

The Tudor rose Starters

Soup D' Jour £4.95

Fresh homemade soup of the day served with crusty bread.

Melon and prawn cocktail £6.50

A twist on a classic starter, balled melon, juicy baby prawns and crisp leaves all topped with our homemade seafood sauce, garnished with crayfish tails and served with buttered brown bread.

Homemade pate £6.25

Smooth chicken liver, bacon and port pate served with toasted brioche, our homemade red onion marmalade and balsamic glaze.

Thai style fishcakes £6.25

Poached fish mixed with coriander, red onion, lime zest, chilli and lemongrass, then breadcrumb and deep-fried. Served with mixed leaves and a sweet chilli dressing.

Scotch egg £ 6.50

A soft poached duck egg wrapped in sausage meat and coated in our herb crumb, served hot from the oven with dressed mixed leaves and piccalilli.

Deep fried brie £5.95

Two breadcrumb brie wedges deep fried and served with a rocket, red onion and cherry tomato salad and finished with our homemade cranberry and chilli jam.

Smoked duck breast £6.25

Smoked duck breast served with pickled Portobello mushrooms, crisp croutons, mixed salad leaves and a Madeira and balsamic dressing.

Mussels £ 7.25

Mussels cooked with cream, garlic, white wine and onions served with a basket of crusty bread.

Stuffed flat mushroom £5.95

A large field mushroom cooked in garlic butter and filled with smoked cheese and bacon, served with dressed leaves and a sun blushed tomato dressing.

Garlic ciabatta bread £4.50

*Or try it topped with either melted cheddar or stilton. **£4.95***

Please notify a member of staff, if you suffer any food allergies, as we can tailor make most dishes to suit individual needs. Be aware that some of our dishes may contain bones.