



TENNERFEST 2026 MENU

STARTERS

Coquilles Saint-Jacques

SCALLOPS IN A SAINT JACQUES SAUCE WITH
SMOOTH MASHED POTATO (1,2,8)

Seafood Cocktail

CRAB & GREENLAND PRAWNS SERVED ON A BED OF LETTUCE,
CHERRY TOMATOES AND MARIE ROSE SAUCE (1,4,5,7,9)

Whitebait

DEEP FRIED WHITEBAIT SERVED WITH
HOMEMADE TARTARE SAUCE (1,5,6,7,9)

Parma Ham

BUFFALO MOZZARELLA, PARMA HAM, FRESH FIGS, MELON,
WITH BASIL & MINT (2,7)

Garlic King Prawns

PAN-FRIED KING PRAWNS & CHORIZO SERVED IN GARLIC BUTTER
WITH TOASTED SEA-SALT CIABATTA BREAD (1,2,4,13)

Deep-Fried Calamari

DEEP-FRIED CALAMARI IN PANKO BREADCRUMBS SERVED WITH
LEMON AND TARTARE SAUCE (1,5,7,8,9)

Deep-Fried Camembert (V)

PRESENTED ON A BED OF SALAD AND GREEN BEANS, SERVED WITH
REDCURRANT JELLY (2,7)

Sea Bream Royal

PAN-FRIED BREAM DRESSED IN LOBSTER SAUCE WITH POMME
PURÉE (STARTER SIZE) (1,2,4,7,13)

Avocado & Melon Salad (Vegan)

LIGHTLY SALTED AVOCADO SERVED WITH MELON, SLICED FIGS
AND MINT LEAVES (7)

MAINS

Roast Beef (Sunday Lunch only)

WITH ALL THE TRIMMINGS (£2.50 SUPPLEMENT)
(1,2,5,7,9,13)

Fillet of Salmon

GRILLED SALMON WITH CRUSHED NEW POTATOES, BABY SPINACH
AND A BASIL WHITE WINE CREAM SAUCE (2,6,7)

Quayside Luxury Fish Pie

DICED COD, PRAWNS, CRAB, MUSHROOMS, EGGS, BAKED IN A
RICH QUAYSIDE SAUCE. TOPPED WITH MASHED POTATO AND
GRATED CHEESE, AND SERVED WITH VEGETABLES OF THE DAY.
(1,2,4,5,6,7,13)

Pan-Fried Breast of Chicken

PAN-FRIED BREAST OF CHICKEN WITH DAUPHINOISE POTATOES
AND A WILD MUSHROOM & TARRAGON JUS (1,13)

Pan-Fried Sea Bass

WITH A CREAMY SAFFRON AND MUSSEL SAUCE, SERVED WITH
GREEN BEANS AND BABY POTATOES (1,2,6,8,13)

Duck à l'Orange

CONFIT DUCK LEG WITH AN ORANGE AND GRAND MARNIER
SAUCE. SERVED WITH PAK CHOI AND DAUPHINOISE POTATOES
(1,2,3)

Steak Diane

CHARGRILLED SIRLOIN STEAK SERVED WITH FRENCH FRIES,
PARMESAN AND ROCKET SALAD (2,7)

Wild Mushroom Risotto (V)

WILD PORCINI MUSHROOMS, DICED SHALLOTS, CHIVES & CRUSHED
BLACK PEPPERCORNS SERVED IN A CREAMY WHITE-WINE SAUCE
WITH ARBORIO RICE, TOPPED WITH PARMESAN CHEESE (2,7,13)

Thai Vegetable Curry (Vegan)

GREEN THAI VEGETABLE CURRY WITH COCONUT, LIME AND
CORIANDER RICE (13)

£28 FOR 2 COURSES

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY NEEDS
A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

ALLERGEN KEY CHART

CONTAINS GLUTEN (1)
CONTAINS DAIRY (2)
CONTAINS PEANUTS (3)

CONTAINS SHELLFISH (4)
CONTAINS EGGS (5)
CONTAINS FISH (6)
CONTAINS SULPHITES (7)

CONTAINS MOLLUSCS (8)
CONTAINS MUSTARD (9)
CONTAINS SESAME SEEDS (10)
CONTAINS SOY (11)

CONTAINS TREENUTS (12)
CONTAINS CELERY (13)
CONTAINS LUPINS (14)