

ALEXANDER'S

GRAND CAFÉ | BAR | TERRACE

SUNDAY MENU

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 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	BBQ BRISKET MAC & CHEESE	8
		KOREAN FRIED CHICKEN [GF] gochujang sauce, sweet pickled vegetables & lime	12		

SUNDAY ROAST

all our sunday roasts are served with homemade Yorkshire pudding, rich red wine gravy, cauliflower cheese, red cabbage with port and golden sultanas, honey glazed root vegetables and roast potatoes

SIRLOIN BEEF	28
LOIN OF PORK with crackling	23
FREE RANGE ROAST CHICKEN	20
CELERIAC WELLINGTON [V/VE] thyme gravy	17

SIDE ORDERS

CAULIFLOWER CHEESE [V/GF]	5
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

SUNDAY SPECIALS

ALEXANDER'S GRAND KEDGEREE [GF] indian influenced breakfast dish, smoked haddock, basmati rice, tumeric, almond flakes, egg with a light curry flavour	14	KOREAN CHICKEN WAFFLE Korean fried chicken, gochujang sauce, cashews & sesame	14	EGGS BENEDICT [GF OPT] 2 x poached free range eggs, with a choice of sliced Yorkshire ham, bacon, salmon or spinach, with hollandaise on toasted sourdough or English muffin	11-14
CHARGRILLED HALLOUMI [V/GF/VE OPT/DF OPT] giant cous cous, pommegrante, golden raisins, yoghurt dressing	17	ALEXANDER'S GREAT BRITISH FISH & CHIPS [GF/DF] east coast haddock, proper chips, homemade tartar, malt vinegar powder & chef's pea & mint purée	18	FLAME GRILLED SALT AGED BLACK ANGUS BURGER iceberg, tomato chutney, served with fries	15
SEAFOOD LINGUINE crayfish tails, prawns, cherry tomatoes, chilli	31	SEARED SALMON FILLET english tenderstem, chilli and pinenuts, aruga caviar, coriander oil	18	WILD MUSHROOM GNOCCHI [V] green pistachio pesto	17

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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SUNDAY MENU

STREET SANDWICHES

all sandwiches are accompanied by house slaw

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

SWEET TREATS

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

ALEXANDER'S GELATERIA

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

PRIVATE DINING & CELEBRATIONS

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.

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)

ROAST DINNER [V OPT/VE OPT]
(+ £3 SUPPLEMENT)
beef, pork, chicken or celeriac wellington, homemade Yorkshire pudding, honey glazed root vegetables, roast potatoes and gravy

DESSERT

CHOCOLATE SUNDAE [V/GF]

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

WAFFLE AND GELATO [V]
with maple syrup

ALEXANDER'S

AFTERNOON TEA

WED - SUN 14:00-17:00

TRADITIONAL
£30 pp

SPARKLING AFTERNOON TEA
£35 pp
served with prosecco

CHAMPAGNE AFTERNOON TEA
£40 pp
Includes a glass of Alexander's house champagne Perrier-Jouët - fresh & lively with spiralling bubbles its delicate bouquet & floral & fruity fragrance makes it the ideal companion for afternoon tea.

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