



THE GARDEN ROOMS
AT TENNANTS

Sunday Lunch Menu

Starters

Pea & Mint Velouté, Crispy Feta £5.50

Smoked Haddock Rillete, Lemon & Poppy Seed Wafer, Mustard & Saffron Mayonnaise, Watercress £6.50

Yorkshire Pudding & Gravy £3.95 **V**

Crispy Lamb, Warm Green Salad, Mint Gel £5.95

Salt & Pepper Squid, Chilli & Pineapple Salsa £6.00

Ham Hock & Pistachio Terrine, Pickled Veg, Micro Herbs £5.95 **GF**

Twice Baked Wensleydale Blue Cheese Soufflé, Walnut & Pear Salad £5.95 **V**

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

Stuffed Loin of Bridge Farm Pork, Apricot & Thyme Stuffing, Duck Fat Roasties, Glazed Apple, Sage
Gravy £14.00

Market Seafood Linguine, Lobster Bisque, Samphire, Crispy Rocket £13.50

Pan Fried Guinea Fowl Breast, Confit Leg, Potato & Thyme Rosti, Baby Onions, Burnt Apple Purée
£14.00 **GF**

Salmon & Spinach En Croute, Saffron & Herb Mash, Prawn Butter Sauce, Asparagus £13.00

Roasted Baby Cauliflower, Curried Purée, Cauliflower Beignet, Cous Cous, Spiced Velouté £12.00 **V**

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

Desserts

Wensleydale Cheese Selection, Traditional Garnish £7.50

Individual Strawberry Baked Alaska £5.50

Double Chocolate & Raspberry Panna Cota, Raspberry & Mint Salsa, Chocolate & Raspberry Crumble
£5.50

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

Lime & Passionfruit Cheesecake, Sicilian Lemon Sorbet £5.50

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

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.

GF = Gluten Free **V** = Vegetarian