

Soup of the Day Please ask about allergens

Twice Baked Goat's Cheese & Spinach Soufflé (v) (2W, 4, 7, 9, 10MC)
Pea shoot salad

Chicken & Leek Terrine (2W, 9, 10MC, 14)
Bacon, pickled forest mushrooms, home-made piccalilli, sourdough

Chestnut Mushrooms on Toast (v) (*vv) (2W, 7, 10MC)
Tarragon crème fraîche & crispy leeks

Ommaroo Fish Cake (2W, 4, 5, 7, 10MC, 14)
Sautéed spinach & lemon butter sauce

Crispy Pineapple Seabream (2W, 4, 5, 13)
Kimchi, egg fried rice, chilli & ginger

Chicken Schnitzel (2W, 4, 7, 10MC, 14)
Hand cut chips, French beans, chipotle sauce

Slow Cooked Beef Masala (2W, 7, 10MC)
Basmati rice & flat bread

Brie, Sweet Potato & Spinach Wellington (v) (2W, 4, 7)
Sautéed potatoes, market vegetables, tomato concasse

Aubergine & Lentil Tagine (vv) (2W, 14)
Flat bread & toasted date couscous

Crème Caramel (v) (7)
Home-made orange & polenta biscuit

Jersey Black Butter Cheesecake (v) (2W, 4, 7, 14)
Vanilla ice-cream

Lemon Posset (v) (7)
Pineapple crisp

Chocolate & Orange Cake (vv) (2W, 13)
Orange sorbet

1 October to 30 November 2023
Tennerfest™

2 COURSES: £20

3 COURSES: £25

Mon-Sun Lunch: 12h30 - 14h00

Mon-Sun Dinner: 18h30 - 20h30
À la Carte menu also available

Enjoy a staycation for £65 p.p.p.n including:
3-course Tennerfest menu
overnight stay in classic double room*
full English breakfast
free onsite parking available

*Sea facing room upgrade £30 supplement

(v) vegetarian. (*vv) Ask about vegan alternatives for vegetarian dishes. Some seasonal variations apply.

Allergen information

1 Celery 2 Cereals containing gluten 2W Wheat 2R Rye 2B Barley 2O Oat 3 Crustaceans 4 Eggs 5 Fish 6 Lupin 7 Milk / Dairy 8 Molluscs
9 Mustard 10 Nuts 10C Cashews 10A Almonds 10H Hazelnuts 10W Walnuts 10MC May Contain Traces 11 Peanuts 12 Sesame seeds 13 Soya 14 Sulphites

If you have any dietary requirements or food allergies / intolerance please let us know. However, please be aware that due to shared preparation and cooking areas we cannot guarantee a total absence of allergens in any of our finished food products. Please note that we may choose to refuse to serve guests who have severe food allergies in order to protect their safety and health. Some dishes may contain small bone and / or shell fragments.

We will add an optional 10% service charge to your bill, all of which will be shared with the entire hotel team.