



THE GARDEN ROOMS

AT TENNANTS

Lunchtime Bistro Menu *SAMPLE*

Served Monday-Saturday, 12noon-4pm

Starters

Soup of the day £5.95

Crispy white bait, lemon & garlic mayonnaise £6.95

Pork and black pudding terrine, piccalilli, mixed dressed leaves £6.95

Buttered asparagus, rocket, parmesan, balsamic dressing £6.95

Treacle cured salmon, tomato & lime salsa £6.95

Mains

Plant based burger, brioche bun, potato wedges, pickled slaw, salad £13.95

Sundried tomato tagliatelle, pecorino shavings, crispy rocket £12.95

Spiced lamb koftas, red pepper & chickpea hummus, pickled red onion, sourdough wrap, house fries £13.95

Fillet of seabass, crushed new potatoes, courgette, watercress pesto £15.95

Chicken breast, boulangère potatoes, sweet potato puree, garlic & rosemary sauce £13.95

Chef's Dish of the Day

Please ask your server for details of today's dish.

Desserts

Lemon posset, traditional shortbread £6.95

Sticky toffee pudding, toffee sauce, vanilla ice cream £6.95

Vanilla panna cotta, gooseberry syrup £6.95

Double chocolate brownie, vanilla ice cream £6.95

Strawberry Eton mess £6.95

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.