

## SWEET TREATS

5.5

3

3

#### PATISSERIE

#### **DESSERTS**

ALEXANDER'S PLAIN
& SULTANA SCONES [V]
erved with butter, jam &

clotted cream

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

BROWNIE [V]

CHERRY CHEW [V/VE/DF]

MILLIONAIRE SHORTBREAD [V]

ALEXANDER'S SIGNATURE EGG CUSTARD TART [V]

FINEST ALEXANDER'S TRUFFLES [V/GF]

6 handmade truffles in 3 assorted flavours - dark chocolate, milk chocolate amaretto, white chocolate & lemon



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

4 ALEXANDER'S CLASSIC
MINI CINNAMON
DOUGHNUTS [V]
caramel dipping sauce

CARIBBEAN RUM BABA [V]
muscavado cream, roast pineapple
& toasted cocnut

3 HOMEMADE JAM
ROLY POLY [V]
3 crème anglaise custard

### SUNDAES

NEW RECIPE
'YOU'RE OFF YOUR
NUTELLA AMBASSADOR' [V]
recline celeto Nutella Formes Poches

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

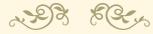
Allergy Advice - please note whilst we do our very best to make our dishes allergy free we cannot guarantee a completely gluten or dairy free environment. Nuts are used in our kitchen. Please ask your server for any specific allergy advice.

# **ALEXANDER'S**

#### NIBBLES

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

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



ranch dressing

### 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 it's 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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