



THE GARDEN ROOMS

AT TENNANTS

Sunday Lunch Menu

Served every Sunday 12noon-4pm

Starters

Yorkshire pudding, beef gravy £4.50

Soup of the day £5.95

Goats cheese, Parma ham and beetroot salad £6.95

Red onion and chilli bhajis, mint and coriander riata £6.95

Smoked salmon and salmon fishcakes, dressed rocket, sweet chilli and lime dressing £6.95

Mains

Roast Sirloin of 28-day aged beef, duck fat roasties, carrot & truffle purée, Yorkshire pudding, roasted red onion, pan gravy £15.95

Roast loin of pork, apple puree, duck fat roasties, tender stem broccoli, Yorkshire pudding, cider sauce £15.50

Pan fried salmon, buttered spinach, lemon & herb mash, beurre Blanc £15.50

Honey roast ham, roast potatoes, creamed leeks, Yorkshire pudding, mint gravy £15.50

Five nut roast, roast potatoes, Yorkshire pudding, gravy £13.00

Butternut squash and feta risotto, crispy rocket, toasted pine nuts £13.00

Desserts

Raspberry panna cotta, raspberry and coconut granola £6.50

Pear and blackberry crumble, custard £6.50

Gin and tonic, cheesecake, lemon sorbet £6.50

Tennants apple pie, salted caramel, vanilla ice cream £6.50

Dark Chocolate delice, chocolate crumb, raspberry sorbet £6.50

All dishes are freshly prepared and cooked to order. Please let a member of staff know if you have any special dietary requirements or for allergen advice and information. Upon request, a number of our dishes can also be adapted to accommodate allergies and dietary requirements. Whilst we have kitchen protocols in place designed to address the risk of cross-contamination of allergens, our kitchens are busy environments. As such, we cannot guarantee the total absence of allergens in our kitchens. If you have any questions please do not hesitate to ask one of our team. An allergen folder is available upon request from a member of our team.