

SMALL & LIGHT PLATES

SMALL PLATES

DEAL Choose three small plates for 15.95

Bread 2.50

olive oil, balsamic vinegar (v)

Bread & Olives 5.00

marinated olives, olive oil, balsamic vinegar (v)

Calamari Frites 6.50

spring onion, chilli, smoked paprika, lime aioli

Scotch Egg 5.50

burnt apple purée, watercress

Lamb Kofta 6.50

mint & cucumber yoghurt

Spanish Omelette 5.50

peppers, potato, caramelised shallot, salad rocket (v)

Smoked Salmon 7.00

chilli, cucumber, lemon dressing

Burrata Mozzarella 7.00

basil dressing, confit cherry tomatoes (v)

Tudor Sausage 5.50

honey & mustard glaze

Half Avocado 5.50

orange, pomegranate, mixed leaves, lemon dressing (v)

Tiger Prawns 7.00

roasted garlic & chilli butter

LIGHT PLATES

Sandwiches served Monday-Saturday 12-5pm

Daily Soup 5.50

herbed croutes

Croque Monsieur 6.95

bechemal, ham, mature cheese, mixed leaf salad
turn into a croque madame for 1.00

Cod Goujon Sub 6.95

tartar sauce, iceberg

Roasted Vegetable Ciabatta 6.95

halloumi, balsamic syrup, rocket (v)

Roast Sirloin Sandwich 7.95

creamed horseradish, watercress, ciabatta

LARGE PLATES & SIDES

LARGE PLATES

Chicken Pillard 12.50

olives, sun blushed tomatoes, pistachio, basil
dressing, salad rocket

Tudor Burger 14.00

pepper mayonnaise, honey mustard, ketchup,
smoked cheese, fries

Beer Battered Fish 14.00

triple cooked chips, mushy peas, tartar sauce

Picanha Steak 300g 23.00

triple cooked chips, crispy shallot, watercress

Market Fish

please see server

Lamb Burger 14.00

mint & cucumber yoghurt, sweet potato fries

Baked Camembert 13.50

truffle, walnuts, spiced chutney, crostini (v)

Superfood Salad 10.00

quinoa, squash, sweet potato, red onion,
pomegranate, mixed leaves (v)
add chicken 5.00
add halloumi 3.50

King Henry's Bangers 12.50

mashed potato, seasonal greens, thyme jus

SIDES & SAUCES

Triple Cooked Chips 4.00

Mixed Salad 3.50

Skin on Fries 3.50

Mac & Cheese 3.50

Mashed Potato 3.50

Sweet Potato Fries 4.00

Seasonal Greens 3.50

Peppercorn Sauce 2.50

Café de Paris Butter 2.00

DESSERTS

Seasonal Crumble 6.00

cinnamon cream

Chocolate Mousse Cake 6.50

candied orange, orange dressing

Crème Brûlée 6.50

spiced shortbread, seasonal berries

Lemon Curd Tart 6.00

minted chantilly, berry coulis

Sticky Toffee Pudding 6.50

toffee sauce, clotted cream

British Cheese 8.00

crackers, fruit, chutney, grapes, celery, toasted nuts

Ice Cream Selection 2.00 per scoop

please ask server for flavours

Cream Tea 6.00

scone, strawberry jam, clotted cream, tea or coffee

HOT DRINKS

Espresso 1.50/2.00

Cappuccino 2.25

Macchiato 1.50

Cafe Latte 2.25

Americano 2.00

Mocha Coffee 2.65

Liqueur Coffee From 4.70

Twinings Tea Selection 2.00

Fresh Mint Tea 1.50

English Breakfast/Earl Grey 1.50

Hot Chocolate 2.50

Fully Loaded Hot Chocolate 3.50

SWEETS & HOT DRINKS