

## STARTERS

CHEFS HOMEMADE SOUP SERVED WITH MINI AYRSHIRE HANDMADE 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)

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

CHICKEN LIVER PATE- FRUIT CHUTNEY & TOASTED GARLIC CIABATTA  
(GF OPTION AVAILABLE) £5.50

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

PRAWN & PEAR GRENADINE- PRAWN MARIE ROSE SERVED WITH POACHED PEAR  
(GF) £6.95

MELON AND FRESH FRUITS WITH PINK GIN SORBET £5.95 \*\*NEW\*\* (GF)

PAN FRIED GARLIC & CHILLI PRAWNS, WHITE WINE & GARLIC BUTTER SAUCE &  
MINI HANDMADE ROLL (GF OPTION AVAILABLE)

CRISPY BREADED BRIE, CRISP SALAD & CRANBERRY SAUCE £5.95 (V)

CAJUN FILLETS ON A BED OF TERIYAKI NOODLES, SPRING ONIONS &  
RED PEPPERS \*\*NEW\*\* £6.45 (AVAILABLE AS A MAIN)

## SIDES

FRIES £2.00

FAJITA LOADED FRIES £3.50

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

ONION RINGS £3.00

# Tudor Kitchen & Grill

## RIB, DIP N CHIPS

CLASSIC HALF RACK OF  
RIBS  
SMOTHERED & ROASTED  
IN TUDOR'S  
HOUSE GLAZE

(SEE SERVER FOR DETAILS)  
SERVED WITH SKINNY  
FRIES, HOUSE  
SALAD, COLESLAW &  
SRIRACHA SAUCE

£13

## Sizzling Fajitas

Chicken	/	Prawn	/	Veg
£12.95		£13.95		£11.95

warm tortilla wraps, cheese, guacamole,  
salsa & sour cream

## MAIN COURSES

SWISS CHICKEN, BREAST OF CHICKEN, MUSHROOMS, GRUYERE CHEESE & WHITE  
WINE GLAZE £12.95 (GF OPTION AVAILABLE)

CAJUN CHICKEN PASTA, CAJUN CHICKEN, RED PEPPER & RED ONION PENNE  
PASTA & GARLIC CIABATTA £11.95 (GF OPTION AVAILABLE)

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

BEEF LASAGNE OR VEGETABLE LASAGNE (V), SIDE SALAD & FRIES £10.95

MACARONI CHEESE, FRIES AND SIDE SALAD (V) £9.95 (ADD LEEKS & BACON £2)

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

\*\*NEW\*\* CHICKEN BREAST GLAZED WITH CREAMY CAJUN SAUCE, BOILED RICE &  
DRESSED HOUSE SALAD £12.95

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 & TARTAR  
SAUCE £11.95

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

## CURRIES

BREAST OF CHICKEN £11.95

KING PRAWN £12.95

VEGETABLE £10.95

(GF OPTIONS AVAILABLE)

all above can be served tudor curry style or korma style  
served with basmati boiled rice, chapati & spiced onions

## FROM THE GRILL

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 BURGER - BABY GEM, CHEESE TOMATO, CAJUN  
ONIONS & RED PEPPER MAYO £10.95

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

SUNDAY AT THE TUDOR

11.30 TILL CLOSE

2/3 COURSES £16.95/£19.95

Chefs homemade soup of the day served with mini ayrshire handmade roll (gf option available)

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

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

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

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

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

8oz Sirloin steak coated with a peppercorn sauce glaze (add £4)  
chips & seasonal veg

Trio of fillets- fillet steak, fillet of pork & fillet of chicken coated in a peppercorn sauce glaze (add £4)

Roast sirloin of scotch beef  
Spiced orange & honey glazed robertsons ham  
Roast breast of turkey  
\*\* choose another slice of meat\*\* (add £2)

All of the above are overnight roasted for tenderness & served with cauliflower cheese, roast potatoes, home-made yorkshire pudding, honey glazed carrots & seasonal vegetables finished with a silky jus

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

Breast of chicken & haggis cake with brandy & peppercorn sauce

Breaded fillet of pork, with leek, bacon & cheddar glaze

Cajun chicken pasta, cajun chicken, red peppers, red onion, penne pasta & garlic ciabatta

Rack of ribs smothered & roasted in Tudor house glaze, skinny fries, house salad, coleslaw & Sriracha sauce  
(see server for details of todays glaze)

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

DESSERT TIME

Cheesecake of the day served with chantilly cream

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

Warm apple pie served with custard or pouring cream

Fresh fruit pavlova, chantilly cream & fruit coulis (gf)

Hot chocolate fudge cake, hot chocolate sauce & fresh cream

Warm rhubarb pie served with custard or pouring cream

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

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

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

Duo of vegan ice creams (vanilla & salted caramel)

Lemon meringue pie & fresh cream

\*\*All desserts £5.50 if ordered separately\*\*