

HENRY TUDOR INN

MONDAY - SATURDAY
12PM TIL 9PM

SMALL PLATES & PROVISIONS

Bread board with whipped butter (GF*, DF*)	£5
Teriyaki pork bites (Soy, GF, DF)	£6
Smoked mackerel pâté on grilled bread (GF*, Mustard)	£7.5
Fish cake with dill mayonnaise (Fish)	£6.5
Pork and apple sausage roll, mustard mayonnaise (Sesame, DF Mustard)	£6
Wild mushroom hash (GF)	£6
Chorizo chipolatas (GF)	£7.5
Pork pie slice (DF)	£6
House flat bread with hummus (Sesame)	£6.5
Cured meats with pickles (GF* DF*)	£11

STARTERS

Chicken liver Parfait (GF*, sulphites, egg) Brioche toast, house chutney	£8.5
Heritage Tomato Salad (DF*, V, GF) Mozzarella pana cotta, Heritage tomato, basil	£8.5
Picked Crab (Shellfish) Brown crab Aioli, Cucumber gazpacho, pickles	£10
Pig's Head Croquettes (Sulphites) Piccalilli, Micro leaf	£8
Soup of the day (GF*, DF*, VG*) Whipped butter, House roll	£7
House-made Parpadelle (DF*, V) Wild garlic pesto	£8.5

MAINS

Braised Chicken leg (GF*, DF, Celery) Baby gem and pea fricassee, spelt, lardons, velouté	£17
Roasted King oyster (DF*, V, VG*) Mushroom hash, Wild mushroom duxelles, turnip, market greens	£17
Pan fried Hake (Fish, DF*, GF, Sulphites) New potato fondant, courgette, broccoli, herb emulsion	£18
10 oz Bacon chop (GF, DF*) Nduja and white cabbage slaw, cider reduction	£18.5
Seafood Curry (GF*, Fish, DF*, Molluscs) Oli's Naan, curry sauce, cucumber pickle	£16.5
Venison loin (GF, DF*) Haunch hash, celeriac two ways, shallot, kale, game jus	£20

SIDES

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



CLASSICS

Chef's Pie Of The Day (DF* (Depends on filling)) Pomme purée, market greens roots, gravy	£18
Venison Sausage (DF*, GF) Pomme purée, onion gravy, market greens	£17
Gnocchi (Nuts, DF*, V, VG*) Asparagus, pinenuts, peas	£17
Phil's Burger (DF*, GF*, Sulphites, Mustard) 6oz Beef Patty, cheddar, tomato, cos, mustard, pickled shallot, bacon jam - served in a brioche bun, with skin on fries and slaw	£17.5
Green Monkey Battered Haddock (DF*, Fish) Pea crush, tartare, hand cut chips	£17.5
Aubergine Bake (GF*, DF*) Oregano & tomato sauce, confit vegetables, crispy potatoes	£16

DESSERTS

Lemon Posset (Eggs, GF*) Raspberry, shortbread	£7
Fig Bakewell (Nuts, V) Chantilly cream, fig gel, almond crumb	£8
Rhubarb Parfait (GF, Eggs) Basil sorbet, white chocolate, pecan	£8
Sticky Toffee Pudding (V, Eggs) butterscotch sauce, Chantilly	£7
Dark Chocolate Mousse (V, GF, Eggs) Burnt cream ice-cream, honeycomb	£8
Local Artisan Cheeses (GF*, Celery) £12 - 3 Cheeses / £15 - 5 Cheeses Seasonal chutney, celery, grapes, candy walnuts and crackers	£4.5

HIRE US OUT:



VEGAN^{VG} VEGETARIAN^V GLUTEN FREE^{GF} VEGAN ON REQUEST^{VG*} GLUTEN FREE ON REQUEST^{GF*}
GAME MAY CONTAIN SHOT. FISH MAY CONTAIN BONES

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

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