

# ALEXANDER'S

## SWEETS

<b>CARAMELISED PINEAPPLE TARTE TATIN [V]</b>	<b>6.5</b>
<i>rum raisin gelato, cacao nibs</i>	
<b>DARK CHOCOLATE &amp; BOURBON PAVÉ [GF]</b>	<b>7</b>
<i>vanilla crème fraiche, honeycomb, candied pistachio</i>	
<b>RICOTTA &amp; CINNAMON DOUGHNUTS [V]</b>	<b>6.5</b>
<i>salted caramel sauce</i>	
<b>MARINATED FIG CLAFOUTIS [V]</b>	<b>7</b>
<i>orange marscapone</i>	
<b>CHOCOLATE FONDUE TO SHARE [GF]</b>	<b>12.5</b>
<i>toasted marshmallow, seasonal fruit and honeycomb</i>	
<b>MULLED SEASONAL FRUIT [GF/VE]</b>	<b>6</b>
<i>meringue, vanilla &amp; soya yogurt</i>	
<b>SELECTION OF CHEESES [GF Option] (Per Person)</b>	<b>11</b>
<i>including home made real ale soda bread, chutney, fruit &amp; quince</i>	

## TREATS

<b>ALEXANDER'S HOMEMADE CHOCOLATE TRUFFLES [GF]</b>	<b>6</b>
<b>TURKISH DELIGHT [GF/DF]</b>	<b>5</b>

## GELATO & SORBET

Gelato is an Alexander's signature - an Italian version of ice cream, slowly churned to give a deliciously silky texture.

Ask about our range of yummy flavours including soy and coconut milk options for vegan and dairy free.

<b>GELATO FLIGHT [GF Option]</b>	<b>8</b>
<i>a selection of six gelato flavours with toppings</i>	
<b>SEASONAL SORBET [GF/DF]</b>	<b>6</b>
<i>classic</i>	
<i>avec champagne</i>	<b>15</b>
<b>GELATO CONE [GF Option]</b>	<b>2.8</b>
<i>ask about our range of yummy flavours</i>	
<i>double up</i>	<b>3.8</b>

GF - Gluten Free | VE - Vegan | V - Vegetarian | DF - Dairy Free | GF Option & DF Option can be requested where indicated

Allergy Advice - please note whilst we do our very best to make our dishes allergy free we cannot guarantee a completely gluten or dairy free environment. Nuts are used in our kitchen. Please ask your server for any specific allergy advice.

All gratuities go to the team that prepare and serve your food and drinks. For parties over six a 10% discretionary service charge will be added to your bill.

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## A LITTLE SOMETHING

We have a delicious range of homemade cakes and treats on our Parlour menu, including salted caramel and lemon meringue eclairs. Please ask your server for our current selection.

## AFFOGATI

<b>PASSIONFRUIT AFFOGATO</b>	<b>9.5</b>
<i>manzana verde, passionfruit &amp; cloudy apple topped with prosecco, finished with passionfruit gelato</i>	
<b>THE GREAT ALEXANDER</b>	<b>9.5</b>
<i>brandy with caramel &amp; double espresso over salted caramel gelato</i>	

## LIQUEUR COFFEE

<b>IRISH COFFEE</b>	<b>5.5</b>
<b>BAILEYS COFFEE</b>	<b>5.5</b>

## DESSERT WINE

	75ml	Bottle
<b>MUSCAT DE FRONTIGNAN, CHATEAU DE LA PEYRADE, FRANCE, 75CL</b>	<b>4</b>	<b>35</b>
<i>A versatile sweet wine. Pale gold in colour with aromas of flora and candied citrus. Great with cheese, or just on its own</i>		
<b>BOTRYTIS SEMILLON, DEEN DE BORTOLI, AUSTRALIA, 37.5CL</b>	<b>7</b>	<b>32</b>
<i>Aromas of apricots and citrus. Perfect with cheeses, or even try with a chocolate dessert to get that chocolate and orange combination</i>		

## PORT

<b>RAMOS PINTO COLLECTOR, 50ML</b>	<b>3.5</b>
<i>owned by louis roederer this iconic douro producer makes scrumptious vintage character ports</i>	

## DRY SHERRY

<b>FINO, INNOCENTE, VALDESPINO, 50ML</b>	<b>4.5</b>
<i>world-class, a nerve tingling sherry</i>	

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