



THE TUDOR TAVERN

Dinner Menu

Starters

- Soup of the day, fresh bread £5.00
- Farmhouse Pâté toasted sour dough, red onion chutney, roquette salad £6.00
- Greenland Prawns, baby gem, tomato, lemon, seafood sauce £6.50
- Caesar salad, Italian cheese, soft boiled egg, bacon, Caesar dressing £6.00

Mains

- Handmade Pie of the day, creamed potato, buttered kale, red wine gravy £12.00
- London pride battered fish, house chips, tartare sauce, garden peas £7.95/£11.00
- Corporal Jones sausage & creamed mash potato, buttered kale and red wine gravy £7.95/£11.00
- Homemade Lasagne, house chips, mixed salad £7.95/£11.00
- Linguini, garlic mushrooms, baby spinach, pine kernels, rocket salad £7.95/£10.50
- Hand carved Ham, free range eggs, house chips £7.95/£10.50
- Breaded whole tail Scampi, house chips, tartare sauce, garden peas £7.95/£11.00
- Hand pressed Beef Burger, brioche bun, baby gem, beef tomato, gherkin, house chips, burger relish £11.00
- Homemade Sweet potato chilli served with basmati rice and fresh guacamole £7.95/£10.50
- Liver, streaky bacon, onion, mash potato, garden peas £7.95/12.00

Puddings

- Sticky toffee pudding, toffee sauce, vanilla ice cream £5.00
- Chocolate brownie, chocolate sauce, salted caramel ice cream £5.00
- White chocolate & raspberry cheesecake, fruit coulis £5.00
- Hampshire cheese board, chutney, water biscuits £8.00

If you require information regarding the presence of allergens in any of our food or drink please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients