

TO START

Stone-baked bread, salted butter	3.5
Pimm's cured trout, kohlrabi, cucumber, fennel, rye	10
Dry-aged beef tartare, confit egg yolk, sourdough	12/18
Grilled asparagus, goat's cheese, black garlic, poached egg, truffle	11/18
Beetroot carpaccio, smoked avocado, pickled goosberries, hazelnuts	9

SUNDAY ROAST

We source the very best British produce and all our roasts come with beef-fat roast potatoes, glazed carrots, tenderstem broccoli, green beans, Yorkshire pudding & gravy.

Ask your server for today's specials.

Dry-aged rare breed sirloin, horseradish 24

Leg of lamb, mint sauce 21

Middle White pork, Bramley apple sauce 20

Whole Somerset chicken to share, stuffing 22 p/p

MAINS

Globe artichoke 'a la grecque' charred tropea onion, sunflower seeds	18	Fries plain or truffle & parmesan	4.5/5.5
Beer battered cod & chips triple cooked chips, crushed peas, tartare sauce	17	Roast potatoes	4.5
		Asparagus gratin	5
Grass-fed beef burger & fries bacon, Applewood, beetroot relish, horseradish mayonnaise	16	Mixed leaf salad	4.5
		Grilled hispi cabbage garlic dressing	5

SIDES

PUDDING

Bramley apple pie, pecans, salted caramel, vanilla ice cream	8
Chocolate & coconut lamington, butterscotch ice cream, salted banana mousse	7.5
Passionfruit & white chocolate baked cheesecake, lemon sorbet	7
British cheese selection, Westcombe Cheddar, Tunworth soft, Cashel blue, quince, fig & chutney biscuits	12



WE FOCUS ON SOURCING THE BEST SEASONAL & SUSTAINABLE PRODUCE FOR A TRUE FARM-TO-FORK EXPERIENCE

A MEMBER OF THE CUBITT HOUSE COLLECTION

thealfredtennyson.co.uk

Othealfredtennyson