



THE GARDEN ROOMS

AT TENNANTS

Sunday Lunch Menu

Served every Sunday throughout May, 12noon-4pm

Starters

Soup of the day £5.75

Yorkshire pudding, pan gravy £4.50

Goats cheese tart, red onion marmalade, dressed rocket, walnuts £7.50

Prawn & crayfish cocktail £7.95

Potted ham, parsley & gherkin relish, crusty bread £7.50

Smoked salmon, celeriac remoulade, capers, lemon £7.95

Mains

Roast sirloin of 28-day aged beef, roast potatoes, carrot & truffle purée,

Yorkshire pudding roasted red onion, pan gravy £19.50

Pork belly, creamed cabbage, roast potatoes, apple puree, Yorkshire pudding, pan
gravy £18.00

Roasted chicken breast, fondant potato, braised radish, bacon & shallots,

Yorkshire pudding, pan gravy £18.00

Pan fried seabass, with prawn lemon and pea risotto £18.50

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

Moules frites, toasted ciabatta £17.00

Desserts

Elderflower panna cotta, strawberries, butter crumb £7.50

Classic tiramisu £7.50

Salted caramel chocolate pot £7.50

Rhubarb & apple crumble, rhubarb ice-cream £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.