

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

Ham hock & chicken terrine, tarragon, pickled mushrooms 8.5

Goat's cheese mousse, pear, pistachio granola 8.5

Mackerel, cucumber, avocado, tapioca crisps 10

Potted trout, horseradish, rye bread 9

Beef tartare, mushroom ketchup, toast 11

Salt-baked beetroot, fennel & blood orange 8

Mains

Chicken, mushroom & leek pie, cabbage 16.5

Pan-fried hake, heritage carrots, spinach, shrimp & caper butter 19.5

White bean, kohlrabi & spinach salad, spiced hazelnuts, mustard dressing 11
with chicken 15

Dry-aged beef burger, Applewood cheese, merguez aioli, fries 16

Pheasant, potato fondant, rhubarb 21

Roasted cauliflower, kale, smoked almonds, dates 16

Lamb, Jerusalem artichokes, sprout tops, jus 23

Beer battered cod & chips, crushed peas, tartare sauce 16

Venison, celeriac, blackberry jus 26

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 32

All steaks are served with fries and green peppercorn jus

Sides

Fries, plain or with truffle & parmesan 4.5/5.5

Garlic mash potato 5

Mix leaf salad 4

Kale, almond dressing 4.5

Charred hispi cabbage 4.5

An optional 12.5% service charge will be added to your bill. Please inform our staff if you have any dietary or allergen requirements.