

THE  
ALFRED  
TENNYSON



*Always roaming with a hungry heart...*

Stone-baked bread, garlic butter 2.5

*Starters*

- Chilli salt squid, smoked chilli & lime 9  
Lamb croquette, black olive mayonnaise 9  
Lyme Bay mussels, focaccia 9  
Potted duck leg, cranberry chutney, fig bread 9.5  
Goat's cheese mousse, pear, pistachio granola 9  
Smoked trout, beetroot, watercress mayonnaise 9  
Beef tartare, mushroom ketchup, toast 11

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*Mains*

- Chicken, mushroom & leek pie, roasted parsnip & red onion 16  
Pan-fried hake, heritage carrots, spinach, shrimp & caper butter 19  
Chickpea & avocado salad, red onion jam, pumpkin seeds 11  
*with chicken 14*  
Dry-aged beef burger, smoked cheese, merguez aioli, fries 16  
Pheasant, Jerusalem artichoke & pancetta gratin, date sauce 20  
Butternut squash, smoked ricotta, chestnut & pomegranate dressing 16  
Lamb, lentils, cauliflower & braised shallot 22  
Beer battered cod & chips, crushed peas, tartare sauce 16  
Venison, celeriac, choucroute, blackberry jus 24

**WHITE PARK BEEF DRY-AGED STEAKS**

*We source our rare breed sustainable White Park beef from Lyons Hill in Dorset.*

**220g Rump 22      220g Sirloin 26      200g Fillet 30**

*All steaks are served with fries and green peppercorn jus*

*Sides*

- Fries, plain or with truffle & parmesan 4.5  
Sweet potato, yoghurt & sauce vierge 4.5  
Roasted beetroot, crème fraîche, clementine dressing 4.5  
Kale, almond dressing 4.5  
Mixed leaf salad 4.5