



THE GARDEN ROOMS

AT TENNANTS

Sample Bistro Menu - May 2022

Served Monday-Saturday throughout May, 12noon-4pm

Starters

Soup of the day £5.95

Sauteed asparagus, parmesan, rocket, shallot, and balsamic dressing £6.95

Salt and pepper squid, lemon and chive aioli £6.95

Smoked duck breast, cherry gel, cucumber and spring onion salad £6.95

Mains

Prawn and garden pea linguine, crispy rocket £13.95

Broccoli and blue wensleydale pasta bake, garlic flat bread £12.95

Pork and leek sausages, mashed potato, caramelized red onion gravy £13.95

Rump of lamb with wild garlic risotto, baby leeks, broad beans, lamb gravy £16.95

Desserts

Dark chocolate panna cotta, raspberry and mint salsa, chocolate
and raspberry crumb £6.50

Classic crème brulee, traditional shortbread £6.50

Gin and tonic cheesecake, lemon sorbet £6.50

Sticky toffee pudding, butterscotch sauce, vanilla ice cream £6.50

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.