

1 October to 30 November 2026

Tennerfest™

£15
1 course

£20
2 courses

£25
3 courses

Additional Information

Menu served Monday- Saturday for lunch from 12pm-2pm & for dinner from 6.15pm- 8.30pm

Booking advised by calling 01481 727793 or email reception@lescotils.com

Wine Offer

House red, white & rose wine only
£20.00 a bottle

Accommodation Offer

Why not stay the night for just £90.00 for two people with breakfast included when you book for Tennerfest. Subject to availability.

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

STARTERS

Home-made Soup of the Day [V][VE][GFO][DF]

Served with a warm bread roll

Crispy Salt & Pepper Chicken

Crispy, golden salt & pepper chicken served with a crisp salad & sweet chilli sauce

Golden Fried Brie [V]

Creamy brie delicately fried & served with Cumberland sauce

Prawn Cocktail [GF][DF]

Succulent prawns served on crispy iceberg lettuce with thousand island dressing

Trio of Melon [V][VE][GF]

A refreshing trio of melon, served with mixed berries & mango coulis

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MAINS

Steak & Ale Pie

Tender steak & rich ale encased in golden pastry, served with creamy mashed potato & red wine infusion

Pan Seared Fillet of Local Bream [GF]

Locally caught Bream served with crushed new potatoes, prawn & caper velouté

Prime Irish Sirloin Steak (6oz) [GFO]

A tender 6oz Prime Irish Sirloin, served with grilled tomato & mushrooms, accompanied by your choice of peppercorn sauce or red wine jus

Tuscan Chicken [GFO]

Chicken breast stuffed with spinach, cream cheese & sun dried tomato, served with a creamy gravy

Baked Mushroom Bourguignon Pie [V][VE][GF][DF]

A rich mushroom bourguignon pie served with creamy mashed potato, Asian salad & vegan gravy

Thai Green Curry [V][VE][GF][DF]

Fragrant vegan Thai green curry served with steamed rice, chilli & fresh coriander

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DESSERTS

Classic New York Vanilla Cheesecake [V]

Served with raspberry sorbet & mango coulis

Warm Apple Tart [V][VEO][GF][DFO]

Served with vanilla ice cream

Profiteroles [V]

Served with warm chocolate sauce

Trio of Ice Cream [VEO]

A tempting trio of ice cream flavours including chocolate, strawberry, salted caramel, honeycomb & vanilla

Seasonal Fruit Salad [V][VE][DF]

Cheese Board [GFO]

A selection of cheeses served with fruit chutney, grapes & biscuits

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