

ALEXANDER'S

PRIX FIXÉ

WEDNESDAY - FRIDAY
1630 - 1830

2 COURSES - £23

3 COURSES - £29



STARTERS

CHARGRILLED LEBANESE FLATBREADS [V/VE OPT]

brushed with caraway & maple oil, served with tzatziki & hummus

SOUTH CAROLINA PULLED PORK CROQUETTES [GF]

ranch dressing

SALT & CHILLI SQUID [GF]

fried in a spiced flour, glazed with sriracha

MAINS

FLAME GRILLED SALT AGED BLACK ANGUS BURGER

iceberg, tomato chutney, served with fries

KOREAN FRIED CHICKEN BAO BUN

gochujang sauce, sweet-pickled vegetables

WILD MUSHROOM GNOCCHI [V]

green pistachio pesto

DESSERTS

HOMEMADE JAM ROLY POLY [V]

cremè anglaise custard

ALEXANDER'S CLASSIC MINI CINNAMON DOUGHNUTS [V]

caramel dipping sauce

THREE SCOOP WAFFLE CONE [V]

gelato, ice cream & sorbets - please ask your server for today's flavours and vegan options



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.