

Tudor Kitchen & Grill

Served 11:30am to close

To Start

Chef's Homemade Soup of the Day

Served with crusty bread & butter

Crispy Tempura

Chicken
Halloumi Cheese
King Prawn
Served with sweet Thai chilli sauce

Goats Cheese

Toasted goats cheese, beetroot chutney & balsamic salad

Garlic & Chilli King Prawns

White wine, chilli, butter & parsley

Korean fried chicken

Chicken thighs Marinated in korean spices,
Coated in crispy batter, Spicy Yum Yum sauce

Prawn & Pear Cocktail

Pear poached in Grenadine,
prawn marie rose & brown bread

Melon

Fresh fruit & mango coulis

Haggis, Neaps & Tatties

Peppercorn sauce

Baked Mushrooms

Cheese, garlic, white wine, garlic ciabatta

Smoked Haddock Gratin

Seared Smoked Haddock, light cheese glaze,
Crusty bread

Chicken liver pate

Flavoured with Brandy & Port, Plum & Apple
chutney, garlic ciabatta

Mains (All served fully garnished)

Fish & Chips

Fresh fillets of Sole, homemade breadcrumbs, fries,
peas, tartar sauce & lemon wedge

Three Cheese Macaroni

Cheddar, Gruyère & parmesan crust, fries & salad

Spicy Cajun Chicken, Red Pepper & Red Onion Penne Pasta OR Cajun Tortilla

Served with garlic ciabatta or fries

Tudor Burger

Brioche bun, Cheddar, Smoked Streaky Bacon,
Caramelised onions, Salad, Fries, Burger Relish,

Swiss Chicken

Breast of chicken, mushrooms, Gruyère cheese, white wine

Pan Fried Breast of Chicken

Haggis Croquette, Peppercorn Sauce

Homemade Traditional Lasagne

Fries and side salad

Tudor Beef Steak Pie

Pickens of Ayr prime beef & gravy, topped
with puff pastry lid

Pan Fried Lamb Cutlets

Redcurrant or Mint Sauce

Breaded Scampi

Crisp house salad & fries

Overnight Braised Featherblade of Scotch Beef

Braised red cabbage, gratin potato & brandy & Pepper sauce

Roast Breast of Gressingham Duck

Gratin potato, braised red cabbage,
port & red wine reduction

Lambs Liver & Bacon

Creamed potato, smoked bacon, fried onions
& red wine jus

Pan Fried Fillet of Salmon & Atlantic Prawns

With a light cheese glaze

Escalope of Pork Fillet

Coated in homemade breadcrumbs, bacon,
leek & cheese glaze

Tudor Mixed Grill

4oz sirloin steak, lamb cutlet, liver, 2 bacon, links,
tomato, mushrooms, fried egg & onion rings

Tudor Beef Wellington

Petit 4 oz Fillet Steak topped with haggis wrapped
in Puff Pastry & Peppercorn Sauce

Homemade Curries

Chicken
King Prawn
Chick Pea, Sweet Potato & Spinach (Ve)
Served with Basmati rice & garlic naan bread

Sunday Roast (Sunday Only)

**28 Day, Dry-aged, Roast Sirloin of Beef
OR Roast Turkey Breast**

Both served with dauphinoise / roast potatoes, homemade
Yorkshire pudding, a selection of veg & beef gravy

Sizzling Dishes

8oz Fillet

8oz Sirloin

All our steaks are 28 day, dry aged for tenderness and are served with
mushrooms, tomato, onion rings & fries with a choice of red wine jus,
brandy peppercorn or swiss cheese sauce.

Peppered Chicken Sizzler

Breast of chicken on a sizzling platter with peppercorn
sauce, served with tomato, mushrooms & onions

Sizzling Fajitas

Chicken
Vegetable
King Prawns
Flour tortillas, tomato salsa, guacamole,
mixed cheese & sour cream

Desserts

Sticky Toffee Pudding

With toffee sauce & banana ice cream

The Coo Shed Cheesecake of the Day

Served with vanilla ice cream

Warm Chocolate Fudge Cake

Hot chocolate sauce & vanilla ice cream

The Coo shed Fresh Fruit Pavlov

Meringue served with vanilla ice cream, fresh
seasonal fruit & fruit coulis

The Coo Shed Lemon Meringue Pie OR Banoffee Pie Served With Vanilla ice cream

Golden Syrup Sponge

Served with custard

Spiced Cinnamon & Apple Crumb

Served with custard or vanilla ice cream

Coo Shed Chocolate OR Old School Sponge

Served with custard