



THE GARDEN ROOMS
AT TENNANTS

September Lunch Menu

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

While you wait

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

Starters

Soup of the day with a crusty roll £5.75

Ham hock terrine, piccalilli, warm crusty bread £7.95

Mushroom pate, sourdough, rocket, plum chutney £7.95

Salt and pepper squid rings, garlic aioli, lemon £8.95

Mains

Steak frites, truffle & Parmesan fries, balsamic dressed rocket £19.50

Breaded chicken breast, ratatouille, buttered new potatoes £17.00

Pan fried mackerel, warm, beetroot & new potato salad £16.50

Harrissa-spiced cauliflower steak, truffle & Parmesan fries, balsamic dressed rocket £16.50

Pan fried seabass, courgette, lemon, chick pea, pearl barley salad, coriander and mint oil £16.50

Summer BBQ vegetable flatbread, ricotta, basil pesto £15.50

Grilled halloumi, courgette, lemon, chick pea, pearl barley salad, coriander and mint oil £16.50

CHEF'S SELECTION OF 4-ITEM TAPAS £27.95

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

Smokey paprika chicken skewers, romesco sauce

Roasted pork meatballs, spicy tomato sauce, parmesan

King prawns, chilli, lemon & parsley butter

Patatas bravas

SIDE DISHES

Green vegetable medley

Skinny fries

New potatoes

Mixed dressed salad

All side dishes £3.50

Desserts

White chocolate and strawberry cheesecake £7.95

Vanilla panna cotta, pineapple and mint salsa, coconut granola £7.95

Warm chocolate brownie, chocolate sauce, salted caramel ice cream £7.95

Sticky toffee pudding, butterscotch sauce, vanilla ice cream £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