



THE GARDEN ROOMS

AT TENNANTS

January Sunday Lunch Menu

Served every Sunday, 12noon-4pm

Starters

Creamy tomato soup £5.50

Yorkshire pudding, beef gravy £3.95

Smoked salmon, lemon, brown bread and butter capers, pea shoots £6.95

Duck and orange pate, toasted brioche, granny smith, apple, and ale chutney £6.95

Crispy squid rings, lemon, and saffron aioli £6.95

Parma ham, goats' cheese, and sundried tomato salad £6.95

Mains

Roast sirloin of 28-day aged beef, roast potatoes, carrot & truffle purée, Yorkshire pudding, roasted red onion, pan gravy £15.50

Roast loin of pork, roast potatoes, vine tomatoes, Yorkshire pudding, pan gravy £15.00

Wild mushroom and spinach risotto, pecorino, crispy rocket £12.50

Mustard glazed ham, roast potatoes, creamed leeks, Yorkshire pudding £15.00

Five nut roast, roast potatoes, roasted red onion, Yorkshire pudding, gravy £12.50

Milk poached haddock, truffle mash, kale, prawn butter sauce £15.00

Desserts

Baked blackberry and lemon cheesecake, lemon sorbet £6.25

Profiteroles with baileys chocolate sauce £6.25

Vanilla panna cotta, mixed berry compote £6.25

Warm chocolate brownie, salted caramel ice cream, raspberries £6.25

Sticky toffee pudding, butterscotch sauce, vanilla ice cream £6.25

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.