MENU

BOTTOMLESS DRINKS
FOR UP TO 90 MINUTES,
MORE DETAILS BELOW

SUNDAYS | 11:00-6:30PM

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

Full Barn 18.00
farmhouse sausage, smoked streaky bacon, fried eggs, large flat mushroom, grilled plum tomatoes, baked beans, duck fat roast potatoes
ADD toast 3.00

STARTERS

Salt & Pepper Squid 8.50
battered squid, 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

SIDES

Duck Fat Roasties 5.00
Cauliflower Cheese (v) 5.00
Seasonal Vegetables (ve) 5.00
Extra Yorkie (v) 2.50
Extra Gravy 3.50
Skin on Fries (ve) 5.00

UPGRADE TO BOTTOMLESS

Order any Roast, 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

ROASTS

Served with duck fat roasties, a Yorkshire pudding, seasonal vegetables & red wine gravy

SUNDAY SHARING PLATTER
24.00 per person *(minimum of 2 people)*
all three roasts served with cauliflower cheese & all the trimmings

Roast Beef 21.95

Roast Pork Belly 20.95

Guest Roast 19.95
please ask your server for today's roast

Nut Roast (ve*)(n) 16.95
*Excluding Yorkshire pudding, served with traditional roasties

MAINS

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

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

WRAPS

Yorkshire pudding wraps, all served with duck fat roasties, traditional gravy & condiment

Roast Beef Topside 15.00
horseradish

Pork Belly 15.00
apple sauce

Guest Roast 15.00
please ask your server for today's roast

TUDOR BARN ELTHAM
TUDORBARNELTHAM.COM

Please inform a member of staff if you have a food allergy, food prepared within these premises may contain or have encountered an allergen. A discretionary service charge of 12.5% will be added to your bill and 100% is given to the staff. Last orders 30 minutes before kitchen closes

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
SUNDAY – 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)	■			■											
BARN BRUNCH															
Berries & Cream Pancake Stack (V)	■			■				■							
Bacon & Syrup Pancake Stack	■			■				■							
Crushed Avocado (VE)	■														
ADD Poached Eggs (V)								■							
ADD Smoked Salmon									■						
Full Barn								■						■	
ADD Toast	■														

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
SUNDAY – MAY to OCTOBER 2026															
MAINS															
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
ROASTS – SEE ROAST SAUCES ON NEXT PAGE															
Roast Beef	R			R				R					R	R	R – Yorkie (G, M, E) R – Gravy (C, SD)
Roast Pork Belly	R			R				R					R		
Guest Roast – Lamb	R			R				R					R	R	
Guest Roast – Chicken	R			R				R					R	R	
Guest Roast – Honey & Mustard Gammon	R			R				R					R	R	
Nut Roast (V)	R			R				R					R		R – Yorkie (G, M, E) – THIS WILL MAKE IT VEGAN R – Vegan Gravy (C)
SUNDAY Wraps															
Roast Beef, *horseradish*													R	R	R - Gravy
Pork Belly, *apple sauce*															
Roast Lamb, *mint*													R	R	R - Gravy
Roast Chicken, *mustard*						R							R	R	R – Gravy, R - Mustard
Honey & Mustard Gammon													R	R	R - Gravy

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SUNDAY – MAY to OCTOBER 2026															
SIDES															
Duck Fat Roast Potatoes															
Cauliflower Cheese	■			■		■									
Seasonal Vegetables															
Yorkshire Pudding	■			■				■							
Gravy Meat				M	M	M		M					■	■	
Gravy Veg				M	M	M		M					M		
Fries	M														
ROAST SAUCES															
Mint Sauce															
Mustard	■					■									
Horseradish				■		■		■						■	
Piccalilli						■								■	
Apple Sauce															
DESSERTS															
Triple Chocolate Brownie	■			■	■			■							
Homemade Cheesecake – SPEAK TO CHEFS	■	M	M	■	M			M							**Allergens Depend on Cheesecake**
Tropical Eton Mess				■				■						■	
Sorbets, *berries*				M				M							
Vegan Vanilla	■	M	M		■										
Chocolate Ice Cream				■	■										
Vanilla Ice Cream				■											
Strawberry Ice Cream				■											

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