



THE GARDEN ROOMS
AT TENNANTS

Sunday Lunch

Served 12noon-4pm in the Bistro throughout April

Starters

Soup of the day £5.75

Yorkshire pudding, beef gravy £4.95

Duck & orange terrine, toasted brioche, apple chutney £7.95

Hot smoked sea trout, chive & lemon aioli, watercress, capers £8.50

Asparagus, shaved parmesan, shallot & balsamic dressing £7.95

Crispy cod cheek, pea puree, smoked pancetta £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, gravy £20.00

Garlic & rosemary roasted shoulder of lamb, roast potatoes,
asparagus, broad beans, Yorkshire pudding, pan gravy £20.00

Roast turkey breast, sage & onion stuffing,
roast potatoes, Yorkshire pudding, pan gravy £18.50

Roasted pork loin, roast potatoes,
baked Granny Smith, Yorkshire pudding, pan gravy £18.00

Pan fried sea bass, crushed new potatoes, buttered spinach, caper hollandaise £18.00

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

Desserts

Lemon meringue pie £7.95

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

White peach crème brûlée, shortbread biscuit £7.95

Classic tiramisu £7.95

Chocolate & orange cheesecake, orange sorbet £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