



PUB LUNCH FEASTING MENU

SPRING

Available for Monday-Friday lunch bookings only

48 *per person*

Served family style

Wild Farmed Sourdough, Salted Keen's Butter

TO START

Scotch Eggs, Pub Sauce

Caesar Salad, Beech Smoked Anchovies

Individually plated option for vegetarian guests:

Beetroot Tarte Tatin, Whipped Graceburn, Pickled Red Onions, Hazelnuts

MAIN

Grilled Chicken, Lemon & Sage Butter

House Pie, Mash & Gravy

Individually plated option for vegetarian guests:

Risotto, Spring Peas, Wild Garlic, Morels

Fries | Buttered Seasonal Greens

SWEET THINGS

Guinness Sticky Toffee Pudding, Butterscotch, Clotted Cream

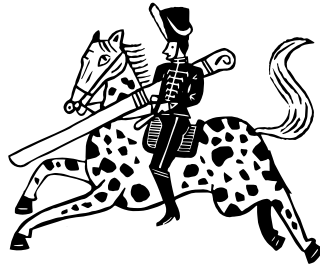
[CLICK FOR CALORIES](#)

CH

@THEALFREDTENNYSON

THE ALFRED TENNYSON

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



FEASTING MENU ONE

SPRING

Available for Monday-Saturday bookings only

60 *per person*

Served family style

Wild Farmed Sourdough, Salted Keen's Butter

TO START

Scotch Eggs, Pub Sauce

Chalk Stream Trout Rilletes

Individually plated option for vegetarian guests:

Beetroot Tarte Tatin, Whipped Graceburn, Pickled Red Onions, Hazelnuts

MAIN

Grilled Chicken, Sage & Lemon Butter

Angus Flat Iron, Roasted Mushrooms

Individually plated option for vegetarian guests:

Risotto, Spring Peas, Wild Garlic, Morels

Fries | Ed's Veg Salad Leaves | Seasonal Greens | Peppercorn Sauce | Béarnaise

SWEET THINGS

Pump Street Chocolate & Olive Oil Mousse

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FEASTING MENU TWO

SPRING

Available for Monday-Saturday bookings only

80 *per person*

Served family style

Wild Farmed Sourdough, Salted Keen's Butter

TO START

Hereford Beef Tartare

Sea Bass Crudo, Blood Orange, Radish

Individually plated option for vegetarian guests:

Beetroot Tarte Tatin, Whipped Graceburn, Pickled Red Onions, Hazelnuts

MAIN

Grilled Chicken, Wild Garlic & Truffle Butter

Angus Prime Rib, Roasted Garlic, Bone Marrow

Individually plated option for vegetarian guests:

Risotto, Spring Peas, Wild Garlic, Morels

Fries | Ed's Veg Salad Leaves | Seasonal Greens | Béarnaise | Red Wine Sauce

SWEET THINGS

New Season Rhubarb, Toffee Apple & Custard Trifle

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SUNDAY FEASTING MENU

SPRING

Available for Sunday bookings only

60 per person

Served family style

Wild Farmed Sourdough, Salted Keen's Butter

TO START

Scotch Eggs, Pub Sauce

Chalk Stream Trout Rilletes

Individually plated option for vegetarian guests:

Beetroot Tarte Tatin, Whipped Graceburn, Pickled Red Onions, Hazelnuts

MAIN

Roast Angus Beef Rump

Grilled Chicken

Individually plated option for vegetarian guests:

Wild Mushroom, Leek & Sherry Pie, Vegan Gravy

Roast Potatoes | Yorkshire Puddings | Seasonal Vegetables | Madeira Gravy

Bread Sauce | Horseradish Crème Fraîche

SWEET THINGS

Sunday Sharing Dessert

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BOLT - ONS

Severn & Wye Smoked Salmon, Neal's Yard Crème Fraîche,

Pickles, Rye 75 *serves four to six*

Neal's Yard Cheese Board, Boozy Fruit Chutney 75 *serves four to six*



CH

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