



THE GARDEN ROOMS

AT TENNANTS

Bistro Menu - September 2021

Served Monday – Saturday, 12noon – 5pm (last orders 4pm)

Starters

- Wild mushroom vol-au-vent brandy cream, watercress £5.95
- Gin & tonic cured salmon, tomato lime salsa, pea shoots, rye bread £6.50
- Roasted tomato & basil soup, basil pesto £5.50
- Goats cheese crottin, tomato chutney, pea shoots £7.50
- Smoked chicken, apricot & thyme puree, pickled mushroom £6.50

Mains

- Swaledale sausages, mashed potatoes, red onion gravy £12.50
- Moules frites £12.50
- Oven roasted chicken breast, fondant potato, red chicory, carrot, chicken jus £13.50
- Caramelized garlic and spinach gnocchi with ricotta £12.50
- Curried root vegetable risotto, tempura tender stem broccoli £12.00

Desserts

- Strawberry Eton mess £5.95
- Lemon posset £5.95
- White chocolate crème brulee, lavender shortbread £5.95
- Chocolate brownie, white chocolate ice cream £5.95
- Sticky toffee pudding, butterscotch sauce, vanilla ice cream £5.95

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.