

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

Beetroot, goat's cheese & walnut salad

Steamed broccoli

Roasted sweet potato, feta, chilli & oregano

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

THE  
ALFRED  
TENNYSON



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

Beetroot, goat's cheese & walnut salad

Steamed broccoli

Roasted sweet potato, feta, chilli & oregano

PUDDINGS

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

Baked lemon cheesecake, passion fruit, raspberry sorbet

Dark chocolate & orange cremeux, mandarin parfait, cocoa nibs

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THE  
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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

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

Baked lemon cheesecake, passion fruit, raspberry sorbet

Dark chocolate & orange cremeux, mandarin parfait, cocoa nibs

THE  
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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

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

Baked lemon cheesecake, passion fruit, raspberry sorbet

Dark chocolate & orange cremeux, mandarin parfait, cocoa nibs

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THE  
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SUNDAY SET MENU £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

Miller of Speyside dry-aged beef sirloin

Castlemead chicken, stuffing

Hebridean lamb, mint sauce

*Served with traditional trimmings & seasonal vegetables*

PUDDINGS

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

Baked lemon cheesecake, passion fruit, raspberry sorbet

Dark chocolate & orange cremeux, mandarin parfait, cocoa nibs

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