

THE
ALFRED
TENNYSON



LUNCH SET MENU

STARTERS

Chilli salt squid, smoked chilli & lime

Celeriac carpaccio, blue cheese mousse, hay mayonnaise, buckler sorrel

Beef tartare, truffle mayonnaise, confit egg yolk, beef-fat toast

MAINS

Beer battered haddock, triple cooked chips, crushed peas, tartare sauce

Dry-aged beef burger, Applewood cheese, beetroot relish, horseradish mayonnaise

Grilled hen of the woods mushroom, triple cooked chips, onions, peppercorn sauce

SIDES

Fries, plain or with truffle & parmesan 4.5 / 5.5

Grilled sweetcorn 4.5 | **Mixed leaf salad**, house dressing 4.5

Smoked potato mash 4.5 | **Roasted beetroot**, chive crème fraîche 4.5

PUDDINGS

Bramley apple pie, pecans, salted caramel, vanilla ice cream

Roasted banana & rum parfait, dark chocolate, shortbread

Strawberry cheesecake, cherry sorbet, balsamic

2 COURSES £27

3 COURSES £33

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

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SET MENU

Bread for the table

STARTERS

- Beef tartare**, truffle mayonnaise, confit egg yolk, beef-fat toast
Celeriac carpaccio, blue cheese mousse, hay mayonnaise, buckler sorrel
Heritage beetroots, poached figs, burnt onion, mustard leaves
Lobster cocktail

MAINS

- Pan-fried turbot**, sea herbs, runner beans, baby corn, smoked broth
Grilled hen of the woods mushroom, triple cooked chips, onions, peppercorn sauce
Pan-roasted duck breast, confit leg, sweet potato, fennel, pickled plums
Traditional breed beef sirloin, fries, red wine jus

Includes a selection of sides for the table

PUDDINGS

- Bramley apple pie**, pecans, salted caramel, vanilla ice cream
Roasted banana & rum parfait, dark chocolate, shortbread
Strawberry cheesecake, cherry sorbet, balsamic

TO FINISH

Selection of British cheese and biscuits

3 COURSES £46

4 COURSES £54

**seasonal sides can be found on our a la carte menu*

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CELEBRATION MENU

Bread for the table

CANAPÉS

A selection of three canapés per person

STARTERS

Beef tartare, truffle mayonnaise, confit egg yolk, beef-fat toast

Celeriac carpaccio, blue cheese mousse, hay mayonnaise, buckler sorrel

Heritage beetroots, poached figs, burnt onion, mustard leaves

Lobster cocktail

MAINS

Pan-fried turbot, sea herbs, runner beans, baby corn, smoked broth

Grilled hen of the woods mushroom, triple cooked chips, onions, peppercorn sauce

Pan-roasted duck breast, confit leg, sweet potato, fennel, pickled plums

Traditional breed beef sirloin, fries, red wine jus

Includes a selection of sides for the table

PUDDINGS

Bramley apple pie, pecans, salted caramel, vanilla ice cream

Roasted banana & rum parfait, dark chocolate, shortbread

Strawberry cheesecake, cherry sorbet, balsamic

TO FINISH

Selection of British cheese and biscuits

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Coffee or tea and petit fours

5 COURSES £70

**seasonal sides can be found on our a la carte menu*