

# ALEXANDER'S

## SWEET TREATS

### PATISSERIE

**ALEXANDER'S PLAIN & SULTANA SCONES [V]** 4

*erved with butter, jam & clotted cream*

**CRUFFIN [V]** 5.5  
*ask your server for today's flavour*

**BROWNIE [V]** 3

**CHERRY CHEW [V/VE/DF]** 3

**MILLIONAIRE SHORTBREAD [V]** 3

**ALEXANDER'S SIGNATURE EGG CUSTARD TART [V]** 3

**FINEST ALEXANDER'S TRUFFLES [V/GF]** 7  
*6 handmade truffles in 3 assorted flavours - dark chocolate, milk chocolate amaretto, white chocolate & lemon*

### GELATERIA

*gelato, ice cream & sorbets  
please ask your server for today's flavours  
and vegan options  
[V/VE OPT]*

**ONE SCOOP** 3.5  
**TWO SCOOPS** 6  
**THREE SCOOPS** 8

### DESSERTS

**ALEXANDER'S CLASSIC MINI CINNAMON DOUGHNUTS [V]** 7

*caramel dipping sauce*

**CARIBBEAN RUM BABA [V]** 8  
*muscovado cream, roast pineapple & toasted coconut*

**HOMEMADE JAM ROLY POLY [V]** 8

*crème anglaise custard*



### SUNDAES

**NEW RECIPE 'YOU'RE OFF YOUR NUTELLA AMBASSADOR' [V]** 12

*praline gelato, Nutella, Ferrero Rocher, caramelised hazelnuts, whipped cream & wafers*

**YORKSHIRE SUNDAE [V/VE/DF]** 8  
*raspberry and ginger ice cream, rhubarb compote & parkin*

*VE - Vegan | V - Vegetarian | 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.*

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## NIBBLES

our all day dining menu is always available too,  
but these are our recommended nibbles

<b>GREEN NOCELLARA DEL BELICE OLIVES</b> [V/VE/GF/DF] the best olives there are!	6	<b>MONKFISH GOUJONS</b> [GF] soy caramel dipping sauce	15
<b>CASHEW NUTS</b> [V/VE/GF/DF] choose between salt & pepper or sweet chilli	4.75	<b>GOATS CHEESE BON BONS</b> [V/GF] beetroot relish, borage flower	7
<b>CHARGRILLED LEBANESE FLATBREADS</b> [V/VE OPT/DF OPT] brushed with caraway & maple oil, served with tzatziki & hummus	9	<b>HALLOUMI BITES</b> [V/GF] cranberry & rose harissa relish	9.5
<b>SOUTH CAROLINA PULLED PORK CROQUETTES</b> [GF] ranch dressing	10	<b>KOREAN FRIED CHICKEN</b> [GF] gochujang sauce, sweet pickled vegetables & lime	12
		<b>SALT &amp; CHILLI SQUID</b> [GF] fried in a spiced flour, glazed with sriracha	9.5

## PRIVATE DINING & CELEBRATIONS

Our private dining and function room, The Lawrence, is a versatile, intimate venue that can be adapted for business and training events, or celebrations including dinner parties and wedding receptions. And with its own bar, sound and multimedia presentation system, and fabulous views overlooking the Parish Green and Skipton's High Street, The Lawrence is the ideal town centre location for any event.

For more information, please speak to your server.

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