

1 October to 7 November 2026

# Tennerfest™

**£20**  
2 courses

**£27.50**  
3 courses

## Additional Information

Open for Dinner. Bookings recommended.

Please inform a member of the Rascal Team if you have any allergies.

[V] Vegetarian  
[VE] Vegan  
[VEO] Vegan option  
[GF] Gluten-free  
[GFO] Gluten-free option

## STARTERS

### Pulled Pork Corn Tacos [GF]

Avocado Crema, Pickled Red Onion, Chilli & Lime

### Crispy Fried Chicken

Gochujang Glaze, Toasted Sesame & Spring Onion

### Smoked Salmon Mousse [GFO]

Cornichons, Toasted Sourdough

### Cauliflower Bhajis [VE]

Mango Chutney, Soy Yoghurt, Coriander

### Whipped Beetroot [VEO][GFO]

Walnut Relish, Feta, Grilled Flatbread

### Wild Mushroom & Pancetta Fricassée [GFO]

Poached Egg, Toasted Sourdough

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## MAINS

### Rascal Dirty Burger [GFO]

Beef Patty, Red Leicester, Streaky Bacon, BBQ Pulled Pork, Rascal Sauce, Pickles & Crispy Onions

### Slow Braised Lamb Shoulder [GF]

Creamed Potatoes, Roasted Carrots, Buttered Greens & Rosemary Jus

### Pan-Seared Seabass [GF]

Crushed New Potatoes, Garlic Spinach, Parsley Velouté

### Isle of Man Aged Sirloin [GF]

8oz Sirloin, Beef Dripping Fries, Cowboy Butter & Watercress Salad  
(£5 supplement)

### The Rascal Parmigiana

Breaded Chicken Breast, BBQ Pulled Pork, Rustic Tomato Sauce, Mature Cheddar, Beef Dripping Fries, Rocket & Parmesan Salad  
(Add Chorizo, Red Wine & Honey £4.5)  
(£3 supplement)

### Roasted Crown Prince Squash [VE][GF]

Cannellini Bean Hummus, Quinoa & Herbs

### Crispy Portobello Mushroom Schnitzel [VE]

Skin-On Fries, Lemon & Caper Dressing, Rocket Salad

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## PUDDINGS

### Biscoff Gnocchi [V]

Nutella Sauce

### Lemon & Coconut Posset [VE][GF]

Blueberry Compote

### Earl Grey Crème Brûlée [V][GF]

Honeycomb Crumb

### Apple & Blackberry Crumble [VE]

Oat Crumble, Vanilla Custard