



THE GARDEN ROOMS

AT TENNANTS

Bistro Menu

An Evening with Ross Kemp

Wednesday 24th April

Starters

Roasted tomato & red pepper soup £5.50

Spiced potted shrimps, cucumber, toasted brioche £7.50

Pulled ham hock with pistachio, grainy mustard mayonnaise, ciabatta £7.50

Baked portobello mushroom, wild garlic butter, sourdough crumb £6.95

Main Courses

Sirloin of beef with blue cheese & broccoli puree, cavolo Nero, pomme anna £19.00

Moules, creamy white wine & garlic sauce, skinny fries £16.50

Crispy rolled pork belly, leek mashed potato, black pudding,
roasted leek, cider sauce £18.00

Vegan samosa pie, creamed potatoes, braised red cabbage, tender stem broccoli £17.50

Desserts

White chocolate & raspberry roulade, Chantilly cream, coulis £7.25

Chocolate profiteroles with salted caramel sauce £7.25

Sticky toffee pudding, toffee sauce, vanilla ice-cream £7.25

Selection of Yorkshire cheese, chutney, grapes, celery, biscuits £8.95

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.