

Tudor Kitchen & Grill

MONDAY – SATURDAY 11.30AM – 4.30PM

2 COURSE £17.95 | 3 COURSE £21.95

PRICES SHOWN ARE PER PERSON

STARTERS

Chicken Liver Pate

Flavoured with brandy port,
served with garlic ciabatta & chutney

Tudor Soup of The Day

Served with crusty roll

Crispy Tempura

Chicken or halloumi (V) served with crisp salad
& sweet thai chilli sauce

Baked Mushroom (V)

Cheese, garlic, white wine, cream & garlic ciabatta

MAINS

Fish & Chips

Fresh sole in homemade bread crumbs, peas,
tartar sauce & a wedge of lemon

Tudor Cottage Pie

Pickens of Ayr steak mince, peas, topped with
mashed potatoes & glazed with cheese

Macaroni Cheese (V)

Three cheese macaroni, gruyere, cheddar,
parmesan, fries & salad

Steak & Link Pie

Prime beef & picken's links with puff
pastry top, mash & veg

Pepper Chicken

Breast of chicken, peppercorn sauce, fries & salad

Lambs Liver & Bacon

Pan fried lambs liver, creamed potatoes,
smoked bacon, fried onions & gravy

Homemade Fresh Pasta Lasagne

Garlic ciabatta, side salad

DESSERTS

Chocolate Fudge Cake

Warm chocolate fudge cake, served with
pouring cream

Syrup Sponge

Sticky golden syrup sponge, served with custard

Duo of Vanilla Ice Cream

Drizzled with raspberry sauce

Apple Crumble

Served with custard

PLEASE SEE SERVER FOR FOOD ALLERGENS & INTOLERANCES