.95
crushed avocado, grilled halloumi, iceberg lettuce, beef tomato, hot honey

Garden Club Sandwich (ve) 16.95
crushed avocado, large flat mushroom, pico de gallo, iceberg lettuce, fries

Full Barn 18.00
farmhouse sausage, smoked streaky bacon, fried eggs, large flat mushroom, grilled plum tomatoes, baked beans, skin on fries
ADD toast 3.00

LITE BITES

Choose three lite bites for 23.00

Salt & Pepper Squid 8.50
chilli, spring onion, confit garlic aioli

Halloumi Fries (v) 8.50
pomegranate seeds, minted yoghurt, pomegranate molasses, micro salad

Tempura Dill Pickle Fries (ve) 7.50
spicy mayo

Buffalo Chicken Wings 8.50
mango slaw

Whipped Feta (v) 7.50
olive oil, hot honey, mint, pomegranate, pumpkin seeds, crisp flat bread

MAINS

Flat Iron Steak 21.00
watercress, chunky chips
ADD grilled ½ plum tomato 1.50 | large flat mushroom 2.00 | fried egg 1.50 | garlic butter or peppercorn sauce 2.00

Caesar Salad 12.00
cos lettuce, grana Padano parmesan, croutons, boiled egg, anchovies, Caesar dressing
ADD grilled garlic & herb chicken breast 6.00 | ADD grilled halloumi (v) 6.00

Beer Battered Fish & Chips 17.95
market fish, choice of mushy peas or garden peas, tartare sauce, grilled lemon, chunky chips

The Tudor Burger 16.95
two 4oz prime beef patties, brioche bun, lettuce, tomato, pickles, house relish, pickled slaw, fries
ADD cheese 1.50 | ADD bacon 2.00

Chicken Katsu Burger 16.95
panko coated butterfly chicken breast, pickled slaw, katsu sauce, fries

Beyond Meat Smash Burger (ve) 16.95
plant base double patty, applewood cheddar, lettuce, tomato, pickles, red pepper ketchup, pickled slaw, fries

Loaded Fries (v) 12.00
skin on fries, chilli cheese sauce, chives, pico de gallo, aioli
ADD crispy panko chicken breast | garlic & herb chicken | smash burger 6.00 each

SIDES

Pickled Slaw (ve) 4.00

House Salad (ve) 5.00

Skin on Fries (ve) 4.00

Chunky Chips (ve) 5.00

Salt & Vinegar

Onion Rings 4.50

UPGRADE TO BOTTOMLESS

Order any Main or Brunch item and upgrade to bottomless Fizz, Coors, Aspalls or Soft Drinks for 90 minutes priced at £25.00 per person
all diners must upgrade to bottomless to qualify for this deal

TUDOR
BARN
ELTHAM
TUDORBARNELTHAM.COM

ME NU

MAIN MENU | 11-9:30PM



DINING OUTSIDE?
ORDER AT TABLE USING THE
BELOW QR CODE OR PLACE YOUR
ORDER AT THE BAR




**KEEP CALM
AND
EAT SUNDAY
ROAST**

"The best Sunday Roast this side of the river" - The Sunday Roast Guide

TUDORBARNELTHAM.COM

0800 433 2351



Allergen Tracking

Updated: 28/04/2026

Approved by: Mark Bellamy (Head Chef)

What to do

List all menu items record against each any allergen.

Menu item	Cereals Containing Gluten	Peanuts	Nuts	Milk	Soya	Mustard	Lupin	Eggs	Fish	Crustaceans	Molluscs	Sesame seeds	Celery	Sulphur Dioxide	Notes
WEDNESDAY to SATURDAY – MAY to OCTOBER 2026															
BAR SNACKS															
Mixed Olives (VE)															
Mixed Nuts (VE)				M	M										
TEAR AND SHARE															
Bread (VE)															
Chermoula Dip															
STARTERS															
Salt and Pepper Squid															
Halloumi Fries (V)													M		
Tempura Dill Pickles (VE)															
Buffalo Chicken Wings															
Mango Slaw															
Whipped Feta (V)															

Our catering team do their best to reduce the risk of cross-contamination in our restaurant, we CANNOT guarantee that any of our dishes are free from allergens including NUTS and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

Menu item	Cereals Containing Gluten	Peanuts	Nuts	Milk	Soya	Mustard	Lupin	Eggs	Fish	Crustaceans	Molluscs	Sesame seeds	Celery	Sulphur Dioxide	Notes
WEDNESDAY to SATURDAY – MAY to OCTOBER 2026															
MAINS															
Flat Iron Steak															
ADD Fried Egg															
ADD Peppercorn Sauce															
ADD Garlic Butter															
ADD Grilled Plum Tomato															
ADD Large Flat Mushroom															
Caesar Salad	R														R - Croutons
ADD Garlic & Herb Chicken															
ADD Halloumi															
Beer Battered Fish and Chips								R						R	R – Tartare Sauce
Tudor Burger				M	M	R		R						R	R – House Burger Sauce (M+E) R – Pickled Slaw (SD) Can Be Gluten Free
ADD Cheese															
ADD Bacon															
Beyond Meat Smash Burger (VE)				M	M			M						R	R – Pickled Slaw (SD) Can Be Gluten Free
Chicken Katsu Burger				M	M			M						R	R – Pickled Slaw (SD) Can Be Gluten Free
Loaded Fries (V)															
ADD Crispy Panko Chicken Breast															
ADD Garlic & Herb Chicken															
ADD Smash Burger (VE)															

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WEDNESDAY to SATURDAY – MAY to OCTOBER 2026															
BARN BRUNCH															
Berries & Cream Pancake Stack (V)															
Bacon & Syrup Pancake Stack															
Crushed Avocado (VE)															
ADD Poached Eggs (V)															
ADD Smoked Salmon															
Chicken & Bacon Club Sandwich															R – Egg Mayo
Hot Honey & Halloumi Club Sandwich (V)															
Garden Club Sandwich (VE)															
Full Barn															
ADD Toast															
SIDES															
House Salad, Mustard Vinaigrette (VE)															R R – Mustard Vinegarette
Skin on Fries (VE)	M														
Chunky Chips (VE)	M														
Pickled Slaw (VE)															
Salt & Vinegar Onion Rings															
DESSERTS															
Triple Chocolate Brownie															
Homemade Cheesecake – SPEAK TO CHEFS		M	M		M										Allergens Depend on Cheesecake
Tropical Eton Mess															
Sorbets, berries															
Vegan Vanilla		M	M												
Chocolate Ice Cream															
Vanilla Ice Cream															
Strawberry Ice Cream															

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