



THE GARDEN ROOMS
AT TENNANTS

Sunday Lunch

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

Starters

Yorkshire pudding, pan gravy £4.50

Soup of the day with a crusty roll £5.75

Goats cheese, beetroot, walnut salad, balsamic dressing £7.95

Ham hock terrine, piccalilli, warm crusty bread £7.95

Mushroom pâté, sourdough, rocket, plum chutney £7.95

Salt & pepper squid rings, garlic aioli, lemon £8.95

Mains

All served with a selection of seasonal vegetables

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

Honey & mustard glazed ham, roast potatoes, leek gratin,
Yorkshire pudding, pan gravy £18.00

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

Pan fried seabass, spring onion mash, wilted spinach, warm tartar cream £18.00

Nut roast, roast potatoes, roasted red onion, Yorkshire pudding, gravy £17.00

Mixed seafood linguine, saffron cream, roasted cherry tomatoes £17.95

Desserts

White chocolate & strawberry cheesecake £7.95

Vanilla panna cotta, pineapple & mint salsa, coconut granola £7.95

Warm chocolate brownie, chocolate sauce, salted caramel ice cream £7.95

Sticky toffee pudding, butterscotch sauce, vanilla ice cream £7.95

Mango & raspberry mousse, shortbread biscuit £7.95

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