

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 SIGNATURE EXPERIENCE

CANAPÉS

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JERSEY ROYAL

chicken skin, lemon thyme

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ORKNEY SCALLOP

peas, fèves, coconut, kaffir lime

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HEN OF THE WOODS

cordycep, truffle, date, Iberico ham

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ASPARAGUS

morel, monksbeard, lemongrass

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NEWLYN TURBOT

watermelon, tomato, Thai broth, fingerlime

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HERDWICK LAMB

lamb belly, pinenut, lemon, spring herbs

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GARIGUETTE STRAWBERRY

Thai basil, yuzu

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MILK & HONEY

creme fraiche, estate honey, dulce, yoghurt

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CHEESE + £10

PETIT FOURS

£120 per person

All prices are inclusive of VAT. A discretionary charge of 12.5% will be added to your account.  
Some of our dishes may contain allergens, please ask a member of staff if you require any further information.