

1 October to 7 November 2026

Tennerfest™

£20
2 courses

£27.50
3 courses

Additional Information

Open for Dinner, Thursday-Saturday.
Bookings recommended.

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

[VE] Vegan
[GF] Gluten-free
[GFO] Gluten-free option

STARTERS

Sticky Crispy Pork Belly

Red Cabbage Slaw, Bramley Apple Purée, Sticky Soy Glaze

Grilled King Prawns [GFO]

Chilli & Garlic Butter, Toasted Sourdough

Smoked Salmon Mousse [GFO]

Fennel & Orange Salad, Toasted Sourdough

Ham Hock Croquettes

Celeriac Remoulade, Piccalilli Ketchup

Crispy Oyster Mushroom Tacos [VE][GF]

Corn Tortillas, Avocado Crema, Pico de Gallo, Pickled Red Onion, Coriander & Lime

Sweet Potato Pakora [VE][GF]

Mango Chutney, Soy Yoghurt & Coriander

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MAINS

Pan-Seared Seabass

Romesco, Crushed New Potatoes, Garlic Spinach

Baked Salmon [GF]

Crushed New Potatoes with Brown Crab Mayonnaise, Tender stem Broccoli, Lemon Aioli

Moroccan Spiced Broken Lamb

Herbed Couscous, Grilled Flatbread, Tzatziki, Pickled Red Onion, Pomegranate & Mint

8oz Dry-Aged Sirloin of Beef [GF]

Rosemary Chips, Rocket Salad, Garlic Butter
(£5 supplement)

Chicken Schnitzel

Parmesan Crumb, Rosemary Chips, Rocket Salad, Burnt Butter & Capers

Celeriac Steak [VE][GF]

Butterbean Purée, Crispy Chilli, Gremolata

Wild Mushroom Ragu Pappardelle [VE]

Roasted Wild Mushrooms and Vegetable Ragu

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PUDDINGS

Biscoff Cheesecake

Creamy Cheesecake, Biscoff Crumb, Toffee Sauce

Apple & Blackberry Crumble [VE]

Oat Crumble, Vanilla Custard

Chocolate Mousse [GF]

Vanilla Ice Cream, Freeze-Dried Raspberry Crumb

Lemon Posset [GF]

Blueberry Compote