

THE
ALFRED
TENNYSON



SET MENU I
2 COURSES LUNCH MENU £27

STARTERS

Ham hock & chicken terrine, tarragon, pickled mushroom

Chilli salt squid, smoked chilli & lime dressing

Goat's cheese mousse, chicory, pear, pistachio granola

MAINS

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

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

Roasted cauliflower, kale, smoked almonds, Medjool dates

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

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

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SET MENU 2
3 COURSES LUNCH MENU £31

STARTERS

Ham hock & chicken terrine, tarragon, pickled mushroom

Chilli salt squid, smoked chilli & lime dressing

Goat's cheese mousse, chicory, pear, pistachio granola

MAINS

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

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

Roasted cauliflower, kale, smoked almonds, Medjool dates

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

PUDDINGS

Bramley apple pie, walnuts, salted caramel ice cream

Chocolate & almond pudding, mandarins, vanilla crème fraiche

Honey cheesecake, ginger crumb, slow roasted quince, glazed fig

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SET MENU 3 £39

STARTERS

Ham hock & chicken terrine, tarragon, pickled mushroom

Potted trout, horseradish, rye bread

Goat's cheese mousse, chicory, pear, pistachio granola

MAINS

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

Pheasant, potato fondant, rainbow chard, rhubarb

Roasted cauliflower, kale, smoked almonds, Medjool dates

PUDDINGS

Bramley apple pie, walnuts, salted caramel ice cream

Chocolate & almond pudding, mandarins, vanilla crème fraiche

Honey cheesecake, ginger crumb, slow roasted quince, glazed fig

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SET MENU 4 £46

STARTERS

Ham hock & chicken terrine, tarragon, pickled mushroom

Potted trout, horseradish, rye bread

Goat's cheese mousse, chicory, pear, pistachio granola

Beef tartare, mushroom ketchup, toast

MAINS

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

Pheasant, potato fondant, rainbow chard, rhubarb

Roasted cauliflower, kale, smoked almonds, Medjool dates

Grass-fed beef rib eye, truffle & parmesan fries, green peppercorn sauce

PUDDINGS

Bramley apple pie, walnuts, salted caramel ice cream

Chocolate & almond pudding, mandarins, vanilla crème fraiche

Honey cheesecake, ginger crumb, slow roasted quince, glazed fig

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SET MENU 5
SUNDAY MENU £39

STARTERS

Ham hock & chicken terrine, tarragon, pickled mushroom

Potted trout, horseradish, rye bread

Goat's cheese mousse, chicory, pear, pistachio granola

MAINS

Traditional breed beef sirloin

Hebridean lamb, mint sauce

Served with traditional trimmings & seasonal vegetables

Roasted cauliflower, kale, smoked almonds, Medjool dates

PUDDINGS

Bramley apple pie, walnuts, salted caramel ice cream

Chocolate & almond pudding, mandarins, vanilla crème fraiche

Honey cheesecake, ginger crumb, slow roasted quince, glazed fig