

# 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 Sunday 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] <i>brushed with caraway &amp; maple oil, served with tzatziki &amp; hummus</i>	9	<b>MONKFISH GOUJONS</b> [GF] <i>sweet chilli caramel dipping sauce</i>	15	<b>SALT &amp; PEPPER SQUID</b> [GF] <i>spring onion, chilli, roasted garlic mayo</i>	9.5
<b>GREEN NOCELLARA DEL BELICE OLIVES</b> [V/VE/GF/DF] <i>the best olives there are!</i>	6	<b>GOATS CHEESE BON BONS</b> [V/GF] <i>beetroot relish, dressed salad</i>	7	<b>TREACLE CURED AGED BEEF FILLET</b> [DF/GF OPT] <i>this is an Alexander's favourite, you might even say a signature dish - caramelised onion puree, roast &amp; crispy onion, sticky red wine jus</i>	16
<b>SOUTH CAROLINA PULLED PORK CROQUETTES</b> [GF] <i>ranch dressing</i>	10	<b>HALLOUMI BITES</b> [V/GF] <i>cranberry &amp; rose harissa relish</i>	9.5	<b>ITALIAN ROAST TOMATO SOUP</b> [V/VE OPT/GF OPT/DF OPT] <i>fresh burrata &amp; chef's own herbed focaccia bread</i>	10
		<b>KOREAN FRIED CHICKEN</b> [GF] <i>gochujang sauce, sweet pickled vegetables &amp; lime</i>	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*

<b>ROAST BEEF</b>	24
<b>LOIN OF PORK</b> <i>with crackling</i>	22
<b>FREE RANGE ROAST CHICKEN</b>	20
<b>CELERIAC WELLINGTON</b> [V/VE] <i>thyme gravy</i>	17
<b>THREE ROAST SPECIAL</b> <i>beef, pork &amp; chicken</i>	28

### SIDE ORDERS

<b>BBQ BRISKET MAC &amp; CHEESE</b>	8
<b>CAULIFLOWER CHEESE</b> [V/GF]	5
<b>CONFIT TOMATO, ROCKET AND PARMESAN</b> [V]	6
<b>TENDERSTEM BROCCOLI, GARLIC, CHILLI AND PINENUT</b> [V/VE/GF/DF]	6
<b>HOUSE SLAW</b> [V/GF/DF]	4
<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] <i>Grana Padano parmesan shaving and truffle oil</i>	7.5

### SUNDAY SPECIALS

<b>ALEXANDER'S GRAND KEDGEREE</b> [GF] <i>indian influenced breakfast dish, smoked haddock, basmati rice, tumeric, almond flakes, egg with a light curry flavour</i>	14	<b>ALEXANDER'S GREAT BRITISH FISH &amp; CHIPS</b> [GF/DF] <i>east coast haddock, hand cut chips, homemade tartar sauce, traditional chip shop curry sauce.</i>	18	<b>KATSU CURRY</b> [GF/DF] <i>breaded chicken cutlet, white rice with lemongrass &amp; lime, naked slaw</i>	15
<b>CHARGRILLED HALLOUMI</b> [V/VE OPT/DF OPT] <i>giant cous cous, ras el hanout, pomegranate, golden raisins, yoghurt dressing</i>	17	<b>FLAME GRILLED SALT AGED BLACK ANGUS BURGER</b> <i>crisp iceberg, BBQ bourbon sauce, served with fries</i>	15	<b>BEEF SUET PUDDING</b> <i>beef cheek &amp; oxtail, herbed carrots &amp; buttered mash</i>	22
<b>KOREAN CHICKEN WAFFLE</b> <i>Korean fried chicken, gochujang sauce, cashews &amp; sesame</i>	14	<b>CUMBERLAND SAUSAGE</b> [GF OPT] <i>buttered mash, red wine gravy, chives &amp; crispy onions</i>	14	<b>MEXICAN CHILLI</b> [GF OPT/DF OPT] <i>freshly ground beef, beans, tequila &amp; coriander roast lime, sour cream, served with maple glazed flatbreads</i>	14

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

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

### SWEET TREATS

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

### ALEXANDER'S GELATERIA

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