



THE GARDEN ROOMS

AT TENNANTS

November Lunch Menu

Served in the Bistro, Monday-Saturday 12noon-4pm

ENJOY 2 COURSES FOR £16!

*On specials marked with a **

While you wait

Mini tin loaf bread with olive oil, balsamic, salted butter & sea salt £1.50

To start

Soup of the day £5.75*

Baked garlic mushrooms £6.95*

Treacle cured salmon, celeriac remoulade, capers, lemon, pea shoots £7.95

Chicken liver parfait, toasted brioche, tomato chutney £7.50

For mains

Pan fried liver, mashed potato, onion gravy*

Creamy chicken & mushroom tagliatelle*

Swap your chicken for spinach for a vegetarian dish

8oz minute steak, dressed rocket, fries, peppercorn sauce £16.95

Ramen noodle bowl £13.95

Add chargrilled chicken for an additional £3

Pan fried sea bass with tomato, chickpea & nduja cassoulet,
sauteed new potatoes £16.95

Followed by

Vanilla panna cotta, mixed berry coulis, crushed meringue £7.25*

Sticky toffee pudding, butterscotch sauce, vanilla ice cream £7.25*

Blackberry cheesecake, blackberry sorbet £7.25

Baked apple crumble & custard £7.25

All dishes are freshly prepared and cooked to order. Please let a member of staff know if you have any special dietary requirements or for allergen advice and information. Upon request, a number of our dishes can also be adapted to accommodate allergies and dietary requirements. Whilst we have kitchen protocols in place designed to address the risk of cross-contamination of allergens, our kitchens are busy environments. As such, we cannot guarantee the total absence of allergens in our kitchens. If you have any questions please do not hesitate to ask one of our team. An allergen folder is available upon request from a member of our team.