

# HENRY TUDOR INN

*Sunday*

THOU SHALT BE ROASTING 12-5PM

## S T A R T E R S

Salt baked duck, olive tapenade, orange segments, carrot purée (GF*) (DF)	9.5
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

## M A I N S

Shropshire topside beef (served pink)	16
Served with seasonal veg, roast potatoes, leek gratin, gravy, and a Yorkshire pudding	
Rack of pork	16
Served with seasonal veg, roast potatoes, leek gratin, gravy, and a Yorkshire pudding	
Root vegetable & walnut Wellington (V)	
15.5 Served with celeriac mash, seasonal veg, and gravy	
Pan seared chicken breast	
15.5 Served with seasonal veg, roast potatoes, leek gratin, gravy, and a Yorkshire pudding	

## D E S S E R T S

Sticky toffee pudding, vanilla ice cream (V)	7
Treacle tart, vanilla ice cream (VG)	7.5
Cheesecake, ginger, candied lemon, lemon gel (V)	7
Chocolate brownie, chocolate 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.