

TUDOR MOUNT

Gastrobar

BAR

SERVED 11AM 'TIL 5PM

NIBBLES, BASKETS & BOWLS

THREE FOR £22

Crackling and apple sauce £6

Marinated olives VE £5

Glamorgan sausage with black ketchup V £7.50

Tudor Mount garlic loaf V £5.50 with Welsh cheddar loaf £6.50

Garlic prawns and chorizo £9

Calamari with garlic mayo £9

Sticky chicken balls with sesame seeds, chilli and coriander £8.50

Pigs in blanket in hot honey £8.50

Halloumi fries with sweet chilli sauce V £8

Tudor Mount potatoes with sriracha and aioli V £9

Nachos with tortilla chips with jalapeño peppers, salsa, cheese and sour cream V £10

SIDES & SAUCES

Chips £5

New potatoes £5

Onion rings £5.50

House salad £5

Tenderstem broccoli with almonds and balsamic £6

Garlic bread £5.50

Garlic bread with cheese £6.50

Peppercorn sauce £4.50

Blue cheese sauce £4.50

Jack Daniels sauce £4.50



❖ Please ask about breakfast specials. ❖

BREAKFAST

Steak & Eggs

Sliced 10oz rump steak cooked to your liking with two fried eggs and skinny fries £18

Crispy Hot Honey and Sriracha Chicken

Two poached eggs served with crispy hot honey and sriracha chicken on toasted sourdough. Topped with smashed avocado and garnished with fresh coriander, chilli and spring onions £15

The Breakfast

One fried egg, one rasher of bacon, one 'Andrew Rees Butchers' sausage, roasted tomato, mushrooms, fried potatoes, baked beans and toast £11.50

The Big Breakfast

Two fried eggs, two rashers of bacon, two 'Andrew Rees Butchers' sausage, roasted tomato, mushrooms, fried potatoes, baked beans and toast £14

The Veggie Breakfast

Two fried eggs, Glamorgan sausage, grilled halloumi, roasted tomato, mushrooms, fried potatoes, baked beans and toast £12

'Salt + Smoke' Smoked Salmon

with two poached eggs, guacamole, sliced tomato on sourdough with a side of baby herbs £14

Breakfast Roll

One fried egg, one rasher of bacon and one 'Andrew Rees Butchers' sausage £8.50

Toast with jam or marmalade £2.95

Added Extras: Sausage | Bacon | Egg £2 per item

LOADED JACKETS

Baked beans

Baked beans and Welsh cheddar £11.50

Tuna mayonnaise

with Welsh cheddar and spring onions £12

Chicken curry

with mango chutney and coriander £15

RUSTIC CIABATTA

Rump Steak

with mushrooms, garlic and onions, served with baby gem and slaw £15
Add: Welsh cheddar £1.50

Beer Battered Fish Finger Sandwich

with lettuce and tartare sauce, served with baby gem and slaw £13

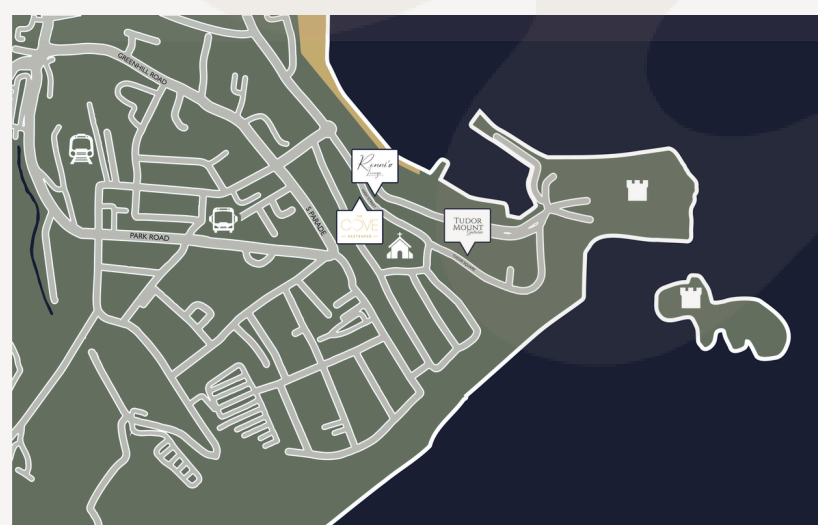
Cajun Spiced Chicken

with gem lettuce, tomato, pickled red onion and garlic mayo £13

Classic Melt

choose between **ham**, **tuna** or **chicken** with Welsh cheddar, served with baby gem and slaw £11

If you'd like information regarding the presence of allergens in our food or drink, please ask your server who will be happy to help. GM oil may be used in the cooking of some of our products.



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.



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MAINS

Fish & Chips

Beer-battered fish, chips and garden peas £18

Scampi & Chips

Breaded scampi with chips or new potatoes and garden peas £17

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

Pan-Seared Fillet of Seabass

Pan-seared seabass with garlic king prawns, samphire, spinach and crushed new potatoes £28

10oz Sirloin

Finished in garlic butter with chips or new potatoes, grilled tomato, baby gem and slaw £30
Add: Sautéed garlic king prawns £7

8oz Fillet

Finished in garlic butter with chips or new potatoes, grilled tomato, baby gem and slaw £35
Add: Sautéed garlic king prawns £7

10oz Rump

Finished in garlic butter with chips or new potatoes, grilled tomato, baby gem and slaw £29
Add: Sautéed garlic king prawns £7

Grilled Salmon Fillet

with a choice of chips or new potatoes, grilled tomato, gem lettuce and slaw £22
Add: Sautéed garlic king prawns £7

Glazed BBQ Chicken and Bacon

Glazed BBQ chicken topped with Welsh cheddar and bacon, served with chips or new potatoes, grilled tomato, baby gem and slaw. £22

10oz Gammon

10oz gammon steak with chips or new potatoes, fried egg, pineapple, grilled tomato, baby gem and slaw £21

Half or Full Rack of BBQ Ribs

with a choice of chips or new potatoes, grilled tomato, gem lettuce and slaw £22 / £28
Add: Fresh chilli £1

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, 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 or 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

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