

STARTERS

CHEFS HOMEMADE SOUP SERVED WITH OVEN BAKED CRUSTY ROLL £4.25

CRISPY TEMPURA- SERVED WITH THAI SWEET CHILLI SAUCE £5.95
CHICKEN £5.95 / KING PRAWN £6.95 / VEGETABLES / £4.95 / MIXED £6.95
All tempura available as a main with fries (add £6)

HAGGIS NEEPS & TATTIES- WITH A PEPPERCORN SAUCE £5.50

GRATIN OF SMOKED HADDOCK- LEEK, BACON & CHEDDAR GLAZE £6.95

CHICKEN LIVER PATE- FRUIT CHUTNEY & TOASTED GARLIC CIABATTA £5.50

PAN FRIED CAJUN CHICKEN SKEWERS, CRISP SALAD & RED PEPPER MAYO £5.95

PRAWN & GRENADINE PEAR, MARIE ROSE SAUCE & HOUSE SALAD £6.95

MELON AND FRESH FRUITS WITH LEMON SORBET £5.95

PAN FRIED GARLIC & CHILLI PRAWNS, WHITE WINE & GARLIC BUTTER SAUCE £6.95

CAJUN CHICKEN FILLETS ON A BED OF TERIYAKI NOODLES, SPRING ONIONS & RED PEPPERS ****NEW**** £6.45

SIDES

FRIES £2.00

FAJITA LOADED FRIES £3.50

HAND CUT CHIPS £3.00

SWEET POTATO FRIES £3.00

CHILLI & PARMESAN FRIES £3.50

SIDE OF MACARONI CHEESE £3.00

TOASTED GARLIC CIABATTA £3.00

TOASTED GARLIC CIABATTA TOPPED WITH CHEESE £3.50

FROM THE GRILL

AT THE TUDOR WE PRIDE OURSELVES IN ENSURING OUR STEAKS ARE OF PERFECT QUALITY

6oz CENTRE CUT FILLET STEAK £22.95

8oz SIRLOIN £17.95

ALL STEAKS COATED IN A PEPPERCORN SAUCE GLAZE, SERVED WITH CHIPS & SEASONAL VEGETABLES

STEAK TOPPERS :-
KING PRAWN IN GARLIC BUTTER (3) £3.95
CAMPBELLS HAGGIS £1.95
FOUR CHEESE MACARONI £3.00

TRIO OF FILLETS - STEAK, PORK & CHICKEN COATED IN CREAMY PEPPERCORN SAUCE GLAZE £17.95

****NEW****

CAJUN CHICKEN FILLETS ON A BED OF TERIYAKI NOODLES, SPRING ONIONS & RED PEPPERS £12.95

CHICKEN BREAST GLAZED WITH CREAMY CAJUN SAUCE, BOILED RICE & DRESSED HOUSE SALAD £11.95

SIZZLE SIZZLE

CHICKEN FAJITAS £12.95

PRAWN FAJITAS £13.95

VEGETABLE FAJITAS £11.95

ALL ABOVE SERVED ON A SIZZLING PLATTER

MAIN COURSES

SWISS CHICKEN, BREAST OF CHICKEN, MUSHROOMS, GRUYERE CHEESE & WHITE WINE GLAZE £12.95

CAJUN CHICKEN PASTA, CAJUN CHICKEN, RED PEPPER & RED ONION PENNE PASTA & GARLIC CIABATTA £11.95

SCOTCH BEEF STEAK PIE IN A RICH GRAVY TOPPED WITH PUFF PASTRY & MARKET VEGETABLES £12.95

BREADED FILLET OF PORK, WITH A LEEK, BACON & CHEDDAR GLAZE £11.95

BEEF LASAGNE OR VEGETABLE LASAGNE, SIDE SALAD & FRIES £11.95

MACARONI CHEESE, FRIES AND SIDE SALAD £10.95 (ADD LEEKS & BACON £2)

CAJUN CHICKEN TORTILLA, CAJUN CHICKEN, RED PEPPERS, RED ONION & SWISS CHEESE GLAZE £11.95

BREAST OF CHICKEN AND HAGGIS CAKE COATED IN CREAMY PEPPERCORN SAUCE GLAZE £12.95

SWISS CHICKEN PENNE PASTA, BREAST OF CHICKEN, MUSHROOMS, GRUYERE & GARLIC CIABATTA £11.95

TUDOR BREAST OF CHICKEN CURRY/KORMA - £11.95

VEGETABLE CURRY/KORMA- £10.95

KING PRAWN CURRY/KORMA- £12.95 (boiled rice, chapati & spiced onions)

STEAK BURGER, BABY GEM, TOMATO, CHEESE, CAJUN ONIONS & RED PEPPER MAYO- £11.95

FANCY A FISH DISH

FILLET OF HADDOCK, DEEP FRIED IN FRESH BREADCRUMBS, HAND CUT CHIPS TARTAR SAUCE, & PETIS POIS £11.95

DEEP FRIED WHOLETAIL SCAMPI, SERVED WITH MIXED SALAD, CHIPS & TARTAR SAUCE £11.95

GOUJONS OF FRESH SOLE FILLETS, DEEP FRIED IN FRESH BREADCRUMBS, HAND CUT CHIPS, TARTAR SAUCE, & PETIS POIS £12.95

GRATIN OF SMOKED HADDOCK, WITH LEEK, BACON & CHEDDAR GLAZE & SEASONAL VEGETABLES £13.95

BLACKENED CAJUN SALMON FILLET, CREAMED POTATOES, KORMA SAUCE & FRESH VEGETABLES £13.95

all above served fully garnished

Tudor
Kitchen & Grill

2/3 COURSES £15.95/£19.95

Monday - Saturday

STARTERS

Chefs homemade soup of the day served with miniature handmade roll

Crispy chicken/vegetable or prawn (add £1/£2) tempura served with sweet thai chilli sauce
(available as a main)

Haggis neeps & tatties with a peppercorn sauce

Cajun chicken fillets on a bed of teriyaki noodles, spring onions & red peppers**NEW** (available as a main)

Prawn & grenadine pear, prawn marie rose served on a pear poached in grenadine (gf)

Chicken liver pate, apple & plum chutney & toasted garlic ciabatta (gf option available)

Baked mushrooms, with bacon, cheese, white wine, cream & garlic ciabatta

Crispy breaded brie, crisp salad & cranberry sauce (V)

Melon & fresh fruits with pink gin sorbet

Pan fried garlic & chilli prawns, white wine & garlic butter sauce & mini handmade roll (add£2)

MAINS

Trio of fillets - steak, pork and chicken coated in brandy & peppercorn sauce (add £5)

Swiss chicken with mushrooms, gruyere cheese & white wine glaze (gf available)

Cajun chicken pasta, penne pasta, cajun chicken, red peppers & red onion (gf available)

Scotch beef steak pie in a rich gravy topped with a puff pastry lid

8oz Sirloin steak coated with a peppercorn sauce glaze, chips & seasonal vegetables (£4 Supplement)

Breaded fillet of pork escalope, topped with bacon, leek and cheese sauce

Spiced orange & honey glazed robertsons of ayrshire ham

Breast of chicken curry or korma, basmati rice, chapati & spiced onions

Blackened cajun salmon fillet, creamed potatoes, korma sauce & fresh vegetables

Fresh crisp fillets of seabass, lemon & garlic butter, seasonal vegetables & sauteed potatoes (add £3)

Full rack of ribs smothered and roasted in tudors house glaze (see server for flavour) served with skinny fries
coleslaw, house salad & sriracha sauce

DESSERTS

Cheesecake of the day served with chantilly cream

Sticky toffee pudding with butterscotch sauce and Renaldos vanilla ice cream (gf option available)

Fresh fruit pavlova, chantilly cream & fruit coulis

Hot chocolate fudge cake, hot chocolate sauce & fresh cream

Warm rhubarb pie served with custard or pouring cream

Duo of pink sorbets, choose from pink gin or strawberry prosecco or one of each **NEW** (gf)

Melon & seasonal fruits served with pink gin sorbet (gf)

Chocolate & orange torte served with salted caramel ice cream (vegan)

Warm apple pie served with custard or pouring cream

Duo of Vegan ice creams (vanilla & salted caramel)

All desserts £5.50 if ordered separately