



THE GARDEN ROOMS
AT TENNANTS

Lunch Menu

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

While you wait

Homemade bread with olive oil, balsamic, salted butter & sea salt £1.50

Starters

Soup of the day with a crusty roll £5.75

Tempura king prawns, pickled red onions, sweet chilli sauce £8.50

Duck & orange terrine, toasted brioche, apple chutney £7.95

Grilled goats cheese, beetroot, endive, balsamic glaze £7.95

Mains

Asparagus & goats cheese tart, new potatoes,
watercress, shallot & balsamic dressing £15.00

Pork & leek sausage, mashed potato, red onion gravy £16.50

Fillet of seabass, crushed new potatoes, buttered spinach,
chive & mussel cream £17.50

Thai green chicken curry, basmati rice, sourdough flatbread £16.50

Desserts

Mango cheesecake, pineapple & mint salsa,
orange & passionfruit sorbet £7.95

Elderflower panna cotta, mixed berry compote £7.95

Warm chocolate brownie, chocolate sauce,
chocolate & orange 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