

TUDOR MOUNT *Gastrobar*

Welcome to Tudor Mount

Tudor Mount brings a bold, modern gastrobar experience to the historic Tudor Square—offering a thoughtfully curated evening menu that celebrates the very best of British produce, culinary craftsmanship, and relaxed sophistication.

Led by owners Matthew and Claire Ronowitz and long-standing manager Gill Nicholls, Tudor Mount is built on decades of hospitality expertise. New to the Tudor Mount venture is Jason Ronowitz, Matthew's brother, who brings fresh energy and passion to the team. Every dish is crafted with care, with our chefs trained in-house to deliver flavour-packed plates that strike the perfect balance between innovation and comfort.

We champion local, seasonal ingredients across our menu. Our meat, including our British steaks are sourced from Andrew Rees Butchers, an award-winning family butcher known for quality and provenance.

Wherever possible, our shellfish is landed fresh by local fisherman Neil Thomas, while our smoked salmon comes from the award-winning local smokehouse Salt + Smoke. We also work closely with trusted Welsh suppliers Arthur David for fruit and vegetables, and The Egg Shed for free-range eggs.

Whether you're joining us for a special celebration, a relaxed evening with friends, or simply seeking exceptional food in a stylish setting, Tudor Mount offers a menu full of bold flavours, creative flair, and generous portion sizes.

Our team is here to ensure you feel welcome, comfortable, and well looked after from the moment you arrive.

Please take your time browsing the menu.

❁ NIBBLES ❁

Olives 🌿

Pitted mixed olives. £5

Garlic Bread 🌿

Fresh, baked bread with garlic butter. £5

Add cheese: £1.50

Pork Crackling

With apple sauce. £6

Tudor Mount Nachos 🌿

Tortilla chips with jalapeño peppers, salsa, cheese and sour cream. V £10

❁ STARTERS ❁

Creamy Garlic Mushrooms 🌿

Pan-fried mushrooms, garlic butter, cognac, cream, spinach with chef's bread. £9

Sticky Pork Chunks

Teriyaki glazed pork with chilli and spring onions. £9

Salt + Pepper Calamari

Served with garlic mayo. £9

Glamorgan Sausage 🌿

Served with black ketchup. £7.50

Sticky Chicken Balls

Sesame seeds, chilli and coriander. £8.50

Traditional Prawn Cocktail

Served with sliced granary loaf. £14.50

❁ BURGERS ❁

Coated Buttermilk Chicken Breast Burger

with baby gem lettuce, tomato and homemade sauce in a toasted brioche bun, served with chips £20

Tudor Mount Double Bacon Beef Burger

with cheese, baby gem lettuce, tomato and homemade sauce in a toasted brioche bun, served with chips £20

Grilled Halloumi Burger 🌿

with hummus, red cabbage slaw, baby gem lettuce and tomato in a toasted brioche bun, served with chips £18.50

Add: Bacon £2 | Onion Rings £5.50

❁ PASTA ❁

Creamy Mushroom Linguine 🌿

With balsamic watercress. £20

Add: chicken strips £3 Add: whole chicken breast £5

Seafood Linguine

With prawns, samphire and Salt + Smoke smoked salmon in a rich seafood velouté. £24

Tudor Mount Carbonara

With crisp pancetta and black pepper. £20

Add: Parmesan Pot £2



❁ GRILL ❁

All served with choice of chips or new potatoes.

8oz Fillet

Finished in garlic butter, grilled tomato, baby gem and slaw. £35

10oz Sirloin

Finished in garlic butter, grilled tomato, baby gem and slaw. £30

10oz Rump

Finished in garlic butter, grilled tomato, baby gem and slaw. £29

Grilled Salmon Fillet

With grilled tomato, gem lettuce and slaw. £22

Glazed BBQ Chicken and Bacon

Topped with cheddar and bacon served with grilled tomato, gem lettuce and slaw. £22

10oz Gammon

With egg, pineapple, grilled tomato, gem lettuce and slaw. £21

Half or Full Rack of BBQ Ribs

With grilled tomato, gem lettuce and slaw. £22 | £28

Ask to add fresh chilli £1

1/2 Rack of BBQ Glazed Ribs & Chargrilled Chicken Breast

With grilled tomato, gem lettuce and slaw. £27

Ask to add fresh chilli £1

Upgrade:

Add: Sautéed garlic king prawns. £7

Add a sauce: Peppercorn, blue cheese or Jack Daniels sauce. £4.50

❁ À LA CARTE ❁

Pan-seared Fillet of Seabass

King prawns, samphire, roast garlic, spinach and crushed new potatoes. £28

Slow-Roasted Belly Pork

Mustard mash, glazed carrot, Tenderstem broccoli and cider gravy. £29

Cannon of Lamb

Creamy mint mash, seasonal vegetables with red wine jus. £30

Vegetable Kerala Curry 🌿

Kerala vegetable curry with peppers, pak choi and chickpeas, served with basmati rice £18

Add: Chicken £3 | Half rice and half chips £1.50

❁ SIDES & SAUCES ❁

CHIPS £5 | NEW POTATOES £5 | GARLIC & HERB MUSHROOMS £5

ONION RINGS £5.50 | HOUSE SALAD £5 | TENDERSTEM BROCCOLI WITH ALMONDS AND BALSAMIC £6

GARLIC BREAD £5 | GARLIC BREAD WITH CHEESE £6.50



Discover our sister venues just a 2-minute walk away.

Scan the QR code to explore the menus and events at our nearby sister venues: Ronni's Lounge & The Cove Gastropub.

