

ALEXANDER'S

PRIX FIXÉ

WEDNESDAY - FRIDAY
12 NOON - 18:30

2 COURSES - £23
3 COURSES - £29



STARTERS

CHARGRILLED LEBANESE FLATBREADS [V/VE OPT/DF OPT]

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

MANCHEGO CHEESE & OREGANO CROQUETTES [GF/V]

honey wholegrain mustard dipping sauce

PAPRIKA SPICED SQUID [GF/DF]

smoked almond romesco sauce

MAINS

FLAME GRILLED SALT AGED BLACK ANGUS BURGER [DF]

*two 4oz patty, beef tomato, baby gem, red onion & pickled gerkin,
served with honey mustard mayo*

KOREAN FRIED CHICKEN BAO BUN

gochujang sauce, sweet-pickled vegetables

LOMBARDY STYLE SUMMER VEG RISOTTO [GF/V/VE OPT]

parmesan, peas, broccoli & asparagus

DESSERTS

AMALFI LEMON TART

with lemon & lime cream and mint

CHURROS [V]

belgian chocolate 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.