THE GARDEN ROOMS

AT TENNANTS

November Lunch Menu

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

While you wait

Crusty roll with olive oil, balsamic, salted butter & sea salt £1.50

Starters

Yorkshire pudding, pan gravy £4.50

Soup of the day with a crusty roll £5.75

Smoked salmon, sundried tomato and caper salad, beetroot ketchup £8.95

Chicken liver parfait, toasted brioche, balsamic red onions £7.95

Creamed garlic mushrooms, sourdough, watercress £7.95

Prawn & crayfish cocktail, bloody Mary sauce £8.95

Mains

Chicken & leek pie, buttery mashed potato, seasonal vegetables, chicken gravy £17.00

Apple, cheese & potato pie, buttery mashed potato, seasonal vegetables, vegetable gravy £17.00

Seafood linguine, saffron cream, roasted cherry tomatoes, kale £18.00

Wild mushroom linguine, tarragon cream, parsnip crisp £16.50

Steamed mussels in a creamy white wine & garlic sauce, warm ciabatta £16.50

Ham hock and kale hash, fried duck egg, hollandaise sauce £17.00

Autumn vegetable hash, fried duck egg, hollandaise sauce £16.00

CHEF'S SELECTION OF 4-ITEM TAPAS £27.95

Ideal as a light sharing meal for 2 or substantial main course for 1 person

Sticky beef and beer sausages, crispy onions

Ham and cheese croquets, chilli jam

King prawns, chilli, lemon & parsley butter

Garlic mushrooms, on sourdough

SIDE DISHES

Green vegetable medley

Skinny fries

New potatoes

Mixed dressed salad

All side dishes £3.50

Desserts

Gin & tonic cheesecake, lemon sorbet £7.95

Red wine poached pear, vanilla ice-cream, toasted almonds £7.95

Apple &blackberry crumble, blackberry crumble ice-cream £7.95

Sticky toffee pudding, butterscotch sauce, salted caramel ice cream £7.95

Dark chocolate panna cotta, raspberry & mint salsa, chocolate & raspberry crumb £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