

# ME NU

## 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 anglaise

### 3 Scoop Sorbet (ve)

mixed berries

### 3 Scoop Ice Cream

mixed berries

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