



THE GARDEN ROOMS  
AT TENNANTS

## Sunday Lunch

*Served 12noon-4pm in the Bistro*

### Starters

Soup of the day £5.75

Spiced potted shrimps, warm bread, cucumber salad £7.95

Creamed garlic mushrooms, sourdough crumb £6.95

Chicken liver parfait, toasted brioche, tomato chutney £7.50

Treacle cured salmon, celeriac remoulade, beetroot £8.50

Yorkshire pudding & gravy £4.50

### Mains

*All served with a selection of seasonal vegetables*

Beer battered cod, chunky chips, mushy peas, tartar sauce £17.50

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

Slow cooked belly pork, roast potatoes, creamed leeks,  
Yorkshire pudding, pan gravy £18.00

Roast chicken breast, roast potatoes, sage & onion stuffing,  
Yorkshire pudding, pan gravy £18.00

Creamy fish pie, topped with mashed potato, buttered green beans £18.50

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

### Desserts

Chocolate panna cotta, strawberries, crushed meringue £7.50

Baked apple crumble with custard £7.50

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

Blackberry crème Brulee £7.50

White chocolate and raspberry cheesecake, raspberry sorbet £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*

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