

THE ALFRED  
TENNYSON

SET LUNCH MENU  
2 COURSES £26

STARTERS

Watercress & parsley soup, tapioca crisp

Chilli salt squid, smoked chilli & lime dressing

Cured Chalk stream trout, horseradish cream, fennel, orange dressing

MAINS

Lyme Bay market fish

Dry-aged beef burger, tomato relish, dill pickles, horseradish mayonnaise

Heirloom beetroots, manouri cheese, pistachio granola, lemon honey dressing

SIDES £4 each

Fries, plain or with truffle & parmesan

Broccoli & smoked almonds

Jersey Royals, bacon & baby spinach

Mixed leaves, cherry tomatoes, honey & mustard dressing

Spiced green beans

THE ALFRED  
TENNYSON

SET LUNCH MENU

3 COURSES £30

STARTERS

Watercress & parsley soup, tapioca crisp

Chilli salt squid, smoked chilli & lime dressing

Cured Chalk stream trout, horseradish cream, fennel, orange dressing

MAINS

Lyme Bay market fish

Dry-aged beef burger, tomato relish, dill pickles, horseradish mayonnaise

Heirloom beetroots, manouri cheese, pistachio granola, lemon honey dressing

SIDES £4 each

Fries, plain or with truffle & parmesan

Broccoli & smoked almonds

Jersey Royals, bacon & baby spinach

Mixed leaves, cherry tomatoes, honey & mustard dressing

Spiced green beans

PUDDINGS

Tonka bean buttermilk pudding, lemon curd, meringue

Brown sugar tart, salted banana mousse, peanut crumble

Milk chocolate cream cheese, dark chocolate crumbs, pistachio praline & orange

*Please inform our staff if you have any dietary or allergen requirements*

THE ALFRED  
TENNYSON

SET MENU I £37.5

STARTERS

Watercress & parsley soup, tapioca crisp

Cured Chalk stream trout, horseradish cream, fennel, orange dressing

Grilled Wye Valley asparagus, poached hen's egg, Lord of the Hundreds, truffle dressing

MAINS

Lyme Bay market fish

Heirloom beetroots, manouri cheese, pistachio granola, lemon honey dressing

Castlemead chicken breast, wild garlic pearl barley, Madeira jus

PUDDINGS

Tonka bean buttermilk pudding, lemon curd, meringue

Brown sugar tart, salted banana mousse, peanut crumble

Milk chocolate cream cheese, dark chocolate crumbs, pistachio praline & orange

*Please inform our staff if you have any dietary or allergen requirements*

THE ALFRED  
TENNYSON

SET MENU 2 £45

STARTERS

Watercress & parsley soup, tapioca crisp

Cured Chalk stream trout, horseradish cream, fennel, orange dressing

Grilled Wye Valley asparagus, poached hen's egg, Lord of the Hundreds, truffle dressing

Smoked Castlemead duck breast, goat's curd, beetroot relish, spiced hazelnuts

MAINS

Pan-fried cod fillet, wild nettle gnocchi, sea herbs & lemon pickle

Castlemead chicken breast, wild garlic pearl barley, Madeira jus

Heirloom beetroots, manouri cheese, pistachio granola, lemon honey dressing

Cardington grass-fed beef rib eye, Guinness onions, fries, green peppercorn sauce

PUDDINGS

Apple & rhubarb crumble, ginger custard

Brown sugar tart, salted banana mousse, peanut crumble

Milk chocolate cream cheese, dark chocolate crumbs, pistachio praline & orange

*Please inform our staff if you have any dietary or allergen requirements*

THE ALFRED  
TENNYSON

SUNDAY SET MENU £37

STARTERS

Watercress & parsley soup, tapioca crisp

Cured Chalk stream trout, horseradish cream, fennel, orange dressing

Grilled Wye Valley asparagus, poached hen's egg, Lord of the Hundreds, truffle dressing

MAINS

Cardington grass-fed beef rib eye

Waveney Valley pork, apple sauce

Hebridean lamb, mint sauce

*Served with traditional trimmings & seasonal vegetables*

PUDDINGS

Tonka bean buttermilk pudding, lemon curd, meringue

Brown sugar tart, salted banana mousse, peanut crumble

Milk chocolate cream cheese, dark chocolate crumbs, pistachio praline & orange

*Please inform our staff if you have any dietary or allergen requirements*