THE GARDEN ROOMS

AT TENNANTS

Sunday Lunch

Served Sundays, 12noon-4pm throughout October

Starters

Soup of the day £5.75

King prawn bruschetta, chilli, lime & coriander £8.25

Fig & walnut salad, pickled grapes, blue cheese dressing £7.95

Game terrine, orchard apple chutney, cornichons, rocket £8.50

Gin cured salmon, celeriac & apple salad, sourdough crisp £8.50

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 £20.00

Shoulder of lamb, roast potatoes, minted peas & beans, Yorkshire pudding, pan gravy £20.00

Roast loin of pork, roast potatoes, burnt apple puree, Yorkshire pudding, pan gravy £18.00

Pan fried mackerel, beetroot & sage risotto, crispy seaweed £18.50

Beer battered haddock, chunky chips, mushy peas, tartar sauce £18.00

Five nut roast, roast potatoes, roasted red onion, Yorkshire pudding, veg gravy £17.00

Desserts

Chocolate panna cotta, strawberries, crushed meringue £7.95

Pear & blackberry crumble with custard £7.95

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

Blackberry crème brûlée, traditional shortbread £7.95

Marsala baked plums with Chantilly cream £7.95

All dishes are freshly prepared & cooked to order. Please let a member of staff know if you have any special dietary requirements or for allergen advice & information. Upon request, a number of our dishes can also be adapted to accommodate allergies & 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