

ALEXANDER'S

GRAND CAFÉ | BAR | TERRACE

ALL DAY DINING

EXECUTIVE HEAD CHEF - AARON TEMPLE

Welcome to the Autumn/Winter menu, we've got some real belly warmers for cold days and dark nights. This season we are emphasising some great British retro dishes, but not forgetting our Alexander's around the world favourites.

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

GREEN NOCELLARA DEL BELICE OLIVES
[V/VE/GF/DF]
the best olives there are!

6

SOUTH CAROLINA PULLED PORK CROQUETTES [GF]
ranch dressing

10

MONKFISH GOUJONS [GF]
sweet chilli caramel dipping sauce

15

GOATS CHEESE BON BONS
[V/GF]
beetroot relish, dressed salad

7

HALLOUMI BITES [V/GF]
cranberry & rose harissa relish

9.5

KOREAN FRIED CHICKEN [GF]
gochujang sauce, sweet pickled vegetables & lime

12

SALT & PEPPER SQUID [GF]
spring onion, chilli, roasted garlic mayo

9.5

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

ITALIAN ROAST TOMATO SOUP
[V/VE OPT/GF OPT/DF OPT]
fresh burrata & chef's own herbed focaccia bread

10

MY PLATES

ALEXANDER'S GREAT BRITISH FISH & CHIPS [GF/DF]
east coast haddock, hand cut chips, homemade tartar sauce, traditional chip shop curry sauce

18

FLAME GRILLED SALT AGED BLACK ANGUS BURGER
crisp iceberg, BBQ bourbon sauce, served with fries

15

BACON RIBEYE [GF]
Butcher 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

CHARGRILLED HALLOUMI
[V/VE OPT/DF OPT]
giant cous cous, ras el hanout, pomegranate, golden raisins, yoghurt dressing

17

SIGNATURE SIRLOIN STEAK [GF]
skinny fries, Café de Paris butter, rocket and parmesan salad

32

WILD MUSHROOM GNOCCHI
[V/ VE OPT]
green pistachio pesto

17

CUMBERLAND SAUSAGE [GF OPT]
buttered mash, red wine gravy, chives & crispy onions

14

KATSU CURRY [GF/DF]
breaded chicken cutlet, white rice with lemongrass & lime, naked slaw

15

BEEF SUET PUDDING
beef cheek & oxtail, herbed carrots & buttered mash

22

MEXICAN CHILLI
[GF OPT/DF OPT]
freshly ground beef, beans, tequila & coriander roast lime, sour cream, served with maple glazed flatbreads

14

SHARING PLATTERS

SHARING DRY AGED FILLET BEEF CHATEAUBRIAND (18 OZ) [GF/DF]
tenderstem broccoli, roasted onion puree, vine tomato, dressed rocket, homemade chips and red wine sauce (limited availability - please allow 30 mins to cook and rest - the beef that is not the chef!)

78

SUNDAY ROAST AVAILABLE SUN 12:30 - 19:00

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

ROAST BEEF 24

LOIN OF PORK 22
with crackling

FREE RANGE ROAST CHICKEN 20

CELERIAC WELLINGTON [V/VE] 17
thyme gravy

THREE ROAST SPECIAL 28
beef, pork & chicken

SIDE ORDERS

BBQ BRISKET MAC & CHEESE 8

CONFIT TOMATO, ROCKET AND PARMESAN [V] 6

TENDERSTEM BROCCOLI, GARLIC, CHILLI AND PINENUT
[V/VE/GF/DF] 6

CELERIAC REMOULADE
[V/GF/DF] 4

SKINNY FRIES
[V/VE/GF/DF] 5

HAND CUT CHUNKY CHIPS [V/VE/GF/DF] 6

POSH CHIPS [V/GF] 7.5
Grana Padano parmesan shaving and truffle oil

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.

ALL DAY DINING

STREET SANDWICHES

available until 5pm
all sandwiches are accompanied by house slaw

KOREAN FRIED CHICKEN BAO BUN <i>gochujang sauce, sweet-pickled vegetables</i>	14
BBQ PULLED PORK BAO BUN <i>apple aioli, sweet-pickled vegetables</i>	13
TAIWANESE TOFU BAO BUN [V/VE/DF] <i>crispy popcorn tofu, pickled vegetables, lime & coriander dressing</i>	13
FISH FINGER "BUTTY" LUXE [GF OPT/DF OPT] <i>beer battered prime haddock goujons, tartar sauce & lemon</i>	14

PRIX FIXÉ MENU

featuring many of your favourites, our fixed price menu is the perfect mid-week treat!

AVAILABLE WED - FRI
12:00 - 18:30

2 COURSES - £23
3 COURSES - £29

Pre-bookings not required

SWEET TREATS

CARIBBEAN RUM BABA [V] <i>muscovado cream, roast pineapple & toasted coconut</i>	8	FINEST ALEXANDER'S TRUFFLES [V/GF] <i>6 handmade truffles in 3 assorted flavours - dark chocolate, milk chocolate amaretto, white chocolate & lemon</i>	7
HOMEMADE JAM ROLY POLY [V] <i>crème anglaise custard</i>	8	ALEXANDER'S CLASSIC MINI CINNAMON DOUGHNUTS [V] <i>caramel dipping sauce</i>	7

ALEXANDER'S GELATERIA

NEW RECIPE 'YOU'RE OFF YOUR NUTELLA AMBASSADOR' [V] <i>praline gelato, Nutella, Ferrero Rocher, caramelised hazelnuts whipped cream & wafers</i>	12	GELATO, ICE CREAM & SORBETS <i>please ask your server for today's flavours and vegan options</i> <i>waffle cones available</i> [V/GF/VE OPT/DF OPT]	
YORKSHIRE SUNDAE [V/VE/DF] <i>raspberry and ginger ice cream, rhubarb compote & parkin</i>	8	ONE SCOOP	3.5
		TWO SCOOPS	6
		THREE SCOOPS	8

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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 GNOCCHI [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.