

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

Potted trout, horseradish, rye bread 9

Goat's cheese mousse, pear, pistachio granola 8.5

Beef tartare, mushroom ketchup, toast 11

Mains

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

Roasted cauliflower, kale, smoked almonds, dates 16

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

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

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

Sunday Roasts

Traditional breed beef sirloin 23

Hebridean lamb, mint sauce 21

Waveney Valley pork, apple sauce 20

Served with all the traditional trimmings and seasonal vegetables.

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