



THE GARDEN ROOMS  
AT TENNANTS

## Sunday Lunch Menu

*Served every Sunday throughout June, 12noon-4pm*

### Starters

Soup of the day £5.75

Yorkshire pudding, pan gravy £4.50

Grilled goats cheese, beetroot, endive, balsamic glaze £7.50

Crispy cod cheek, pea puree, bacon, tartare cream £7.95

Chicken Caesar salad £7.50

Tempura king prawns, pickled red onions, sweet chilli sauce £7.95

### 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 £19.50

Roast pork loin, roast potatoes, apple fritter, roasted carrot,

Yorkshire pudding, pan gravy £18.00

Roasted turkey ballotine, leek and smoked bacon stuffing, roast potatoes,

cherry tomatoes, Yorkshire pudding, pan gravy £18.00

Pan fried seabass, pomme puree, samphire, chive butter sauce £18.50

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

Tennants burger, cheese, bacon, onion rings, relish, dressed salad, fries £17.50

### Desserts

Elderflower panna cotta, raspberries £7.50

Strawberry Eton mess £7.50

Warm chocolate brownie, chocolate sauce, chocolate & orange ice-cream £7.50

Mango Cheesecake, pineapple and mint salsa, lemon sorbet £7.50

Sticky toffee pudding, butterscotch sauce, salted caramel 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.*