



# PUB LUNCH FEASTING MENU

SPRING

*Available for Monday-Friday lunch bookings only*

**48** per person

*Served family style*

*Sourdough Baguette, Salted Butter*

## TO START

Smoked Mackerel Pate, Pickled Cucumber

House Caesar, Smoked Anchovies

*Individually plated option for vegetarian guests:*

Spring Pea Soup, Wild Garlic, Crème Fraîche

## MAIN

Grilled Chicken, Lemon & Sage Butter

House Pie, Mash & Gravy

*Individually plated option for vegetarian guests:*

Fresh Pasta, Spring Vegetables, Preserved Lemon

Hand Cut Chips / Ed's Veg Leaf Salad

## SWEET THINGS

Crème Caramel

[CLICK FOR CALORIES](#)

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@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*

*Sourdough Baguette, Salted Butter*

## TO START

Smoked Mackerel Pate, Pickled Cucumber  
Hereford Beef Tartare

*Individually plated option for vegetarian guests:*  
Spring Pea Soup, Wild Garlic, Crème Fraîche

## MAIN

Grilled Chicken, Sage & Lemon Butter  
Angus Flat Iron, Roasted Mushrooms

*Individually plated option for vegetarian guests:*  
Wild Mushroom Risotto

Hand Cut Chips | Spring Cabbage, Anchoïade | Ed's Veg Leaf Salad | Peppercorn Sauce

## SWEET THINGS

Rhubarb & Custard Baked Alaska

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## FEASTING MENU TWO

SPRING

*Available for Monday-Saturday bookings only*

**80** *per person*

*Served family style*

*Sourdough Baguette, Salted Butter*

### TO START

Pâté En Croûte, House Pickles, Mustard  
Tuna Niçoise

*Individually plated option for vegetarian guests:*  
Spring Pea Soup, Wild Garlic, Crème Fraîche

### MAIN

Grilled Chicken, Wild Garlic Butter  
Angus Prime Rib, Roasted Garlic, Bone Marrow

*Individually plated option for vegetarian guests:*  
Fresh Pasta, Spring Vegetables, Preserved Lemon

Hand Cut Chips | Spring Cabbage, Anchoïade | Ed's Veg Leaves | Béarnaise | Peppercorn Sauce

### SWEET THINGS

Rhubarb & Custard Baked Alaska  
Keen's Salted Butter Fudge

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# SUNDAY FEASTING MENU

SPRING

*Available for Sunday bookings only*

**60** *per person*

*Served family style*

*Sourdough Baguette, Salted Butter*

## TO START

Smoked Mackerel Pate, Pickled Cucumber  
Hereford Beef Tartare

*Individually plated option for vegetarian guests:*

Spring Pea Soup, Wild Garlic, Crème Fraîche

## ROASTS

Angus Beef Rump, Horseradish Crème Fraîche  
Grilled Chicken, Sage & Lemon Butter

*Individually plated option for vegetarian guests:*

Potato, Leek & Tunworth Pie, Greens, Gravy

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

## SWEET THINGS

Sunday Special 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*



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