

# MENU

## MOTHER'S DAY

2 COURSES 31.95  
3 COURSES 37.95

## STARTERS

### Smoked Salmon & Prawn Cocktail

*Marie rose sauce, baby gem lettuce, lemon, sourdough toast, butter*

### Beef Carpaccio (n)

*shaved parmesan, rocket, toasted pine nuts, truffle oil*

### Burrata & Heritage Tomatoes (v)

*black olive crumb, balsamic glaze, olive oil*

### Soup of the Day (ve)

*please ask your server, sourdough toast*

### Salt & Pepper Squid

*chilli, spring onion, confit garlic aioli*

### Chicken Liver Parfait

*brioche toast, chutney, salad garnish*

## ROASTS

**Served with duck fat roast potatoes, a Yorkshire pudding, seasonal vegetables & red wine gravy**

### MOTHER'S DAY SHARING PLATTER

**5.00 supplement per person**

*(minimum of 2 people)*

*all three roasts served with cauliflower cheese & all the trimmings*

### Roast Beef

### Roast Pork Belly

### Roast Lamb

### Nut Roast (ve\*)(n)

*\*Excluding Yorkshire pudding, served with traditional roast potatoes*

## MAINS

### Beer Battered Fish & Chips

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

### The Tudor Burger

*two 4oz prime beef patties, brioche bun, lettuce, tomato, pickles, house relish, coleslaw, fries*

**ADD cheese 1.50 | ADD bacon 2.00**

### Vegan Burger (ve)

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

## SIDES

**Duck Fat Roast Potatoes 5.00**

**Cauliflower Cheese 5.00**

**Seasonal Vegetables 5.00**

**Extra Yorkie 2.50**

**Extra Gravy 3.50**

## DESSERTS

### Sticky Toffee Pudding

*toffee sauce, vanilla ice cream*

### Triple Chocolate Brownie

*chocolate sauce, honey comb, vanilla ice cream*

### Homemade Cheesecake

*please ask your server for today's flavour*

### Apple & Berry Crumble Tart

*crème anglais*

### 3 Scoop Sorbet (ve)

*mixed berries*

### 3 Scoop Ice Cream

*mixed berries*

TUDOR



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