

BAR ❁

SERVED 11AM 'TIL 5PM

NIBBLES, BASKETS & BOWLS ❁

THREE FOR £23

Crackling and apple sauce £6

Marinated olives VE £5.50

Glamorgan sausage with black
ketchup V £8

Tudor Mount garlic loaf V £6.25
with Welsh cheddar loaf £7.25

Garlic prawns and chorizo £10

Calamari with garlic mayo £10

Sticky chicken balls with
sesame seeds, chilli and
coriander £9.50

Pigs in blanket in hot honey
£9.25

Halloumi fries with sweet chilli
sauce V £8.50

Tudor Mount potatoes with
sriracha and aioli V £10

Nachos with tortilla chips with
jalapeño peppers, salsa,
cheese and sour cream V £11

SIDES & SAUCES

Chips £5.50

New potatoes £5.50

Onion rings £6

House salad £6

Tenderstem broccoli with
almonds and balsamic £7

Garlic bread £6.25

Garlic bread with cheese £7.25

Peppercorn sauce £5

Blue cheese sauce £5

Jack Daniels sauce £5



BREAKFAST ❁

SERVED 'TIL 2PM

Steak & Eggs

Sliced 10oz rump steak cooked to your liking with two fried eggs and skinny fries £19

Crispy Hot Honey and Sriracha Chicken

One poached egg served with crispy hot honey and sriracha chicken on toasted sourdough. Topped with smashed avocado and garnished with fresh coriander, chilli and spring onions £16

The Breakfast

One fried egg, one rasher of bacon, one 'Andrew Rees Butchers' sausage, roasted tomato, mushrooms, fried potatoes, baked beans and toast £12.50

The Big Breakfast

Two fried eggs, two rashers of bacon, two 'Andrew Rees Butchers' sausage, roasted tomato, mushrooms, fried potatoes, baked beans and toast £15

The Veggie Breakfast 🌿

One fried egg, Glamorgan sausage, grilled halloumi, roasted tomato, mushrooms, fried potatoes, baked beans and toast £13

'Salt + Smoke' Smoked Salmon

with one poached egg, guacamole, sliced tomato on sourdough with a side of baby herbs £15

Breakfast Roll

One fried egg, one rasher of bacon and one 'Andrew Rees Butchers' sausage £9.50

Toast with jam or marmalade £2.95

Added Extras: Sausage | Bacon | Egg £2.50 per item

LOADED JACKETS ❁

Baked Beans 🌿

with Welsh cheddar £12

Tuna Mayonnaise

with spring onions £13

Classic Prawn

in a marie rose sauce and chopped chive sauce £14

RUSTIC CIABATTA ❁

Rump Steak

with mushrooms, garlic and onions, served with slaw £16
Add: Welsh cheddar £1.50

Beer Battered Fish Finger Sandwich

with lettuce and tartare sauce, served with slaw £14

Cajun Spiced Chicken

with lettuce and garlic mayo, served with slaw £14

Classic Melt

choose between **bacon**, **tuna** or **chicken** with Welsh cheddar, served with slaw £12

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.



BAR ❁

SERVED 11AM ‘TIL 5PM

NIBBLES, BASKETS & BOWLS ❁

THREE FOR £23

Crackling and apple sauce £6

Marinated olives VE £5.50

Glamorgan sausage with black
ketchup V £8

Tudor Mount garlic loaf V £6.25
with Welsh cheddar loaf £7.25

Garlic prawns and chorizo £10

Calamari with garlic mayo £10

Sticky chicken balls with
sesame seeds, chilli and
coriander £9.50

Pigs in blanket in hot honey
£9.25

Halloumi fries with sweet chilli
sauce V £8.50

Tudor Mount potatoes with
sriracha and aioli V £10

Nachos with tortilla chips with
jalapeño peppers, salsa,
cheese and sour cream V £11

SIDES & SAUCES

Chips £5.50

New potatoes £5.50

Onion rings £6

House salad £6

Tenderstem broccoli with
almonds and balsamic £7

Garlic bread £6.25

Garlic bread with cheese £7.25

Peppercorn sauce £5

Blue cheese sauce £5

Jack Daniels sauce £5



MAINS ❁

Tudor Mount Caesar salad

Crisp romaine lettuce, parmesan shavings, herb croutons and creamy Caesar dressing,
finished with a wedge of lemon. £18 Add: Chicken £3

Fish & Chips

Beer-battered fish, chips and garden peas £19

Scampi & Chips

Breaded scampi with chips or new potatoes and garden peas £18

Aromatic Vegetable Curry 🌿

With steamed jasmine rice and a poppadom £19

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 £29

10oz Sirloin

Finished in garlic butter with chips or new potatoes, grilled tomato and salad garnish £31

Add: Sautéed garlic king prawns £7

8oz Fillet

Finished in garlic butter with chips or new potatoes, grilled tomato and salad garnish £36

Add: Sautéed garlic king prawns £7

10oz Rump

Finished in garlic butter with chips or new potatoes, grilled tomato and salad garnish £30

Add: Sautéed garlic king prawns £7

Grilled Salmon Fillet

with a choice of chips or new potatoes, grilled tomato and salad garnish £23

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 and salad garnish. £23

10oz Gammon

10oz gammon steak with chips or new potatoes, fried egg, pineapple, grilled tomato and
salad garnish £22

Half or Full Rack of BBQ Ribs

with a choice of chips or new potatoes, grilled tomato and salad garnish

£23 / £29 Add: Fresh chilli £1

BURGERS ❁

Coated Buttermilk Chicken, Bacon & Cheese Burger

with lettuce, tomato and homemade sauce in a toasted brioche bun, served with chips
£20.50

Tudor Mount Double Beef Burger

with bacon, cheese, lettuce, tomato and homemade sauce in a toasted brioche bun,
served with chips £20.50

Grilled Halloumi Burger 🌿

with hummus, slaw, lettuce and tomato in a toasted brioche bun, served with chips £19

Add: Onion rings £6

PASTA ❁

Creamy Mushroom Linguine 🌿

with balsamic watercress £21 Add: Chicken £4

Seafood Linguine

with prawns, samphire and ‘Salt + Smoke’ smoked salmon in a rich seafood
velouté £25

Tudor Mount Carbonara

with crisp pancetta and black pepper £23

Add: Parmesan pot £2

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