

THE
ALFRED
TENNYSON



British Royale 11

*Homemade cassis, Coates & Seely
Britagne Brut Reserve NV*

Berry Collins 11

*Ketel One vodka, homemade cassis,
lemon juice, homemade vanilla
syrup, soda*

Gimlet 12

*Tanqueray London Dry gin,
homemade lime cordial*

SEPTEMBER SET MENU

STARTERS

Chilli salt squid, smoked chilli & lime

Coates & Seely, Britagne Brut Réserve, NV (125ml) 10

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

Domaine Costal Chablis, 2018 (175ml) 12.5

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

Albariño, Bodegas Castro Martin A2O 2018 (175) £10.5

MAINS

Today's house pie

Beef tartare, mustard mayonnaise, beef fat toast, truffle fries

Prophet's Rock Infusion Pinot Noir, 2017 (175ml) 16

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

Domaine Costal Chablis, 2018 (175ml) 12.5

Chickpeas, avocado & bitter leaf salad, red onion relish, toasted pumpkin seeds

Voltolino Gavi, 2018 (175ml) 10

PUDDINGS

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

Royal Tokaji Late Harvest, 2017 (100ml) 8

Strawberry cheesecake, cherry sorbet, balsamic

Chateau d'Arche Sauternes 2010 (100ml) 14

2 COURSES £20

** Available Monday to Wednesday all day*

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