

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*

AUGUST SET MENU

STARTERS

Chilli salt squid, smoked chilli & lime

Cured salmon, brown crab, fennel, herb dressing, rye crisps

Crispy courgette flower, aubergine, heritage tomatoes, basil

MAINS

Today's house pie

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

Beer battered haddock & chips, crushed peas, tartare sauce

Burrata, grilled peach, black olives, tomato & caper dressing

PUDDINGS

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

Strawberry cheesecake, cherry sorbet, balsamic

2 COURSES £20

** Available Monday to Wednesday all day*

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