



THE GARDEN ROOMS

AT TENNANTS

July Sunday Lunch

Served every Sunday throughout July 12noon-4pm

Starters

Soup of the day £5.75

Salt & pepper squid rings, sweet chilli mayonnaise £7.95

Prawn & crayfish cocktail, Marie-Rose sauce £7.95

Ham hock terrine, piccalilli, pea shoots £7.50

Goats cheese, fennel & orange salad, balsamic glaze £7.50

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 £19.00

Roast pork loin, roast potatoes, caramelised apple, creamed cabbage, crackling, Yorkshire pudding, pan gravy £18.00

Roasted chicken breast, roast potatoes, pea puree, grilled courgette, Yorkshire pudding, pan gravy £17.50

Pan fried sea bass, jersey new potatoes, roasted cherry tomatoes, lemon & caper butter £18.00

Beer battered cod, chunky chips, mushy peas, tartar sauce £17.00

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

Desserts

Sticky toffee pudding, butterscotch sauce, vanilla ice cream £7.25

Raspberry mousse, raspberry and mint salsa £7.25

Lemon posset, butter crumb, raspberry sorbet £7.25

Strawberry Eton mess £7.25

Double chocolate panna cotta, strawberries, chocolate soil £7.25

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.