



THE GARDEN ROOMS
AT TENNANTS

Sunday Lunch Menu

Starters

Spiced Parsnip and Lentil Soup with Chilli Oil £5.50 **V GF**

Ham Hoch Terrine, Toasted Brioche, Red Onion Marmalade £5.95

Crispy White Bait, Lemon and Dill Mayonnaise, Rocket £5.95

Beetroot and Goats Cheese Stack, Pickled Walnuts, Mixed Leaf, Balsamic Oil £5.50 **V GF**

Pressed Pork Belly, Black Pudding, Pea Purée, Apple Brunoise £5.95

Gin and Tonic Cured Salmon, Charred Lime, Cucumber £6.50 **GF**

Traditional Yorkshire Puddings and beef Gravy £3.95

Main Courses

Roast Sirloin of 45-day aged Waterford Farm Beef, Duck Fat Roasties, Carrot & Truffle Purée, Beef Dripping Yorkshire Pudding, Roasted Red Onions, Pan Gravy £14.50

Honey and Citrus Glazed Gammon, Crushed New Potatoes, Creamed Savoy Cabbage, Yorkshire pudding, Cider Sauce £14.00

Whole Roast Poussin, Lemon and Thyme Glaze, Traditional Stuffing, Baked Onion, Duck Fat Roasties, Yorkshire pudding, Chicken Gravy £14.00

Oven Roasted Fillet of Salmon, Buttered Leeks, Prawns, Celeriac Purée, Charred Lemon £13.00 **GF**

Tuna Nicoise Salad: Fresh Griddled Tuna, Green Beans, Gem Lettuce, Red Onion, Tomato, Black Olives, Anchovies, Boiled Egg £13.50 **GF**

Pan Fried Gnocchi, Buttered Wild Mushrooms, Thyme Roasted Butternut Squash, Truffle Oil £12.00 **V**

All main courses are served with a selection of market vegetables and accompaniments

Desserts

Trio of Chocolate Ice-creams, White Chocolate Chunk, Chocolate and Orange, Mint Choc Chip £3.95 **GF**

Rhubarb Crème Brûlée, Poached Rhubarb, Tradition Shortbread £5.50

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream £5.50

Winter Berry Eton Mess £5.50 **GF**

Yorkshire Cheese Board, Traditional Garnish £7.50

Traditional Creamy Rice Pudding with Vanilla Poached Pear £5.50 **GF**

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.

GF = Gluten Free **V** = Vegetarian