



PUB LUNCH FEASTING MENU

SUMMER

Available for Monday-Friday lunch bookings only

48 *per person*

Served family style

Wildfarmed Sourdough, Salted Keen's Butter

TO START

Scotch Eggs, Pub Sauce

Caesar Salad, Beech Smoked Anchovies

Individually plated option for vegetarian guests:

Chilled Nutbourne Tomato Soup, Lemon Verbena

MAIN

Grilled Chicken, Lemon & Sage Butter

House Pie, Mash & Gravy

Individually plated option for vegetarian guests:

Grilled Romano Courgettes, Westcombe Ricotta, Basil, Smoked Almonds

Fries | Buttered Seasonal Greens

SWEET THINGS

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

SUMMER

Available for Monday-Saturday bookings only

60 *per person*

Served family style

Wildfarmed Sourdough, Salted Keen's Butter

TO START

Scotch Eggs, Pub Sauce

Chalk Stream Trout Rilletes

Individually plated option for vegetarian guests:

Burrata, Honeymoon Melon, Lime & Basil Tart

MAIN

Grilled Chicken, Sage & Lemon Butter

Angus Flat Iron, Roasted Mushrooms

Individually plated option for vegetarian guests:

Fresh Farfalle, Courgette Flower, English Peas, Preserved Lemon

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

SWEET THINGS

Pump Street Chocolate & Olive Oil Mousse

[CLICK FOR CALORIES](#)

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FEASTING MENU TWO

SUMMER

Available for Monday-Saturday bookings only

80 *per person*

Served family style

Wildfarmed Sourdough, Salted Keen's Butter

TO START

Hereford Beef Tartare

Crispy Red Prawns, Marie Rose

Individually plated option for vegetarian guests:

Burrata, Honeymoon Melon, Lime & Basil Tart

MAIN

Grilled Chicken, Wild Garlic & Truffle Butter

Angus Prime Rib, Roasted Garlic, Bone Marrow

Individually plated option for vegetarian guests:

Fresh Farfalle, Courgette Flower, English Peas, Preserved Lemon

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

SWEET THINGS

Raspberry Baked Alaska

[CLICK FOR CALORIES](#)

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SUNDAY FEASTING MENU

SUMMER

Available for Sunday bookings only

60 per person

Served family style

Wildfarmed Sourdough, Salted Keen's Butter

TO START

Scotch Eggs, Pub Sauce

Chalk Stream Trout Rilletes

Individually plated option for vegetarian guests:

Burrata, Honeymoon Melon, Lime & Basil Tart

ROASTS

Angus Beef Rump, Horseradish Crème Fraîche

Grilled Chicken, Bread Sauce

Individually plated option for vegetarian guests:

Wild Mushroom, Leek & Sherry Pie

Vegan Gravy | Roast Potatoes | Yorkshire Puddings | Seasonal Vegetables | Madeira Gravy

SWEET THINGS

Sunday Sharing Dessert

[CLICK FOR CALORIES](#)

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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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