



THE GARDEN ROOMS

AT TENNANTS

Spring Specials

Served Mondays – Saturdays, 12noon-4pm

Available from 6th March

Starters

Soup of the day £5.50

Charred mackerel, pickled cucumber, samphire, fennel £6.95

Ham, chicken & Wensleydale cheese terrine, piccalilli, watercress £6.95

Caprese salad, mozzarella, tomato, basil £6.50

Crispy white bait, lemon, and chive aioli £6.50

Mains

Heritage tomato, wild garlic & herb linguine, pecorino cheese £13.50

Pan fried duck breast, chicory, potato dauphinoise, red wine sauce £15.50

Prawn and pea, risotto, charred baby leeks, cavolo Nero £15.50

Daily Changing Specials @ £11.00

Pan fried ox liver, mashed potato, crispy bacon, onion gravy
Sweet & sour pork, boiled rice, sweet and sour sauce, prawn crackers
Cheesy broccoli pasta bake, garlic, and herb bread

We will list a minimum of 2 dishes per day, which will change daily

Desserts

Baked apple tart tatin, salted caramel ice cream £6.50

Dark chocolate pot, with poached rhubarb and oat crumb £6.50

Sticky toffee pudding, toffee sauce, vanilla ice cream £6.50

Lemon and lime cheesecake, cassis sorbet £6.50

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.