

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 & MELON COCKTAIL- JUICY PRAWNS ON A BED OF LETTUCE & COCKTAIL SAUCE £6.95

MELON AND FRESH FRUITS WITH LEMON SORBET £5.95

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

MACARONI CHEESE, BACON AND LEEK NACHOS, SOURED CREAM AND SPRING ONIONS £5.95

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 SCOTTISH AND A MINIMUM 21 DAY AGED

6oz CENTRE CUT FILLET STEAK £22.95

8oz SIRLOIN £16.95

ALL STEAKS SERVED GARNI (TOMATO MUSHROOMS & ONION RINGS) WITH HAND CUT CHIPS, PEPPER SAUCE OR GARLIC BUTTER

STEAK TOPPERS :-

KING PRAWN IN GARLIC BUTTER (3) £3.95

CAMPBELLS HAGGIS £1.95

FOUR CHEESE MACARONI £3.00

SIRLOIN BURGER - CHEESE, BABY GEM, TOMATO, RED ONION & MAYO £9.95- ADD BACON (£1)

ADD BACON (ADD £1 EACH)

TRIO OF FILLETS - STEAK, PORK & CHICKEN COATED IN BRANDY & PEPPERCORN SAUCE £16.95

PAN FRIED PEPPERED MEDDALIONS OF FILLET STEAK £22.95

CURRIES

BREAST OF CHICKEN £10.95

KING PRAWN £11.95

VEGETABLE £9.95

SPICY CAJUN CHICKEN

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

SIZZLE SIZZLE

CHICKEN FAJITAS £11.95

PRAWN FAJITAS £12.95

VEGETABLE FAJITAS £10.95

MAIN COURSES

SWISS CHICKEN, BREAST OF CHICKEN, MUSHROOMS, GRUYERE CHEESE & WHITE WINE GLAZE £11.95

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

SLOW COOKED ROBERTSONS OF AYRSHIRE HAM, TOPPED WITH FRESH PINEAPPLE OR CORRIE MAINS FRIED EGGS £10.95

SCOTCH BEEF STEAK PIE IN A RICH GRAVY TOPPED WITH PUFF PASTRY & MARKET VEGETABLES £10.95

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

BEEF LASAGNE OR VEGETABLE LASAGNE, SIDE SALAD & FRIES £10.95

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

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

BREAST OF CHICKEN AND HAGGIS CAKE WITH BRANDY AND PEPPERCORN SAUCE £11.95

All above served fully garnished

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 & TARTAR SAUCE £10.95

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

BLACKENED CAJUN SEA BASS FILLETS, CREAMED POTATOES, KORMA SAUCE & FRESH VEGETABLES £14.95

BLACKENED FILLET OF CAJUN SALMON, ON A BED OF CREAMED POTATOES, FRESH VEGETABLES & SWEET THAI CHILLI SAUCE £13.95

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

POACHED FILLET OF SALMON TOPPED WITH ASPARAGUS & A LIGHT CHEESE SAUCE £13.95

all above served fully garnished

ALL ABOVE SERVED ON A SIZZLING PLATTER

Tudor
Kitchen & Grill

MONDAY & TUESDAY- 2/3 COURSES £13.95/£17.95- 4 TILL CLOSE
WEDNESDAY- FRIDAY- 2/3 COURSES £14.95/£18.95- 4 TILL CLOSE
SATURDAY- 2/3 COURSE £14.95/£18.95- 4 TILL 7.30

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

Eve's pudding, sponge topped with apple & cinnamon served with vanilla custard

Classic lemon meringue pie with fresh cream

Traditional raspberry & fruit trifle

Snowball coupe

Dessert of the day (please ask your server)

****All desserts £4.95 if ordered separately****

Chefs homemade soup of the day served with oven baked crusty roll

Crispy chicken or vegetable tempura served with sweet thai chilli sauce (AVAILABLE AS A MAIN)

Haggis neeps & tatties with a peppercorn sauce

Pan fried cajun chicken skewers, crisp salad & red pepper mayo

Prawn & Melon cocktail (add £1)

Chicken liver pate, apple & plum chutney & toasted garlic ciabatta

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

Crispy breaded brie, crisp salad & cranberry sauce

Gratin of smoked haddock with leek, bacon & cheddar glaze (add £1)

Trio of fillets - steak, pork and chicken coated in brandy & peppercorn sauce (add £6)

Swiss chicken with mushrooms, gruyere cheese & white wine glaze

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

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

8oz Sirloin steak garni, hand cut chips & pepper sauce (add £6)

Macaroni cheese, fries & side salad

Swiss chicken penne pasta, mushrooms, gruyere cheese served with garlic ciabatta

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

Slow cooked Robertsons of ayrshire ham topped with fresh pineapple or 2 corrie mains fried eggs

Blackened cajun seabass fillets, creamed potatoes, korma sauce & fresh vegetables (add £3)

Poached fillet of salmon topped with asparagus & a light cheese glazed sauce (add £2)