



## SNACKS

Warm Sourdough Baguette, Salted Butter 4.5

Pork Scratchings, Fennel Salt 5

Mushrooms on Toast, Parmesan, Tarragon 10

Chorizo Scotch Egg, Pub Sauce 7.5

Shetland Mussels, Garlic, Parsley, Potato Flatbread 10

Roasted Pumpkin Soup, Colston Bassett, Sage 9

## SEASONAL OYSTERS *5 each / 27.5 half dozen*



Shallot Mignonette /  
Pickled Cucumber & Apple



## PLATES

Battered Haddock, Chips, Mushy Peas, Tartare Sauce 21.5

Angus Beef Cheeseburger, Fries 19.5

*Add Smoked Bacon or Pickled Onion Ring 3*

Pie of the Week, Seasonal Greens, Gravy 21

Cumberland Sausage, Mash, Onions, Guinness Gravy 16.5

Wild Mushroom Risotto 18

Steak Frites, Peppercorn Sauce 22.5

Classic Caesar Salad 16



## SIDES - 6

Triple Cooked Chips or Fries

Mashed Potato

Cavolo Nero, Confit Shallots & Garlic

Ed's Veg Leaves, Roquefort, Honey

[Click for Calories & Allergens](#)

**WE'RE PROUD OF THE TEAM OF SUPPLIERS THAT WE'VE BUILT TO SUPPLY OUR KITCHENS. OUR EMPHASIS IS ALWAYS ON THE LARDER OF THE BRITISH ISLES AT ITS SEASONAL BEST WHERE POSSIBLE.**

**Meat** - All of our meat is sourced from high welfare farms in the UK. We work with two exceptional meat suppliers; *Walter Rose & Son*, an award-winning family butcher founded in Devizes, Wiltshire back in 1847 and *Taste Tradition*, based in Ripon in North Yorkshire, who specialise in native rare breeds.

In season our wild British game is sourced from estates in Berkshire and North Yorkshire.

**Fish** - We are committed to using sustainable British coastal seafood where its best and in season. Working with *Flying Fish* who land spanking fresh day boat catches on the Cornish coast and deliver to us, overnight, direct to our kitchens. We also work with our friends at *Murrays Seafood* who work closely with fisherman up and down the UK to provide the freshest, seasonal hauls.

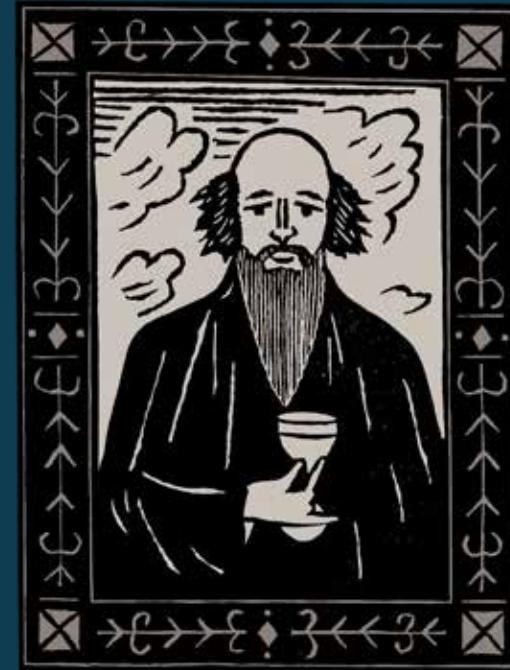
**Fruit & Vegetables** - Our seasonal fruits, vegetables and salads are sourced through *SHRUB London* & *2Serve* who work with a network of small farms & growers (many who are organic) across the UK to provide and inspire us with the freshest, tastiest and most vibrant produce.

Our chefs only use regeneratively grown flour from *Wild Farmed*, and our sourdough and burger buns are baked a few miles up the road by organic bakers *Seven Seeded*.

Suffolk based *Pump Street* supply delicious and super sustainable, single origin chocolate to inspire our pastry teams.



## *THE ALFRED TENNYSON*



10 MOTCOMB STREET, LONDON SW1X 8LA | CUBITTHOUSE.CO.UK

**CH**