



THE GARDEN ROOMS

AT TENNANTS

Sunday Lunch Menu

Served every Sunday throughout January, 12 noon – 4pm

Starters

- Broccoli and stilton soup **£5.75**
- Smoked mackerel pate, sourdough, pickled cucumber **£6.50**
- Yorkshire pudding & gravy **£4.95**
- Crispy squid rings, lemon and saffron aioli **£6.95**
- Ham hock and pistachio terrine, piccalilli, dressed rocket **£6.25**

Mains

- Roast Sirloin of 28-day aged beef, duck fat roast potatoes, carrot & truffle purée, Yorkshire pudding, roasted red onions, pan gravy **£15.00**
- Milk poached haddock, truffle mash, kale, prawn butter sauce **£14.50**
- Bridge farm belly pork, sage and onion stuffing, roast potatoes, apple sauce, sage gravy **£14.00**
- Pan fried salmon, chorizo mash, braised gem lettuce, capers, chive hollandaise **£14.00**
- Wild mushroom and spinach risotto, pecorino, crispy rocket **£12.50**
- Five nut roast, roast potatoes, Yorkshire pudding, gravy **£12.50**

Desserts

- Sticky toffee pudding, butterscotch sauce, vanilla ice cream **£6.25**
- Chocolate brownie, vanilla ice cream **£6.25**
- Gin and tonic cheesecake, lemon sorbet **£6.25**
- Warm treacle tart, lemon curd crème fraiche **£6.25**
- Dark chocolate panna cotta, raspberries, mint **£6.25**

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.