

SUNDAY MENU

STARTERS

Soup of the Day (v) 5.25

crusty roll

Charred Asparagus (v) 6.50

poached egg, watercress bavarois

Heritage Beetroot (v)(n) 6.00

whipped goats cheese, walnuts, pear

Ham Hock & Chicken Terrine 6.50

poached apple, celeriac remoulade

Chilli and Garlic King Prawns 10.00

sourdough

MAINS

Roasted Sirloin of Beef 14.95

Yorkshire pudding, seasonal vegetables, roast potatoes, jus

Roasted Loin of Pork 12.95

seasonal vegetables, roast potatoes, crackling, apple sauce, jus

Mixed Roast 16.95

Beer Batter Fish & Chips 13.50

marrow fat peas, tartare sauce, lemon

The Tudor Burger 13.95

*pretzel bun, 8oz British burger, dill pickle, gem, red onion, slaw, fries, mustard, ketchup
0.50 add streaky bacon 0.50 add cheese*

Vegetable Wellington (v) 12.95

carrots, courgette, roast potatoes, gravy

Moules Mariniere 12.95

white wine, garlic, shallots, fries, bread

DESSERTS

Earl Grey Panna Cotta 6.25

thyme shortbread

Cheeseboard 12.00

Carr's crackers, celery, quince jelly

Marbled Chocolate Torte 6.50

crème fraîche, macerated strawberries

Sticky Toffee Pudding 6.00

toffee sauce, honeycomb ice cream

Peanut Butter

Cheesecake (n) 6.50

caramelised banana, vanilla ice cream

Selection of Ice Creams 1.50*

**per scoop. Please ask a member of staff for flavours*

WINE LIST

WHITE

Rothschild Viognier 25.95

Deep golden in colour with a fruity nose of apricot and peach (France)

Volandas Sauvignon Blanc 4.55 / 6.50 / 19.50

Intense nose of green citrus fruits and mouth suckering, crisp grapefruit acidity (Chile)

Neptune Point Sauvignon Blanc 25.95

Crisp and refreshing Kiwi Sauvignon, citrus notes with grassy undertones and a lingering finish (New Zealand) Pair with our Slow Braised Pork Belly

Telegraph Road Chardonnay 5.10 / 7.30 / 21.95

Crisp, balanced wine with floral, peach & dried apricot aromas (Australia)

Pinot Grigio San Giorgio 5.40 / 7.75 / 23.15

A clean, crisp and particularly flavoursome Pinot Grigio from Venezia. Fuller in style than many and made by the famous Pasqua winery (Italy)

Pecking Order Chenin Blanc 4.60 / 6.50 / 18.50

A distinctive dry but fruit driven style with fresh citrus fruit on the nose and a smooth well balanced palate (South Africa) Pair with our Moules Mariniere

RED

Rioja Seniorial Tempranillo 22.50

Flavours of black fruits and hints of spice and vanilla. Classic Rioja made from Tempranillo and Garnacha (Spain)

Roos Estate Pinotage 4.90 / 7.00 / 21.00

Our deep ruby red Pinotage is a hearty wine with excellent depth of character. Abundant red berry fruits are mellowed by warm plum flavours on the palate (South Africa)

Toro Fuerte Argentinian Malbec 23.00

Light red with aromas and flavours of strawberry and wild berry fruit balanced with soft tannins (Argentina) Pair with our Lamb Duo

Lomas Carrera Cabernet Sauvignon 5.15 / 7.35 / 22.00

Intense colour with strong aromas of ripe cherries and chocolate. Soft on the palate with full fruit flavours (Chile) Pair with our Sirloin Steak

Tempus Two Silver Series Shiraz 5.35 / 7.70 / 23.00

Full bodied yet subtle with velvety tannis and nutty oak flavours from barrel maturation (Australia)

Pecking Order Merlot 4.60 / 6.50 / 18.50

Supple round bodied Merlot with a distinct nose of cherries, raspberries, subtle herbs and spice. Smooth balanced palate makes for easy drinking (South Africa)

ROSÉ

Pinot Grigio San Giorgio Blush 5.35 / 7.70 / 23.00

Refreshingly light, with crisp flavours of ripe summer berry fruits and balanced acidity (Italy) Pair with our Chilli & Garlic Prawns

Pink Orchid White Zinfandel 5.15 / 7.35 / 22.00

Ripe strawberry and raspberry flavours with balanced sweetness (USA) Pair with our Charred Asparagus

Pecking Order Pinotage Rosé 4.60 / 6.50 / 19.50

This varietal rosé isn't common but an absolute gem! All about refreshment with hints of strawberry and watermelon (South Africa)

SPARKLING

Prosecco Frizzante 1754 5.00 (125ml)

A fine Italian sparkling wine on draught

Sparkling Sauvignon Blanc 30.00

The burst of tiny bubbles on the tongue awakens the palate, invigorating and refreshing (South Africa)

Prosecco Nua 6.50 / 28.00

Pale yellow with green undertones. It has an elegant, yet fruity bouquet with flavours of mellow greengage and a light, pleasantly crisp citrus note (Italy)

Nua Sparkling Rosé 28.00

This elegant pink sparkling wine from Piemonte in Italy is light and dry with enchanting hints of raspberry and strawberry (Italy)

Ask a member of staff to see our full drinks menu

ASK A MEMBER OF STAFF FOR TODAY'S SPECIALS

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