

THE ALFRED
TENNYSON

SET LUNCH MENU
2 COURSES £26

STARTERS

Celeriac & pear soup, rosemary music bread

Chilli salt squid, smoked chilli & lime dressing

Slow cooked pig cheek, turnip greens, potato, roasted quince

MAINS

Lyme Bay market fish

Dry-aged beef burger, Guinness ketchup, peppercorn mayonnaise, bread pickles

Roasted cauliflower, pickled salsify, cranberry granola, truffle dressing

SIDES £4 each

Fries, plain or with truffle & parmesan

Sautéed kale & bacon

Roasted heritage carrots, sesame

Bitter leaf salad

Tenderstem broccoli

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

THE ALFRED
TENNYSON

SET LUNCH MENU
3 COURSES £30

STARTERS

Celeriac & pear soup, rosemary music bread

Chilli salt squid, smoked chilli & lime dressing

Slow cooked pig cheek, turnip greens, potato, roasted quince

MAINS

Lyme Bay market fish

Dry-aged beef burger, Guinness ketchup, peppercorn mayonnaise, bread pickles

Roasted cauliflower, pickled salsify, cranberry granola, truffle dressing

SIDES £4 each

Fries, plain or with truffle & parmesan

Sautéed kale & bacon

Roasted heritage carrots, sesame

Bitter leaf salad

Tenderstem broccoli

P U D D I N G S

Chocolate & hazelnut delice, honeycomb, caramel ice cream

Pineapple carpaccio, meringue, lemon curd, grapefruit

Forced Yorkshire rhubarb Eton mess, ginger wine jelly

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

THE ALFRED
TENNYSON

SET MENU I £37.5

STARTERS

Celeriac & pear soup, rosemary music bread

Charred Lyme bay mackerel, beetroot, forced Yorkshire rhubarb, fennel

Slow cooked pig cheek, turnip tops, potato, roasted quince

MAINS

Lyme Bay market fish

Roasted cauliflower, pickled salsify, cranberry granola, truffle dressing

Castlemead chicken, lemon & sage stuffing, purple potatoes, leeks, Madeira jus

PUDDINGS

Chocolate & hazelnut delice, honeycomb, caramel ice cream

Pineapple carpaccio, meringue, lemon curd, grapefruit

Forced Yorkshire rhubarb Eton mess, ginger wine jelly

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THE ALFRED
TENNYSON

SET MENU 2 £45

STARTERS

Celeriac & pear soup, rosemary music bread

Charred Lyme bay mackerel, beetroot, forced Yorkshire rhubarb, fennel

Slow cooked pig cheek, turnip tops, potato, roasted quince

Wild mushroom Scotch egg, mushroom ketchup, hazelnut mayonnaise

MAINS

Pan-fried cod, Jerusalem artichokes, shallots, lemon, tomato ragout

Castlemead duck, parsley root, chard, caramelised blood orange

Roasted cauliflower, pickled salsify, cranberry, granola, truffle dressing

Cardington grass-fed beef rib eye, roasted red onions, fries, Béarnaise

PUDDINGS

Chocolate & hazelnut delice, honeycomb, caramel ice cream

Pineapple carpaccio, meringue, lemon curd, grapefruit

Toffee pudding cake, salted caramel, apple

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THE ALFRED
TENNYSON

SUNDAY SET MENU £ 3 7

STARTERS

Celeriac & pear soup, rosemary music bread

Charred Lyme bay mackerel, beetroot, forced Yorkshire rhubarb, fennel

Slow cooked pig cheek, turnip tops, potato, roasted quince

MAINS

Cardington grass-fed beef rib eye

Middle White pork, apple sauce

Hebridean lamb, mint sauce

Served with traditional trimmings & seasonal vegetables

PUDDINGS

Chocolate & hazelnut delice, honeycomb, caramel ice cream

Pineapple carpaccio, meringue, lemon curd, grapefruit

Forced Yorkshire rhubarb Eton mess, ginger wine jelly

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