

ALEXANDER'S

SWEET TREATS

PÂTISSERIE

from 11am

CREAM TEA

homemade scone (fruit or plain)
served with jam, clotted cream &
your choice of tea or coffee

ALEXANDER'S PLAIN & SULTANA SCONES [V]

served with jam & clotted cream

CRUFFIN [V]

please ask your server for today's
flavour

BROWNIE [V]

please ask your server for today's
flavour

CHERRY CHEW [V]

MILLIONAIRE SHORTBREAD [V]

DOUGHNUT

please ask your server for today's
flavour

ALEXANDER'S SIGNATURE ROCKY ROAD

biscuit pieces, marshmallow
& chocolate

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

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.

All items are subject to change due to availability

DESSERTS

from 12 noon

8 PIÑA COLADA UPSIDE DOWN CAKE [V]

mini pineapple cake, rum soaked
raisins & coconut gelato

5.95 AMALFI LEMON TART [V] 9.5

with lemon & lime cream and mint

5.5 CUSTARD TART [V] 7

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



SUNDAES

3.95 STRAWBERRY ETON MESS SUNDAE [V] 12

strawberries, strawberry, & raspberry
coulis, meringue, white chocolate pieces &
vanilla gelato

3.95 'CRUNCHIE' HONEYCOMB SUNDAE [V] 12

chocolate & honeycomb pieces, choc
chips, salted caramel & caramel gelato

CHOCOLATE BROWNIE SUNDAE [V] 12

goey brownie bites, vanilla cream,
raspberry coulis & chocolate gelato

ALEXANDER'S

NIBBLES

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

GARLIC, ROSEMARY & THYME NOCELLARA OLIVES <i>[V/VE/GF/DF]</i> <i>the best olives there are!</i>	6	MACKENZIE'S SMOKED MACKEREL PATE <i>[GF OPT]</i> <i>roasted lemon, capers, cornichons & fennel melba toast</i>	12
CHARGRILLED LEBANESE FLATBREADS <i>[V/VE OPT/DF OPT]</i> <i>brushed with caraway & maple oil, served with tzatziki & seasonal hummus</i>	9	TREACLE CURED AGED BEEF FILLET <i>[DF/GF OPT]</i> <i>caramelised onion puree, roast & crispy onion, sticky red wine jus</i>	16
MANCHEGO CHEESE & OREGANO CROQUETTES <i>[V/GF]</i> <i>ranch dressing</i>	10	KOREAN FRIED CHICKEN <i>[GF]</i> <i>gochujang sauce, sweet pickled vegetables & lime</i>	12
MONKFISH GOUJONS <i>[GF/DF]</i> <i>caramel dipping sauce</i>	15	PAPRIKA SPICED SQUID <i>[GF]</i> <i>smoked almond romesco sauce</i>	10

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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