

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 SUNDAY LUNCH MENU

Ajo Blanco

Fresh almond, grape, white asparagus
Ayala champagne FRANCE

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Monkfish

Piquillo pepper, fennel, olive
Lapostolle cuvee Alexandre 2015 CHILI

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Lamb

Grelots, peas, girolles, sweetbread
Crozes hermitage vieilles vignes 2017 Lux Tardy FRANCE

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Peach

Moscato, vanilla, hazelnut

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Manjari Chocolate

Cremeux, cherry sorbet, salted biscuit
Banyuls, Bila Haut Chapoutier FRANCE

£55 per person

'Flight of Wine' £55 per person

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

