



SNACKS

Coombeshead Sourdough, Salted Butter 5

Gordal Olives 5

Padron Peppers 8

Haggis Scotch Egg, Pub Sauce 8.5

Glazed Chipolatas 10

Wild Mushroom Arancini 10

SEASONAL OYSTERS *4.5 each / 25 half dozen*



Shallot Mignonette



PLATES

Ricotta Ravioli, Caper & Parsley Butter 19

Roasted Fennel, Italian Bitter Leaves, Grapes, Chestnut Honey 16

Roast Pumpkin, Sheep's Cheese, Pesto & Pomegranate 16

Battered Haddock & Chips, Mushy Peas, Tartare Sauce 21.5

Angus Beef, Cheese & Bacon Burger, Fries 19.75

Steak Frites, Peppercorn Sauce 19.5

Chicken, Bacon & Leek Pie, Mashed Potatoes, Gravy 23

Half Cotswold Chicken, Truffle Butter, Lemon 23



SIDES - 6

Mashed Potatoes Seasonal Greens, Walnut Butter

Beer Battered Onions Rings Bitter Leaves, Colston Bassett, Honey Dressing

Triple Cooked Chips/Fries
Add Curry Sauce or Gravy 8



DESSERTS

Amedei Chocolate Tart, Salted Caramel, Neal's Yard Crème Fraiche 10

Mint Chocolate Choux Bun 10 Seasonal Ice Creams & Sorbets 3

[Click for Calories & Allergens](#)

All prices include VAT. An optional 15% service charge will be included on your bill. Allergens? Please tell your server.

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