



THE GARDEN ROOMS

AT TENNANTS

Lunch Menu

Served in the Bistro, Monday-Saturday 12noon-4pm

While you wait

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

Starters

Soup of the day £5.75

Smoked salmon, beetroot, pickled red onions, capers, pea shoots £8.50

Creamed garlic mushrooms, sourdough crumb £6.95

Chicken liver parfait, toasted brioche, tomato chutney £7.95

Mains

Pan fried chicken breast, creamy white wine & mushroom sauce,
fondant potato, buttered seasonal vegetables £17.50

Pan fried calves liver, creamy mashed potato, crispy bacon, red onion gravy
£16.50

Pumpkin curry, wild rice, yoghurt & mint raita, garlic & herb flatbread
£16.00

Buttered poached cod, pomme puree, kale, lemon, herb & caper butter
£17.50

Desserts

Vanilla poached pear, caramel sauce, Chantilly cream £7.50

Baked apple crumble with custard £7.50

Sticky toffee pudding, toffee sauce, vanilla ice cream £7.50

Chocolate delice, clementine compote, candied fruit £7.50

Lemon & lime cheesecake, raspberry sorbet £7.50

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.