

## 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

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

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

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

## CURRIES

BREAST OF CHICKEN £11.95

KING PRAWN £12.95

VEGETABLE £10.95

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

ALL ABOVE SERVED ON A SIZZLING PLATTER

## 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

SPICED ORANGE & HONEY GLAZED ROBERTSONS OF AYRSHIRE HAM £11.95

SCOTCH BEEF STEAK PIE IN A RICH GRAVY TOPPED WITH PUFF PASTRY & MARKET VEGETABLES £11.95

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 WITH BRANDY AND PEPPERCORN SAUCE £12.95

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 £11.95

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

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

BREADED FISH TRIO, SALMON, HADDOCK & SOLE, ZESTY LEMON MAYO & TARTAR £12.95

all above served fully garnished

**Tudor**  
Kitchen & Grill

2/3 COURSES £15.95/£19.95

## 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 nutella muffin & renaldos vanilla ice cream

Classic lemon meringue pie with fresh cream

Traditional raspberry & fruit trifle

Dessert of the day (please ask your server)

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

## STARTERS

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 (gf)

Prawn & Grenadine pear, marie rose sauce & house salad

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

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)

## MAINS

Trio of fillets - steak, pork and chicken coated in brandy & peppercorn sauce (add £4)

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 garni, hand cut chips & pepper sauce (add £4)

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

Spiced orange & honey glazed robertsons of ayrshire ham (gf)

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

Fresh fillet fish mix, sole, salmon & smoked haddock in a white wine & parsley sauce topped with puff pastry

Gressingham duck, pan fried crisp breast of duck in a plum sauce (add £2)