



THE GARDEN ROOMS

AT TENNANTS

Café Menu

Breakfast served from 8am (9am on non-sale Saturdays) until 11:30am

Yorkshire Breakfast – Bacon, Sausage, Black Pudding, Hash Brown, Tomato, Beans, Mushroom, Egg: Fried, Scrambled or Poached and Toast or Fried Bread	£8.50
Four item breakfast – choose any 4 items from above	£5.25
1 item bap	£3.50
2 item bap	£4.50
3 item bap	£5.50
Scrambled or Poached Eggs on Toast	£4.50
Beans on toast	£3.00
Sourdough Toast	£1.95
Round of toast (2 slices)	£1.50
Toasted Teacake	£2.00
Eggs Benedict; English muffin with ham, 2 poached eggs and hollandaise	£6.75
Eggs Royale; English muffin with smoked salmon, 2 poached eggs and hollandaise	£7.25
American-style pancakes with bacon, Maple syrup and fresh berries	£6.50
Porridge served with Maple syrup and fresh berries	£3.95
Mashed avocado, chilli, tomato, sourdough toast and poached eggs	£5.75

Lunch served 12noon – 3:30pm

Main Dishes

Fish and chips, served with mushy peas and tartar sauce	• Regular £11.50 • Small £8.95
Scampi and chips served with mushy peas and tartar sauce	• Regular £11.50 • Small £8.95
Sausages (<i>pork, black pudding & apple</i>), mashed potato, Yorkshire pudding, onion gravy	£10.95
Chorizo and 5 bean cassoulette, crusty baguette	£10.95
Cottage pie, sweet potato mash, buttered green beans and kale	£11.25
Plant based chili, basmati rice, sour cream, pitta bread	£9.95

Lighter Options

Soup of the day served with crusty roll	£4.50
Soup of the day served with a warm cheese scone	£5.50
Truffled mac and cheese, parmesan crumble topping, garlic bread	£7.50
Pork meatballs, tomato and herb ragout, toasted ciabatta	£7.50
Parmesan chicken nuggets, sweet chilli mayo	£6.50
Smoked salmon scotch egg, lemon, and dill aioli	£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

Lunch served 12noon – 3:30pm

Jacket Potatoes – *Served with salad and Mrs T's slaw*

Cheese and beans (vegan option available)	£6.95
Tuna mayonnaise & red onion	£6.95
Chicken & bacon	£7.50
Prawn Marie rose	£7.50

Cheese Toasties - *Served with salad and Mrs T's slaw*

Cheddar & tomato	£5.95
Cheddar & red onion	£5.95
Cheddar & ham	£5.95
Tuna melt	£5.95

Wraps - *Served with salad and Mrs T's slaw*

Tandoori chicken, pickled red cabbage, iceberg lettuce, garlic mayo	£6.95
Hoisin duck, spring onion, cucumber	£7.25

Sandwiches - *Served on white or wholegrain bread (upgrade to a baguette for £1), with a side salad and Mrs T's slaw, or a bowl of soup (additional £1.50)*

Wensleydale cheese and apple chutney	£5.95
Chicken and bacon	£6.50
Egg mayonnaise and cress	£5.75
Ham and tomato	£6.50
Tuna mayonnaise and red onion	£6.50
Prawn Marie rose	£6.95

Toasted Ciabattas - *Served with salad and Mrs T's slaw*

Tuna mayonnaise and mozzarella	£6.95
Chicken, brie & sweet chilli	£6.95
Chorizo, bacon, smoked applewood	£6.95

Side Dishes

French fries	£2.25
Chunky chips	£2.25
Buttered green beans and kale	£2.25
Smoky paprika fries	£2.25
Mixed Salad	£2.50

..... : **Children's Menu *UNDER 16s * – all served with peas or beans**

: Fish goujons and chips	: £5.95
: Scampi and chips	: £5.95
: Sausage and chips	: £5.95
: Penne pasta with tomato sauce and garlic bread	: £5.95
: Add a glass of squash & piece of chocolate brownie for an additional £1.20	

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