

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 LUNCH MENU

Ajo Blanco

Fresh almond, grape
Ayala champagne FRANCE

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Monkfish

Fennel, piquillo pepper, anchovy, lemon
Lapostolle cuvee Alexandre 2015 CHILI

or

Quail

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

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Turbot

Artichoke, radish, lemongrass, coriander
Bourgogne Pernand vergeleses 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

British Strawberry
Lemon verbena, crème fraîche, 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

£45 per person

'Flight of Wine' £45 per person

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

