



THE GARDEN ROOMS

AT TENNANTS

September Bistro Lunch Menu

Served Monday-Saturday 12noon-4pm

To start

Soup of the day £5.75

Black pudding, poached egg, Hollandaise sauce, crispy leek £7.50

Smoked peppered mackerel salad, honey & mustard dressing £7.50

Chicken liver parfait, caramelised onion chutney, toasted brioche £7.50



For mains

Beef and beer sausages & mash, Yorkshire pudding, onion gravy £13.50

6oz gammon steak, grilled tomato, fried egg, chunky chips £13.50

Moules frites £13.50

Spinach & ricotta gnocchi, parmesan, rocket £13.50

DAILY SPECIALS @ £11.00

Parmesan chicken breast, buttered new potatoes, green beans

Fillet of seabass, sautéed potatoes, leeks, spinach, pesto

Dishes served with a selection of seasonal vegetables



Followed by

Tennants apple pie, caramel sauce, salted caramel ice cream. £7.25

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

Lemon cheesecake, lemon sorbet £7.25

Dark chocolate panna cotta, raspberry & mint compote, chocolate crumb

£7.25

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.