



THE GARDEN ROOMS

AT TENNANTS

June Sunday Lunch

Served every Sunday throughout June 12noon-4pm

Starters

Soup of the day £5.75

Smoked peppered mackerel, wholegrain mustard dressing & salad £7.95

Crispy cod cheek, pea puree, tartar cream £7.95

Chicken Caesar salad £7.50

Grilled goats' cheese, beetroot, endive, balsamic glaze £6.95

Yorkshire pudding & gravy £4.50

Mains

Roast Sirloin of 28-day aged beef, roast potatoes, carrot & truffle purée, roasted red onion, Yorkshire pudding pan gravy £18.00

Roast pork loin, roast potatoes, apple fritter, roasted carrot, Yorkshire pudding, pan gravy £16.50

Roasted turkey breast, roast potatoes, roasted cherry tomatoes, Yorkshire pudding, pan gravy £16.50

Pan fried sea bass, pomme puree, samphire, chive butter sauce £16.50

Sweet potato, spinach & mushroom wellington, roast potatoes, tender stem broccoli £16.00

Five nut roast, roast potatoes, Yorkshire pudding, veg gravy £16.00

Desserts

Sticky toffee pudding, butterscotch sauce, vanilla ice cream £6.95

Mango cheesecake, mango & pineapple compote, lemon sorbet £6.95

Lemon posset, traditional shortbread £6.95

Strawberry Eton mess £6.95

Warm chocolate brownie, Baileys chocolate sauce, salted caramel ice cream £6.95

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.