

THE
ALFRED
TENNYSON



SET LUNCH MENU

2 COURSES £ 27

STARTERS

Middle White pork croquettes, chorizo mayonnaise

Chilli salt squid, smoked chilli & lime dressing

Warm root vegetable salad, baby spinach, pickled walnuts & pear dressing

MAINS

Pan-fried fillet of hake, sautéed spinach, samphire, shellfish sauce

Dry-aged beef burger, beetroot relish, iceberg lettuce, blue cheese mayonnaise

Roasted sweet potato, cauliflower, sautéed kale, almond & pomegranate dressing

SIDES £ 4.5 each

Fries, plain or with truffle & parmesan

Cabbage, celeriac & carrot slaw

Spinach, beetroot & feta salad

Green beans

Roasted garlic potato mash

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

Middle White pork croquettes, chorizo mayonnaise

Chilli salt squid, smoked chilli & lime dressing

Warm root vegetable salad, baby spinach, pickled walnuts & pear dressing

MAINS

Pan-fried fillet of hake, sautéed spinach, samphire, shellfish sauce

Dry-aged beef burger, beetroot relish, iceberg lettuce, blue cheese mayonnaise

Roasted sweet potato, cauliflower, sautéed kale, almond & pomegranate dressing

SIDES £4.5 EACH

Fries, plain or with truffle & parmesan

Cabbage, celeriac & carrot slaw

Spinach, beetroot & feta salad

Green beans

Roasted garlic potato mash

PUDDINGS

Valrhona milk & dark chocolate pot, salted banana mousse, cocoa nibs

Bramley apple pie, pecans, vanilla ice cream

Almond & lemon pudding, Yorkshire forced rhubarb, custard

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SET MENU I £39

STARTERS

Duck terrine, pistachio, orange relish, fennel & sultana bread

Octopus carpaccio, forced Yorkshire rhubarb, fennel salad, saffron aioli

Goat's cheese mousse, pickled baby onions, beetroot crisps & truffle dressing

MAINS

Pan-fried fillet of hake, sautéed spinach, samphire, shellfish sauce

Castlemead chicken, purple potatoes, choucroute, bacon jam & red wine jus

Roasted sweet potato, cauliflower, sautéed kale, almond & pomegranate dressing

PUDDINGS

Valrhona milk & dark chocolate pot, salted banana mousse, cocoa nibs

Bramley apple pie, pecans, vanilla ice cream

Almond & lemon pudding, Yorkshire forced rhubarb, custard

THE
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SET MENU 2 £46

STARTERS

Duck terrine, pistachio, orange relish, fennel & sultana bread

Octopus carpaccio, forced Yorkshire rhubarb, fennel salad, saffron aioli

Middle White pork croquettes, chorizo mayonnaise

Goat's cheese mousse, pickled baby onions, beetroot crisps & truffle dressing

MAINS

Pan-fried fillet of hake, sautéed spinach, samphire, shellfish sauce

Castlemead chicken, purple potatoes, choucroute, bacon jam & red wine jus

Roasted sweet potato, cauliflower, sautéed kale, almond & pomegranate dressing

Cardington grass-fed beef rib fillet, fries, broccoli, smoked bone marrow jus

PUDDINGS

Valrhona milk & dark chocolate pot, salted banana mousse, cocoa nibs

Bramley apple pie, pecans, vanilla ice cream

Almond & lemon pudding, Yorkshire forced rhubarb, custard

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SUNDAY SET MENU £39

STARTERS

Duck terrine, pistachio, orange relish, fennel & sultana bread

Octopus carpaccio, forced Yorkshire rhubarb, fennel salad, saffron aioli

Goat's cheese mousse, pickled baby onions, beetroot crisps & truffle dressing

MAINS

Traditional breed beef sirloin

Salt marsh lamb, mint sauce

Served with traditional trimmings & seasonal vegetables

Roasted sweet potato, cauliflower, sautéed kale, almond & pomegranate dressing

PUDDINGS

Valrhona milk & dark chocolate pot, salted banana mousse, cocoa nibs

Bramley apple pie, pecans, vanilla ice cream

Almond & lemon pudding, Yorkshire forced rhubarb, custard