



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

King prawn bruschetta, chilli, lime & coriander £7.95

Fig & walnut salad, pickled grapes, blue cheese dressing £6.95

Game terrine, orchard apple chutney, cornichons, rocket £8.50

Mains

Minted lamb sausages & mashed potatoes,
garden peas & broad beans, lamb gravy £17.50

Butternut squash, spinach, feta & gnocchi bake, crushed hazelnuts £16.50

Fillet of sea bass, lemon & caper risotto, crispy samphire £17.50

Creamy seafood tagliatelle, roasted tenderstem broccoli £16.50

Pork ribeye steak, wild mushroom cream,
parmentier potatoes, buttered green vegetables £17.50

Desserts

Chocolate panna cotta, strawberries, crushed meringue £7.50

Pear & blackberry crumble with custard £7.50

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

Marsala baked plums with Chantilly cream £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.