



TUDOR ROSE

— U P N O R —

We welcome everyone here at the Tudor Rose and aim to ensure that there is something for all to enjoy. If you follow a special diet, please ask for information on how our dishes can be adapted for you. Please note, we use fresh ingredients where possible and the below menu is subject to availability

PLANT BASED MENU

Starters

Tomato and Basil Soup ^{Vg} - with crusty bread 6.95

Seared Halloumi ^V - with a sweet chilli dip and mixed leaves 8.50

Deep Fried Brie ^V - with cranberry relish and mixed leaves 8.50

Plant Based Pâté ^{Vg} - please ask for today's flavour, with toast and chutney 7.95

Vegetarian Scotch Egg ^V - with pickles and mixed leaves 6.95

Mains

Battered Halloumi and Chips ^V - with chunky chips and mushy peas 13.50

Chilli ^{Vg} - with rice and crusty bread 10.50

Vegetable Curry ^{V Vg*} - with rice, poppadom, naan and mango chutney 12.95

Pan Fried Halloumi ^V - served with 2 fried eggs and chunky chips 12.95

The Halloumi Burger ^V - served with chunky chips, onion rings and coleslaw 13.50

Veggie Cheeseburger ^{Vg} - served with chunky chips, onion rings and coleslaw 13.50

Veggie Sausages ^{Vg} - with mash, garden peas and onion gravy 10.50

Veggie Bolognese ^{Vg} - with linguine pasta and garlic bread 12.95

Plant Based Stir Fry ^{Vg} - with udon noodles 12.95

Puddings

Rhubarb Crumble ^{Vg} - with custard, cream or ice cream 6.95

Chocolate Mousse ^{Vg} - with custard, cream or ice cream 6.95

Vanilla Mousse ^{Vg} - with custard, cream or ice cream 6.95

Dairy or Vegan Cheeseboard 9.95

^V vegetarians ^{V*} vegetarian adaptable ^{Vg} Vegan ^{Vg*} Vegan adaptable

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know in advance. Fish dishes may contain bones. All weights are approximate when uncooked. Written allergy information is available on request