

ALEXANDER'S

GRAND CAFÉ | BAR | TERRACE

ALL DAY DINING

EXECUTIVE HEAD CHEF - LOUISE KINSELLA

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 early Summer 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

CHARGRILLED LEBANESE FLATBREADS [V/VE OPT/DF OPT] brushed with caraway & maple oil, served with tzatziki & seasonal hummus	9	GARLIC, ROSEMARY & THYME NOCELLARA OLIVES [V/VE/DF/GF] the best olives there are!	6	MACKENZIE'S SMOKED MACKEREL PÂTÉ [GF OPT] roasted lemon, capers, cornichons & fennel melba toast	12
PAPRIKA SPICED SQUID [GF/DF] smoked almond romesco sauce	10	MANCHEGO CHEESE & OREGANO CROQUETTES [GF/V] honey wholegrain mustard dipping sauce	10	TREACLE CURED AGED BEEF FILLET [DF/GF OPT] this is an Alexander's favourite, you might even say a signature dish - caramelised onion puree, roast & crispy onion, sticky red wine jus	16
KOREAN FRIED CHICKEN [GF] gochujang sauce, sweet pickled vegetables & lime	12	MONKFISH GOUJONS [GF/DF] caramel dipping sauce	15		

MY PLATES

ALEXANDER'S GREAT BRITISH FISH & CHIPS [GF/DF] east coast haddock, triple cooked chips, chunky tartar sauce & mint buttered english peas	18	KOREAN CHICKEN [GF/DF OPT] gochujang sauce, asian green veg, sweet pickles & lime	17	FLAME GRILLED SALT AGED BLACK ANGUS BURGER [DF] two 4oz patty, beef tomato, baby gem, red onion & pickled gerkin relish, served with honey mustard mayo	17
MONKFISH KERALAN CURRY [GF/DF] cumin & coriander rice, onion bhaji, chilli mango & green beans	26	SIGNATURE 8OZ SIRLOIN STEAK [GF] Café de Paris butter, tomato rocket salad	29	HONEY SOY GLAZED SALMON [GF/DF] udon noodles, dashi broth & asian greens	24
LOMBARDY STYLE SUMMER VEG RISOTTO [GF/V/VE OPT] parmesan, peas, broccoli & asparagus	16	MIDDLE EASTERN LAMB CUTLETS [DF OPT] sundried tomato tabbouleh, preserved lemon, mint & coriander dressing	28	CRISPY TOFU [DF] udon noodles, dashi broth & asian greens	18

SHARING PLATTERS

Available weekends only, please pre book for Wednesday - Friday

SHARING DRY AGED FILLET BEEF CHATEAUBRIAND (18 OZ) [GF/DF] tenderstem broccoli, roasted onion puree, vine tomato & red wine sauce (limited availability - please allow 30 mins to cook and rest - the beef that is not the chef!)	79
SEAFOOD PLATTER [GF/DF] prawn 'bloody mary' marie-rose, scallop ceviche, dressed crab, crab claws, hot smoked salmon, 6 oysters, crevettes, samphire and cabernet sauvignon vinegar dressing & sea "mist"	79
HALF A DOZEN OYSTERS [GF/DF] cabernet sauvignon vinegar, seaweed, lemon & sea "mist"	22

SIDE ORDERS

TENDERSTEM BROCCOLI & GREEN BEANS WITH AROMATIC BUTTER [GF/V/VE OPT/DF OPT]	7.5
CAESAR DRESSED SIDE SALAD [V/GF]	6
SKIN-ON-FRIES [V/VE/GF/DF]	5
TRIPLE COOKED CHIPS [V/VE/GF/DF]	6
POSH CHIPS [V/GF] Grand Padano parmesan shaving and truffle oil	7.5

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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POKE BOWLS 24

tomato & cucumber salsa with basil and coriander; smashed black peas; carrot ribbons; red onion; guacamole; dressed leaves; pepper & pineapple jewelled cous cous, crispy onions, peach vinaigrette dressing

PLEASE CHOOSE YOUR TOPPING:

CHARGRILLED CHICKEN [GF OPT]

CRISPY TOFU [GF OPT]

HOT SMOKED SALMON [GF OPT]

SOFT SHELL CRAB [GF OPT]

STREET SANDWICHES

available until 3pm

all sandwiches are accompanied by house slaw
[GF]

KOREAN FRIED CHICKEN BAO BUN

gochujang sauce, sweet-pickled vegetables

15

**SOUTHERN STYLE CRISPY SOFT SHELL
CRAB "BUTTY" [GF OPT/DF OPT]**

chipotle sauce, baby gem lettuce, lightly toasted brioche bun

15

FISH FINGER "BUTTY" LUXE [GF OPT/DF OPT]

beer battered prime haddock goujons, curry aioli, lemon,
lightly toasted brioche bun

15

TREACLE BEEF OPEN SANDWICH

served with rocket, horseradish & crispy banana shallots on
homemade white bloomer

15

**'BLOODY MARY' MARIE ROSE PRAWN
OPEN SANDWICH**

hot smoked salmon served on homemade white bloomer

15

SWEET TREATS

AMALFI LEMON TART [V] 9.5
with lemon & lime cream and mint

**PIÑA COLADA UPSIDE
DOWN CAKE [V]** 7
mini pineapple cake, rum
soaked raisins & coconut gelato

CUSTARD TART [V] 7
Chef's homemade recipe - no
frills just a slice of perfect
custard tart with freshly
grated nutmeg

ALEXANDER'S GELATERIA

STRAWBERRY [V] 12
ETON MESS SUNDAE
strawberries, strawberry & raspberry
coulis, meringue, white chocolate pieces
& vanilla gelato

'CRUNCHIE' HONEYCOMB 12
SUNDAE [V]
chocolate & honeycomb pieces, choc
chips, salted caramel & caramel gelato

CHOCOLATE BROWNIE 12
SUNDAE [V]
goey brownie bites, vanilla cream,
raspberry coulis & chocolate gelato

GELATO & SORBETS

please ask your server for today's
flavours and vegan options
waffle cones available
[V/GF/VE OPT/DF OPT]

ONE SCOOP 3.5
TWO SCOOPS 6
THREE SCOOPS 8

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LITTLE EXPLORERS

TWO COURSES AND A
GLASS OF FRUIT SQUASH
£9 PER CHILD

MAINS

FLATBREAD AND HUMMUS [V]

MINI FISH & CHIPS [GF/DF]

CRISPY CHICKEN GOUJONS
fries & english sweet peas

MINATURE BEEF BURGER
with fries

DESSERT

CHOCOLATE SUNDAE
[V/GF OPT]

FRUIT AND GELATO
[V/GF/VE OPT/DF OPT]

WAFFLE AND GELATO
with maple syrup

PRIVATE DINING & CELEBRATIONS

Looking for a unique venue to celebrate your special occasion?

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.