

HENRY TUDOR INN

Gallery Menu

WEDNESDAY - SATURDAY
5PM TIL 9PM

STARTERS

Truffled Black Bomber Croquette (V) Pickled walnut, endive	8
Chicken Liver Parfait (GF*) Brioche toast, house chutney	8.5
House Crumpet (DF*, VG*) Blue cheese mousse, beetroot	7.5
Torched Sea Bass Fennel compress, orange	9

MAINS

Confit Duck Leg (GF*, DF) Butterbean & chorizo cassoulet	20
Gnocchi (DF*, V, VG*) Walnut pesto, market greens	17
Pan Fried Sea Bream (DF*, GF) Crispy potato, market greens, caper beurre noisette sauce	18
Braised Ox Cheek (GF, DF*) Pomme purée, glazed carrot, market greens	19
Fish Curry (GF*, DF*) Naan, curry sauce, potatoes, mussels	18

SIDES

Market Greens	4.5
Hands Cut Chips	4.5
Skin on Fries	4.5
Glazed Carrots	4.5

TO FINISH

Choux Bun (V) White chocolate custard, apple textures	7
Blackberry Bakewell (V) Chantilly cream, toasted almond, compressed blackberries	8
Espresso Cremeux (GF) Chocolate crumb, marscapone	8.5
Local Artisan Cheeses (GF*) Seasonal chutney, celery, fruit, candy walnuts and crackers	3 - 12 / 5 - 16

VEGAN^{VG} VEGETARIAN^V GLUTEN FREE^{GF}
VEGAN ON REQUEST^{VG*} GLUTEN FREE ON REQUEST^{GF*}

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