

ALEXANDER'S

PRIX FIXÉ

WEDNESDAY - FRIDAY
12 NOON - 18:30

2 COURSES - £23
3 COURSES - £29



STARTERS

CHARGRILLED LEBANESE FLATBREADS [V/VE OPT]

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

HALLOUMI BITES [V/GF]

cranberry & rose harissa relish

SALT & CHILLI SQUID [GF]

fried in a spiced flour, glazed with siracha

MAINS

FLAME GRILLED SALT AGED BLACK ANGUS BURGER

crisp iceberg, BBQ bourbon sauce, served with fries

KOREAN FRIED CHICKEN BAO BUN

gochujang sauce, sweet-pickled vegetables

WILD MUSHROOM GNOCCHI [V]

green pistachio pesto

DESSERTS

CUSTARD TART

*chef's homemade recipe - no frills just a perfect slice
of perfect custard tart with freshly grated nutmeg*

ALEXANDER'S CLASSIC MINI CINNAMON DOUGHNUTS [V]

caramel dipping sauce

THREE SCOOP WAFFLE CONE [V]



*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.