

*Tony Parkin*  
*at*  
THE TUDOR ROOM

"After years of honing my craft I believe in using only the best seasonal produce and cooking it simply with the respect it deserves in a relaxed and unique setting delivering a memorable experience to our guests"

Head chef Tony Parkin

# SAMPLE DINNER MENU

## Ajo Blanco

Fresh almond, grape  
Ayala champagne FRANCE

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## Monkfish

Cucumber, razor clam, sea herbs, caviar, horseradish  
Lapostolle Cuvée Alexandre 2015 CHILI

or

## Quail

Celeriac, pork jowl, shitake, truffle  
Tascante Ghiaia Nera 2015 SICILY

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## Scallop

Tomato, elderflower, finger lime  
Granito Cru Alvarinho 2015 PORTUGAL

or

## Turbot

Artichoke, radish, lemongrass, coriander  
Bourgogne Pernand Vergelesses 2013 FRANCE

or

## Lamb

Sweetbread, lamb breast, potato, grelot onions, hen of the woods mushrooms  
Crozes hermitage vieilles vignes 2017 Luc Tardy FRANCE



MICHELIN STAR



## TO FINISH

### Peach

Peach, vanilla Chantilly, moscato

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### British Strawberry

Lemon verbena, crème fraiche, yuzu  
Sparkling Brachetto ITALY

Or

### Manjari Chocolate

British cherry, salted biscuit  
Banyuls, Bila Haut Chapoutier FRANCE

Or

### Cheese

Five cheeses, fig, chutney, walnut bread  
Tawny William port PORTUGAL

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### Sweet Woodruff

Choux au craquelin

£95 per person

'Flight of Wine' £95 per person

A discretionary service charge of 12.5% will be added to your bill

