



THE GARDEN ROOMS

AT TENNANTS

Bistro Lunch Menu

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

While you wait

Homemade bread with olive oil, balsamic, salted butter & sea salt £1.50

Starters

Soup of the day with a crusty roll £5.50

Mushroom scotch egg, mustard mayo, dressed salad £7.50

Broccoli & Wensleydale cheese tart, watercress & walnut salad £7.50

Game terrine, apple chutney, rocket & cornichons £7.95

Mains

Roasted rump of lamb, minted new potatoes,
spring cabbage & garden peas £17.50

Pork & leek sausages, mashed potatoes, red onion gravy £15.00

Pan fried baby dover sole, sauteed new potatoes,
buttered green vegetables, caper sauce £14.00

Spring vegetable tagliatelle, lemon & chive sauce £13.00

Desserts

Mango & cardamom crème brulee £7.50

Gin & tonic cheesecake, lemon sorbet £7.50

Bread & butter pudding, blueberry & lemon curd served with custard £7.50

Sticky toffee pudding, toffee sauce, vanilla ice cream £7.50

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.