THE GARDEN ROOMS
AT TENNANTS

Sunday Lunch

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

Starters

Yorkshire pudding, pan gravy £4.50

Soup of the day with a crusty roll £5.75

Smoked salmon, sundried tomato and caper salad, beetroot ketchup £8.95

Chicken liver parfait, toasted brioche, balsamic red onions £7.95

Creamed garlic mushrooms, sourdough, watercress £7.95

Prawn and crayfish cocktail, bloody Mary sauce £8.95

Mains

All served with a selection of seasonal vegetables

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

Roasted rolled belly pork, roast potatoes, leek gratin, Yorkshire pudding, pan gravy £18.00

Roasted chicken breast, roasted shallot & garden pea fricassee, roast potatoes, Yorkshire pudding, pan gravy £18.00

Pan fried hake, spring onion mash, wilted spinach, warm tartar cream £19.00

Nut roast, roast potatoes, roasted red onion, Yorkshire pudding, gravy £17.95

Vegan sausage and mash, caramelised onion gravy, crispy onions £17.95

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

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Desserts

Gin & tonic cheesecake, lemon sorbet £7.95

Red wine poached pear, vanilla ice-cream, toasted almonds £7.95

Apple & blackberry crumble, blackberry crumble ice-cream £7.95

Sticky toffee pudding, butterscotch sauce, salted caramel ice cream £7.95

Dark chocolate panna cotta, raspberry & mint salsa, chocolate & raspberry crumb £7.95

Tea & Coffee

Pot of Yorkshire Tea £2.40

Herbal Tea £2.70

Cappuccino £2.95

Latte £2.95

Cafetiere for 1 £2.75 • For 2 £5.00

Americano £2.70

Flat White £3.20

Mocha £3.30

Babychino £1.20

Espresso £2.40 • Double Espresso £3.10

Extra coffee shot £1.00

Coffee Syrup £0.70
Vanilla • Caramel • Hazelnut

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