

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

CHARGRILLED LEBANESE FLATBREADS [V/VE OPT/DF OPT] brushed with caraway & maple oil, served with tzatziki & hummus	9	MONKFISH GOUJONS [GF] sweet chilli caramel dipping sauce	15	SALT & PEPPER SQUID [GF] spring onion, chilli, roasted garlic mayo	9.5
GREEN NOCELLARA DEL BELICE OLIVES [V/VE/GF/DF] the best olives there are!	6	GOATS CHEESE BON BONS [V/GF] beetroot relish, dressed salad	7	TREACLE CURED AGED BEEF FILLET [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
SOUTH CAROLINA PULLED PORK CROQUETTES [GF] ranch dressing	10	HALLOUMI BITES [V/GF] cranberry & rose harissa relish	9.5		
		KOREAN FRIED CHICKEN [GF] gochujang sauce, sweet pickled vegetables & lime	12		

MY PLATES

ALEXANDER'S GREAT BRITISH FISH & CHIPS [GF/DF] east coast haddock, hand cut chips, homemade tartar sauce, minted pea puree	18	CHARGRILLED HALLOUMI [V/GF/VE OPT/DF OPT] giant cous cous, ras el hanout, pomegranate, golden raisins, yoghurt dressing	17	SEARED SALMON FILLET english tenderstem, chilli and pinenuts, aruga caviar, coriander oil	18
FLAME GRILLED SALT AGED BLACK ANGUS BURGER crisp iceberg, house burger sauce, served with fries	15	SIRLOIN STEAK [GF] skinny fries, Café de Paris butter, rocket and pecorino salad	32	BACON RIBEYE [GF] Theo's special cut of gammon creates an intense flavour balanced with roast pineapple, salsa matcha, red cabbage, sesame & lime salad, and sour cream	22
WILD MUSHROOM GNOCCHI [V] green pistachio pesto	17	SEAFOOD LINGUINE crayfish tails, prawns, cherry tomatoes, chilli	31		
SOUTH AMERICAN BBQ PORK brisket mac & cheese, house slaw, South American cornbread, truffle honey butter	24	PIRI PIRI CHICKEN [GF/DF] sweet potato and spring onion hash, macho peas (mint, parsely & chilli)	24		

SHARING PLATTERS

SHARING DRY AGED FILLET BEEF CHATEAUBRIAND (18 OZ) [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		
SEAFOOD PLATTER [GF/DF] smoked mackerel with grated horseradish, roll mops, seaside pickled cockles, king prawns with Bloody Mary mayonaise, fresh oysters with tiger milk and Cabernet Sauvignon vinegar	79		
HALF A DOZEN OYSTERS [GF/DF] shallot vinegar, seaweed, lemon & sea "mist"	22		
		BBQ BRISKET MAC & CHEESE	8
		ROCKET & PECORINO [GF]	4
		TENDERSTEM BROCCOLI, GARLIC, CHILLI AND PINENUT [V/VE/GF/DF]	6
		HOUSE SLAW [V/GF/DF]	4
		SKINNY FRIES [V/VE/GF/DF]	5
		HAND CUT CHUNKY CHIPS [V/VE/GF/DF]	6
		POSH CHIPS [V/GF] Grand Padano parmesan shaving and truffle oil	7.5

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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POKE BOWLS 21

basmati rice, watermelon & mint, edemame beans, carrot ribbons, chargrilled broccoli & pinenuts, sesame, red cabbage, cucumber & tomato salsa, 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

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| 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, tartar sauce, lemon, toasted brioche bun | |

SWEET TREATS

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| BASQUE CHEESECAKE [V] | 9 | GUILT-FREE CHOCOLATE MOUSSE | 9 |
| figs, honey and caramelised walnuts | | [V/VE/GF/DF] | |
| FINEST ALEXANDER'S TRUFFLES [V/GF] | 7 | passionfruit two ways, sugar tuille | |
| 6 handmade truffles in 3 assorted flavours - dark chocolate, milk chocolate amaretto, white chocolate & lemon | | ALEXANDER'S CLASSIC MINI CINNAMON DOUGHNUTS [V] | 7 |
| | | caramel dipping sauce | |

ALEXANDER'S GELATERIA

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

MAC & CHEESE
ADD BRISKET (+ £2)

PESTO & PARMESAN PASTA [V]
ADD CHICKEN (+ £2)

DESSERT

CHOCOLATE SUNDAE [V/GF]

FRUIT AND GELATO
[V/ VE OPT /GF/DF OPT]

WAFFLE AND GELATO [V]
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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