

THE
ALFRED
TENNYSON



SET LUNCH MENU
2 COURSES £27

STARTERS

House-cured charcuterie board, damson chutney, gherkins, toasted sourdough

Chilli salt squid, smoked chilli & lime dressing

Roasted & pickled broccoli, radish, mustard greens, cob nuts

MAINS

Lyme Bay market fish

Dry-aged beef burger, bbq sauce, smoked cheddar & pickled gherkins

Roasted butternut squash, wild mushrooms, pine nuts, Berkswell cheese

SIDES £4 each

Fries, plain or with truffle & parmesan

Mixed leaves

Grilled sweetcorn, paprika butter

Steamed broccoli

Roasted sweet potato, feta, chilli & oregano

Please inform a staff member if you have any dietary or allergen requirements.

THE
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SET LUNCH MENU
3 COURSES £31

STARTERS

House-cured charcuterie board, damson chutney, gherkins, toasted sourdough

Chilli salt squid, smoked chilli & lime dressing

Roasted & pickled broccoli, radish, mustard greens, cob nuts

MAINS

Lyme Bay market fish

Dry-aged beef burger, bbq sauce, smoked cheddar & pickled gherkins

Roasted butternut squash, wild mushrooms, pine nuts, Berkswell cheese

SIDES £4 each

Fries, plain or with truffle & parmesan

Mixed leaves

Grilled sweetcorn, paprika butter

Steamed broccoli

Roasted sweet potato, feta, chilli & oregano

PUDDINGS

Baked white chocolate cheesecake, roasted peach, raspberries, peach sorbet

Bramley apple pie, salted caramel, pecans, vanilla ice cream

Valrhona chocolate & peanut mousse cake, banana, malted milk parfait

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SET MENU I £39

STARTERS

Middle White pork Scotch egg, elderberry chutney

Cured Chalk stream trout, beetroot, apple, hay mayonnaise

Roasted & pickled broccoli, radish, mustard greens, cob nuts

MAINS

Lyme Bay market fish

Castlemead chicken, salt-baked celeriac, violet artichokes, almond jus

Roasted butternut squash, wild mushrooms, pine nuts, Berkswell cheese

PUDDINGS

Baked white chocolate cheesecake, roasted peach, raspberries, peach sorbet

Bramley apple pie, salted caramel, pecans, vanilla ice cream

Valrhona chocolate & peanut mousse cake, banana, malted milk parfait

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SET MENU 2 £46

STARTERS

Smoked Lyons Hill Farm venison, kohlrabi & fennel remoulade, blackberries

Burrata, San Marzano tomatoes, red onion marmalade, fig, crisp bread

Cured Chalk stream trout, beetroot, apple, hay mayonnaise

MAINS

Lyme Bay market fish

Castlemead chicken, salt-baked celeriac, violet artichokes, almond jus

Roasted butternut squash, wild mushrooms, pine nuts, Berkswell cheese

Cardington grass-fed beef rib eye, Guinness onions, fries, Béarnaise

PUDDINGS

Baked white chocolate cheesecake, roasted peach, raspberries, peach sorbet

Bramley apple pie, salted caramel, pecans, vanilla ice cream

Valrhona chocolate & peanut mousse cake, banana, malted milk parfait

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SUNDAY SET MENU £38

STARTERS

Middle White pork Scotch egg, elderberry chutney

Cured Chalk stream trout, beetroot, apple, hay mayonnaise

Roasted & pickled broccoli, radish, mustard greens, cob nuts

MAINS

Miller of Speyside dry-aged beef sirloin

Castlemead chicken, stuffing

Hebridean lamb, mint sauce

Served with traditional trimmings & seasonal vegetables

PUDDINGS

Baked white chocolate cheesecake, roasted peach, raspberries, peach sorbet

Bramley apple pie, salted caramel, pecans, vanilla ice cream

Valrhona chocolate & peanut mousse cake, banana, malted milk parfait

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