



THE GARDEN ROOMS
AT TENNANTS

Sunday Lunch

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

Starters

Soup of the day £5.75

Yorkshire pudding, pan gravy £4.50

Courgette pakora, coriander chutney £7.50

Crispy cod cheeks, pea puree, black pudding, smoked pancetta £7.95

Chicken Caesar salad £7.50

Wensleydale cheese & smoked haddock croquettes,
watercress, saffron dipping 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 £20.00

Roast pork loin, roast potatoes, apple fritter, roasted carrot,
Yorkshire pudding, pan gravy £18.00

Roasted turkey breast, sage & onion stuffing, roast potatoes,
cherry tomatoes, Yorkshire pudding, pan gravy £18.00

Pan fried seabass, crushed new potatoes, Mediterranean vegetable ragout,
prawn butter sauce £18.50

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

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

Desserts

Summer pudding, strawberry coulis, Chantilly cream £7.95

Iced chocolate & hazelnut cheesecake £7.95

Lemon curd trifle £7.95

Peach melba Eton mess £7.95

Sticky toffee pudding, butterscotch sauce, salted caramel ice cream £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