



THE GARDEN ROOMS

AT TENNANTS

Sunday Lunch

Served every Sunday in the Bistro throughout February 12noon-4pm

Starters

Soup of the day £5.75

Breaded squid strips, garlic and smoked paprika aioli £7.50

Chicken liver parfait, red onion marmalade, toasted brioche £7.95

Traditional prawn cocktail, brown bread and butter £7.95

Yorkshire pudding & gravy £4.50

Mains

All served with a selection of seasonal vegetables

Roast sirloin of 28-day aged beef, roast potatoes, carrot & truffle purée,
roasted red onion, Yorkshire pudding pan gravy £20.00

Roast pork loin, roast potatoes, baked apple compote,
Yorkshire pudding, pan gravy £18.00

Roast chicken breast, sage and onion stuffing, roast potatoes,
Yorkshire pudding, pan gravy £18.50

Battered cod, chunky chips, mushy peas, tartar sauce £17.00

Pan fried seabass, herb mashed potato, spinach, chive hollandaise £18.00

Five nut roast, roast potatoes, roasted red onion, Yorkshire pudding, veg gravy £16.00

Desserts

Chocolate panna cotta, chocolate crumb, cherry ice-cream £7.50

Apple and mixed berry crumble, vanilla custard £7.50

Blackberry cheesecake, raspberry sorbet £7.50

Cranberry & apricot, bread & butter pudding with custard £7.50

Sticky toffee pudding, toffee sauce, vanilla ice cream £7.50

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