

THE
ALFRED
TENNYSON



Always roaming with a hungry heart...

Aperitif Cocktails

Old Fashioned 9

*Bulleit Bourbon, brown sugar,
Angostura bitters*

Earl Collins 9

*Earl Grey infused Ketel One Vodka,
homemade lemon drop gomme,
lemon juice, soda*

Negroni 9

*Tanqueray London Dry Gin,
home-blend Vermouth, Campari*

Starters

- Stone-baked bread, garlic butter 2.5**
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.
Our chefs butcher the whole cow which is dry-aged for 30 days.*

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.