

# HENRY TUDOR INN

## STARTERS

Salt baked duck, olive tapenade, orange segments, carrot purée (GF*) (DF)	9.5
Pan seared wood pigeon breast, blackberries, celeriac fondant, red wine jus (GF)	9
Home-made crumpet, gorgonzola, pickled fennel and walnuts (V)(VG*)	7.5
Cured trout, lemon gel, mango purée, pickled shallot & fennel (GF) (DF)	8.5
Soup of the day served with home-baked bread and flavoured butter (VG*)	6.5

## MAINS

<b>Braised short rib</b> celeriach mash, beef confit carrots, beef jus	17
<b>Mixed shellfish stew</b> bisque butter, soda bread	16.5
<b>Root vegetable &amp; walnut wellington</b> (VG) (DF*) celeriach mash, seasonal veg, gravy	17
<b>Pie of the day</b> buttered mash and seasonal veg	15.5
<b>Green Monkey battered fish &amp; chips</b> (DF*) mushy peas and tartare sauce	15
<b>Home-made plant burger</b> (VG*) (GF*) (DF*) batavia, pickled onion, mustard mayo served with triple cooked chips and celeriac remoulade	16
<b>6oz beef burger</b> (DF*) cheese, batavia, bacon, pickled onion mustard mayo on a brioche bun served with triple cooked chips and celeriac remoulade	16

## DESSERTS

Sticky toffee pudding, butter scotch, vanilla ice cream (V)	7
Treacle tart, brown bread ice cream, rum crumb (VG)	7.5
Cheesecake, ginger, candied lemon, lemon gel (V)	7
Chocolate brownie, blackberries, rum & raisin ice cream (GF) (V)	8
Five cheeses, candied walnuts, chutney (GF)	14

VEGAN<sup>VG</sup> VEGETARIAN<sup>V</sup> GLUTEN FREE<sup>GF</sup>  
VEGAN ON REQUEST<sup>VG\*</sup> GLUTEN FREE ON REQUEST<sup>GF\*</sup>

Please make us aware of any allergies, dietary preferences or requirements and we will do our utmost to accommodate.