

# ALEXANDER'S

HEAD CHEF - PAUL CUNLIFFE | GENERAL MANAGER - DANIEL MOORES

## PRIX FIXE

AVAILABLE MON - SAT  
1200-1430 & 1700-1830

LEEK & POTATO VELOUTÉ, CHIVE CRÈME FRAICHE [GF]

GRILLED SARDINES WITH LEMON &  
GARLIC OIL [GF OPTION]

*toasted sourdough, tomato tapenade*

CHICKEN LIVER PARFAIT [GF OPTION]

*cayenne & pink pepper butter, pickled carrot salad, date purée  
& brioche*



PAN FRIED BREEM FILLET,  
THAI GREEN CURRY INFUSED MUSSELS [DF]

*coconut broth & rice noodles*

GOATS CHEESE & PARMESAN TWICE  
BAKED CHEESE SOUFFLÉ [V]

*purple sprouting broccoli, almond butter, crunchy herb & apple salad*

ROAST COTE DU PORK [GF]

*squash, crispy potato terrine, caramelised apple puree, sage jus*



TUNWORTH BRIE [V]

*iced grapes, wafers & quince*

WHITE CHOCOLATE & VANILLA CRÈME BRÛLÉE [GF OPTION]

*gingersnap biscuit, raspberry gelato*

STICKY TOFFEE PUDDING [V]

*toffee sauce, caramel biscotti gelato, honeycomb*

2 COURSES £19

3 COURSES £24

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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