

MENU

MAIN MENU | 12-9:30PM

FOR THE TABLE

Tear & Share Bread (ve) 14.00 *
chimichurri dip

Mixed Marinated Olives (ve) 4.95*

Mixed Nuts (ve) 4.00*

Pork Scratchings 4.50*

LITE BITES

Tear & Share Camembert for Two (v) 17.95*
baked camembert, garlic, rosemary, chutney

Soup of the Day (ve) 7.50
please ask your server, sourdough toast

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

Halloumi Fries (v) 9.50
pomegranate seeds, minted yoghurt, pomegranate molasses, micro salad

Spiced Corn Ribs (ve) 7.50
ranch & buffalo dipping sauce

Tempura Frickles (ve) 7.00
spring onions, chilli, spiced mayo

Scampi & Whitebait 8.50
tartare sauce, lemon

Chicken Liver Parfait 8.50
brioche toast, chutney, salad garnish

Bao Buns 8.00
sticky gochujang pork belly, pickled slaw

Chaat Masala Hummus (ve) 7.50
mango chutney, pomegranate seeds, coriander, poppadoms

SIDES

Coleslaw (ve) 4.00

House Salad (ve) 5.00
mustard vinaigrette

Mac and Cheese (v) 7.00

Skin on Fries (v) 4.00

Chunky Chips (v) 5.00

Chilli Cheesy Fries (v) 5.50

Ciabatta Garlic Bread (v) 6.00

Salt & Vinegar

Onion Rings 4.50

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

Mixed Grill 22.95*

4oz flat iron steak, garlic & herb half chicken breast, garlic & black peppercorn sausage, grilled flat mushroom, 1/2 plum tomato, fried egg, fries

Pie of the Day 17.95

creamy mash, cabbage, kale, leek, gravy

Garlic & Black Peppercorn Sausage & Mash 17.95

creamy mash, savoy cabbage, kale, leek, caramelized onion gravy

Beer Battered Fish & Chips 17.95

market fish, choice of mushy peas or garden peas, tartare sauce, grilled lemon, chunky chips

The Tudor Burger 15.95

two 4oz prime beef patties, brioche bun, lettuce, tomato, pickles, house relish, coleslaw, fries **ADD cheese 1.50 | ADD bacon 2.00**

Garlic & Herb Grilled Chicken Burger 15.95

lettuce, tomato, pickles, burger sauce, coleslaw, fries

Vegan Burger (ve) 15.95

applewood cheddar, lettuce, tomato, pickles, red pepper ketchup, coleslaw, fries

Thai Crab Cakes 17.95

sautéed onions, peppers, baby corn, sugar snaps, julieen carrots, spring onions, chilli, coriander, hot honey drizzle

Chicken Katsu Curry 15.95

panko coated butterfly chicken breast, jasmine rice, bok choy, spring onion, chilli, coriander, katsu curry sauce

Tempura Mushroom Katsu Curry (ve) 15.95

jasmine rice, bok choy, spring onion, chilli, katsu curry sauce

12" Pepperoni Pizza 13.00

tomato sauce, mozzarella

12" Margherita Pizza (v) 11.00

tomato sauce, mozzarella

12" Grilled Courgette Pizza (ve) 12.00

roast peppers, jalapenos, tomato sauce, vegan mozzarella

SANDWICHES

Served on either thick cut bloomer or bagel with coleslaw & fries
Wed - Sat 12pm till 5pm

Chilli Cheese Steak 13.95

baby gem lettuce, onions, peppers, jalapeños

Basil Chicken 13.95

baby gem lettuce

Roast Beef 13.95

Dijon mustard, sauerkraut, dill pickles

Smoked Salmon 13.95

lemon & dill cream cheese, baby gem lettuce

Beer Battered Fish Fingers 13.95

baby gem, lettuce, tartare sauce

Tempura Mushroom (ve) 13.95

baby gem lettuce, sauerkraut, red pepper ketchup

T U D O R

B A R N E L T H A M

TUDORBARNELTHAM.COM



ME NU

MAIN MENU | 12-9:30PM



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: 23/01/2026

Approved by: Mark Bellamy

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 – FEBRUARY to MAY 2026															
BAR SNACKS															
Mixed Olives (VE)															
Mixed Nuts (VE)															
Pork Scratchings															
TEAR AND SHARE															
Bread (V), Chimichurri dip															
Baked Camembert (V)														R	R - Chutney
STARTERS															
Salt and Pepper Squid															
Soup of the Day	R														Allergens Depend on Soup – SPEAK TO CHEFS R - Sourdough
Halloumi Fries (V)													M		
Spiced Corn Ribs (VE)															
Ranch Dip															
Buffalo Dip															
Scampi & Whitebait															
Chicken Liver Parfait			M												
Chaat Masala Hummus (VE)	M	M				M								M	
Bao Buns															
Tempura Frickles															

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 – FEBRUARY to MAY 2026															
MAINS															
Beer Battered Fish and Chips								R						R	R – Tartare Sauce
Garlic & Herb Grilled Chicken Burger						R		R							R – House Burger Sauce Can Be Gluten Free
Tudor Burger						R		R							R – House Burger Sauce Can Be Gluten Free
ADD Cheese															
ADD Bacon															
Vegan Burger (VE)															
Flat Iron Steak															
ADD Peppercorn Sauce															
ADD Garlic Butter															
ADD Grilled Plum Tomato															
ADD Large Flat Mushroom															
ADD Fried Egg															
Mix Grill								R							R - Egg
Pie of the Day															Allergens Depend on Pie – SPEAK TO CHEFS
Garlic & Black Peppercorn Sausages and Mash															
Thai Crab Cakes	M														
Chicken Katsu Curry	M														
Tempura Mushroom Katsu Curry (VE)															
Margherita Pizza (V)															Can be VEGAN on request
Pepperoni Pizza															
Grilled Courgette Pizza (VE)															

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WEDNESDAY to SATURDAY – FEBRUARY to MAY 2026															
SANDWICHES															
Chilli Cheese Steak												M			
Basil Chicken												M			Gluten Free Upon Request
Roast Beef												M			Gluten Free Upon Request
Smoked Salmon												M			Gluten Free Upon Request
Beer Battered Fish & Chips												M			
Tempura Mushroom												M			
SIDES															
House Salad, Mustard Vinaigrette (VE)							R							R	R – Mustard Vinegarette
Ciabatta Garlic Bread (V)															
Skin on Fries (V)															
Chilli Cheese Fries (V)															
Chunky Chips (V)															
Coleslaw (VE)															
Mac and Cheese (V)								M							
Salt & Vinegar Onion Rings															
DESSERTS															
Sticky Toffee Pudding															
Triple Chocolate Brownie															
Homemade Cheesecake – SPEAK TO CHEFS															Allergens Depend on Cheesecake
Apple & Berry Crumble Tart															
Sorbets, berries				M				M							
Vegan Vanilla		M	M	M				M							
Chocolate Ice Cream															
Vanilla Ice Cream															
Strawberry Ice Cream															

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