

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

TRADITIONAL 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

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

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

PAN FRIED PEPPERED MEDALIONS OF FILLET STEAK £22.95

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

CURRIES

BREAST OF CHICKEN £10.95

KING PRAWN £11.95

VEGETABLE £9.95

SPICY CAJUN CHICKEN £11.95

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

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

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

SUNDAY AT THE TUDOR

11.30 TILL CLOSE

2/3 COURSES £16.95/£19.95

DESSERT TIME

Cheesecake of the day served with chantilly cream

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

Fresh fruit pavlova, chantilly cream & fruit coulis

Hot chocolate fudge cake, hot chocolate sauce & fresh cream

Eves pudding, sponge topped with apple and cinnamon served
with vanilla custard

Classic lemon meringue pie with fresh cream

Traditional raspberry & fruit trifle

Dessert of the day (please ask your server)

Snowball coupe

All desserts £4.95 if ordered separately

Wine & dine on a Sunday

** Any bottle of house wine**
Choose from White/Red or Rose

£15

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

Traditional prawn & melon cocktail served on a bed of lettuce, cocktail sauce, accompanied with brown bread

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 (AVAILABLE AS A MAIN)

Swiss chicken with mushrooms, gruyere cheese & white wine glaze

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

8oz Sirloin steak garni (add £3)
hand cut chips & pepper sauce

6oz Centre cut fillet steak garni (add £8)
hand cut chips & pepper sauce

Roast sirloin of scotch beef
Honey glazed robertsons of ayrshire ham
Roast breast of turkey
** choose another slice of meat** (add £2)

All of the above are overnight roasted for tenderness & served with dauphinoise potato, roast potatoes,
homemade yorkshire pudding, honey glazed carrots & seasonal vegetables finished with a silky jus

Macaroni cheese, fries & side salad

Blackened cajun seabass fillets, 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 korma, boiled basmati rice, poppadom & spiced onions