



THE GARDEN ROOMS
AT TENNANTS

Sunday Lunch Menu

Starters

Chargrilled Watermelon, Pineapple Syrup, Cucumber Sorbet £5.95 **V GF**

Smoked Peppered Mackerel, Pickled Vegetables, Horseradish Cream, Herb Wafer £6.50

Yorkshire Pudding & Gravy £3.95

Cream of Artichoke Soup, Spinach and Thyme Fritter £5.50 **V**

Salt & Pepper Squid. Lemon and Chive Hollandaise, Watercress £6.00

Spiced Lamb Kofta, Flat Bread, Chilli and Mint Yoghurt £6.00

Main Courses

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

Market Fish Pie, Wholegrain Mash, Buttered Samphire £13.50

Lemon and Rosemary Poussin, Sauteed Leeks, Jersey Royals, Tarragon Hollandaise £14.50 **GF**

Apple and Wholegrain Mustard Glazed Loin of Pork, Celeriac and Apple Gratin,
Roasted Vine Tomatoes, Pea and Broad Bean Fricasse £14.00 **GF**

Sun blushed Tomato, Olive and Pine nut Couscous, Chargrilled Aubergine, Roasted Red Pepper and
Basil puree, Rocket Salad £12.00 **V GF**

Pan Fried Sea Bream, Heritage Potatoes, Charred Courgette, Watercress Pesto £14.00 **GF**

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

Desserts

Wensleydale Cheese Selection, Traditional Garnish £7.50

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

Warm Treacle and Lemon Tart, Lemon Curd, Crème Fraiche, Buttermilk Ice cream £5.75

Summer Berry Eton Mess £5.75 **GF**

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

Passion Fruit Parfait, Mango Sorbet, Pineapple Salsa £5.75 **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