



THE GARDEN ROOMS  
AT TENNANTS

## Lunch Menu

*Serving 12noon-4pm, Mondays-Saturdays in the Bistro throughout March*

### *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

Thai style sweet potato cake, sweet chilli sauce, coriander £7.95

Potted ham, gherkin relish, crusty bread £7.50

Baked camembert & red onion marmalade, toasted ciabatta £7.75

### *Mains*

Spring vegetable tagliatelle, crispy rocket, parmesan tuille £15.00

Roasted rump of Masham lamb, roasted new potatoes, spring cabbage,  
garden peas, minted lamb gravy £17.50

Cod and chorizo risotto, cherry tomatoes, samphire £16.00

Pan fried chicken breast, fondant potato, artichoke puree,  
tenderstem broccoli, chicken sauce £16.00

### *Desserts*

Passionfruit cheesecake, pineapple salsa, lemon sorbet £7.95

Traditional crème brûlée, shortbread biscuit £7.95

Sticky toffee pudding, toffee sauce, vanilla ice cream £7.95

Chocolate delice, chocolate crumb, orange sorbet £7.95

*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*