

# ALEXANDER'S

GRAND CAFÉ | BAR | TERRACE

## ALL DAY DINING

EXECUTIVE HEAD CHEF - AARON TEMPLE

Taking culinary influences from the European Grand Tour, blending the spices and ingredients of the Oriental Silk Route and with contemporary twists (and of course some Great British favourites), we bring you our early Summer Menu.

### NIBBLES, SMALL PLATES & STARTERS

we recommend three to four dishes to share for two people, or just order one or two as your starter

<b>CHARGRILLED LEBANESE FLATBREADS</b> [V/VE OPT/DF OPT] brushed with caraway & maple oil, served with tzatziki & hummus	9	<b>MONKFISH GOUJONS</b> [GF] soy caramel dipping sauce	15	<b>KOREAN FRIED CHICKEN</b> [GF] gochujang sauce, sweet pickled vegetables & lime	12
<b>GREEN NOCELLARA DEL BELICE OLIVES</b> [V/VE/GF/DF] the best olives there are!	6	<b>GOATS CHEESE BON BONS</b> [V/GF] beetroot relish, borage flower	7	<b>SALT &amp; CHILLI SQUID</b> [GF] fried in a spiced flour, glazed with sriracha	9.5
<b>SOUTH CAROLINA PULLED PORK CROQUETTES</b> [GF] ranch dressing	10	<b>GRILLED ASPARAGUS WITH QUAIL EGGS</b> [V/GF] shaved parmesan, frisse, lemon vinaigrette	12	<b>TREACLE CURED AGED BEEF FILLET</b> [DF/GF OPT] this is an Alexander's favourite, you might even say a signature dish - caramelised onion puree, roast & crispy onion, sticky red wine jus	16
		<b>HALLOUMI BITES</b> [V/GF] cranberry & rose harissa relish	9.5		

### MY PLATES

<b>ALEXANDER'S GREAT BRITISH FISH &amp; CHIPS</b> [GF/DF] east coast haddock, hand cut chips, homemade tartar sauce, minted pea puree	18	<b>CHARGRILLED HALLOUMI</b> [V/GF/VE OPT/DF OPT] giant cous cous, pomegranate, golden raisins, yoghurt dressing	17	<b>CHICKEN ROYALE</b> [GF] a warm roulade of chicken with morteau sausage, asparagus, parmesan potato pavé	27
<b>FLAME GRILLED SALT AGED BLACK ANGUS BURGER</b> iceberg, tomato chutney, served with fries	15	<b>SEAFOOD LINGUINE</b> crayfish tails, prawns, cherry tomatoes, chilli	31	<b>SIRLOIN STEAK</b> [GF] skinny fries, Café de Paris butter, rocket and pecorino salad	32
<b>TANDOORI LAMB RUMP</b> [GF] bombay potatoes, coriander and mint chutney, murg mahani sauce	31	<b>PAN FRIED PORK BELLY</b> [GF/DF] pulled pork bon bon, five spiced butternut squash, hoisin, fennel, coriander and szechuan jus	22		
<b>SEARED SALMON FILLET</b> [GF/DF] asparagus, pea velouté, dill oil, aruga caviar	16	<b>WILD MUSHROOM GNOCCHI</b> [V] green pistachio pesto	17		

### SIDE ORDERS

<b>MINTED NEW POTATOES</b> [V/GF]	6
<b>ROCKET AND PECORINO</b> [GF]	4
<b>GARDEN PEAS WITH PEA SHOOTS</b> [V/VE/GF/DF]	6
<b>ROASTED ROOT VEGETABLES</b> [V/VE/GF/DF]	5
<b>SKINNY FRIES</b> [V/VE/GF/DF]	5
<b>HAND CUT CHUNKY CHIPS</b> [V/VE/GF/DF]	6
<b>POSH CHIPS</b> [V/GF] Grand Padano parmesan shaving and truffle oil	7.5

### SHARING PLATTERS

<b>SHARING DRY AGED FILLET BEEF CHATEAUBRIAND (18 OZ)</b> [GF/DF] buttered spinach, roasted onion puree, vine tomato, watercress, home made chips and red wine sauce (limited availability - please allow 30 mins to cook and rest - the beef that is not the chef!)	80
<b>SEAFOOD PLATTER</b> [GF/DF] a luxurious selection of 'fruits de mer', crab, oysters, east coast crevettes, mini prawn cocktail, smoked salmon, pickled cockles, caviar, shallot vinegar and dressed with seaweed & sea "mist"	79
<b>HALF A DOZEN OYSTERS</b> [GF/DF] shallot vinegar, seaweed, lemon & sea "mist"	22

V – Vegetarian | VE – Vegan | GF – Gluten Free | 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 seven a 10% discretionary service charge will be added to your bill.



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## ALL DAY DINING

### POKE BOWLS 21

*dressed rocket leaves, cherry tomatoes, cucumber, cauliflower florets with tumeric and pine nuts, pickled vegetables, celeriac remoulade, crispy onions, honey & mustard dressing, please choose your topping:*

- KOREAN FRIED CHICKEN [GF]**
- ASIAN SPICED POACHED SALMON [GF/DF]**
- HALLOUMI [V/GF]**
- GOATS CHEESE BON BONS [V/GF]**
- VEGAN CHEESE WITH SUN BLUSH TOMATOES, OLIVES AND LEMON OIL [V/VE/GF/DF]**

### STREET SANDWICHES

available until 5pm  
all sandwiches are accompanied by house slaw

- KOREAN FRIED CHICKEN BAO BUN** 14  
*gochujang sauce, sweet-pickled vegetables*
- BBQ PULLED PORK BAO BUN** 13  
*apple aioli, sweet-pickled vegetables*
- FISH FINGER "BUTTY" LUXE [GF OPT/DF OPT]** 14  
*beer battered prime haddock goujons, curry aioli, lemon, toasted brioche bun*

### SWEET TREATS

- AMALFI LEMON TART [V]** 9  
*with lemon & lime cream*
- FINEST ALEXANDER'S TRUFFLES [V/GF]** 7  
*6 handmade truffles in 3 assorted flavours - dark chocolate, milk chocolate amaretto, white chocolate & lemon*
- GUILT-FREE CHOCOLATE MOUSSE [V/VE/GF/DF]** 9  
*raspberry two ways, sugar tuille*
- ALEXANDER'S CLASSIC MINI CINNAMON DOUGHNUTS [V]** 7  
*caramel dipping sauce*

### ALEXANDER'S GELATERIA

- YOU'RE OFF YOUR NUTELLA AMBASSADOR [V]** 12  
*praline gelato, Nutella, Ferrero Rocher, caramelised hazelnuts whipped cream & wafers*
- RETRO BANANA SPLIT [V]** 11  
*caramelised hot banana with vanilla gelato, Belgian chocolate sauce, chantilly cream and toasted almond flakes*
- GELATO & SORBETS**  
*please ask your server for today's flavours and vegan options*  
*waffle cones available*  
**[V/GF/VE OPT/DF OPT]**
- ONE SCOOP** 3.5  
**TWO SCOOPS** 6  
**THREE SCOOPS** 8

### LITTLE EXPLORERS

TWO COURSES AND A  
GLASS OF FRUIT SQUASH  
£9 PER CHILD

#### MAINS

- FLATBREAD AND HUMMUS [V]**
- MINI FISH & CHIPS [GF/DF]**
- TOMATO & PARMESAN PASTA**  
**ADD CHICKEN (+ £2)**
- PESTO & PARMESAN PASTA [V]**  
**ADD CHICKEN (+ £2)**

#### DESSERT

- CHOCOLATE SUNDAE [V/GF]**
- FRUIT AND GELATO [V/GF/VE OPT/DF OPT]**
- WAFFLE AND GELATO [V/GF/VE OPT/DF OPT]**  
*with maple syrup*

### PRIVATE DINING & CELEBRATIONS

Looking for a unique venue to celebrate your special occasion?

The Lawrence, our first floor private dining room with stunning views overlooking the Church Green, is the perfect space for you and your guests to get together and enjoy a one of a kind, VIP experience.

Also available for meetings and conferences, The Lawrence has its own private bar, a ceiling mounted projector and flexible music facilities. Suitable for groups of up to 28 seated or 40 standing we offer a 'taste of Alexander's' sharing and buffet menus, as well as canapés & nibbles, afternoon tea or breakfast menus

Whatever you're celebrating, enjoy a personalised experience and warm welcome at Alexander's - speak to your server today for more details.

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