

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*

OCTOBER SET MENU

STARTERS

Chilli salt squid, smoked chilli & lime

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

Heritage beetroots, poached figs, burnt onion, pistachio granola, mustard leaves

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

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

Huia Sauvignon Blanc, 2018 (175ml) 11.5

Beef tartare, truffle mayonnaise, confit egg yolk, 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

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

Voltolino Gavi, 2018 (175ml) 10

PUDDINGS

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

Royal Tokaji Late Harvest, 2017 (100ml) 8

Dark chocolate fondant, poached plum, milk ice cream

Chateau d'Arche Sauternes 2010 (100ml) 14

Blackberry & almond tart, coconut meringue, coconut sorbet

Chateau d'Arche Sauternes 2010 (100ml) 14

2 COURSES £20

3 COURSES £24

** Available Monday to Friday 12pm until 6.30pm*

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