

MENU

DESSERTS & HOT DRINKS | WED - SUN

DESSERTS

Enjoy one of our classic desserts for 7.95

Triple Chocolate Brownie (v)

vanilla ice cream, honeycomb, chocolate sauce

Homemade Cheesecake

please ask your server for today's flavour

Tropical Eton Mess (v)

mango, pineapple, star fruit, passion fruit, coconut Chantilly cream, toasted coconut, meringue

Ice Cream & Summer Berries (v)

3 scoop ice cream

Sorbet & Summer Berries (ve)

3 scoop sorbet

TEA

English Breakfast Tea / Decaf 2.50

Earl Grey 2.50

Twinnings Tea Selection 2.50

speak to your server for all flavours

COFFEE

Americano 2.50

Flat White 2.95

Latte 2.95

Caramel Latte 3.45

Cappuccino 2.95

Single / Double Espresso 1.50 / 3.00

Macchiato 1.90

Mocha 3.15

milk alternatives available on request.

Decaf coffee extra 0.50 per shot

HOT CHOCOLATE

Hot Chocolate 3.00

Fully Loaded Hot Chocolate 4.75

marshmallows, chocolate flake

Bailey's Hot Chocolate 8.95

LIQUEUR COFFEE

Indulge in our exquisite range of liqueur coffees for 7.50 each

Irish Coffee (Whiskey)

Calypso Coffee (Tia Maria)

Seville Coffee (Cointreau)

Royale Coffee (Brandy)

Amaretto Coffee

Kahlua Coffee

T U D O R

BARN

ELTHAM

TUDORBARNELTHAM.COM



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



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	Peanuts	Nuts	Dairy	Soya	Mustard	Lupin	Eggs	Fish	Crustaceans	Molluscs	Sesame seeds	Celery	Sulphur Dioxide	Notes
AFTERNOON TEA															
TRADITIONAL															
Egg Mayo Sandwich													M		
Basil Chicken Sandwich													M		
Cucumber & Cream Cheese Sandwich													M		
Smoked Salmon & Cream Cheese Sandwich													M		
Plain Scone															
Fruit Scone															
Jam															
Clotted Cream															
Homemade Cakes	<i>Daily Sweet Treats please ask your server for allergens</i>														
VEGAN															
Cream Cheese & Cucumber													M		
Pesto & Heirloom Tomato													M		
Crushed Avocado & Chilli Flakes													M	R	R - Tabasco
Roasted Med Vegetables													M		
Fruit Scone															
Jam															
Vegan Butter															
Homemade Vegan Cakes	<i>Daily Sweet Treats please ask your server for allergens</i>														

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	Peanuts	Nuts	Dairy	Soya	Mustard	Lupin	Eggs	Fish	Crustaceans	Molluscs	Sesame seeds	Celery	Sulphur Dioxide	Notes
DESSERTS – MAY to OCTOBER 2026															
CREAM TEA															
Plain Scone															
Fruit Scone															
Jam															
Clotted Cream															
DESSERTS															
Triple Chocolate Brownie															
Homemade Cheesecake – SPEAK TO CHEFS		M	M		M			M							Allergens Depend on Cheesecake
Tropical Eton Mess															
Sorbets, <i>berries</i>				M				M							
Vegan Vanilla		M	M												
Chocolate Ice Cream															
Vanilla Ice Cream															
Strawberry Ice Cream															

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