

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 Autumn 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] <i>brushed with caraway & maple oil, served with tzatziki & seasonal hummus</i>	9	GARLIC, ROSEMARY & THYME NOCELLARA OLIVES [V/VE/DF/GF] <i>the best olives there are!</i>	6	WILD MUSHROOM PÂTÉ [DF OPT] <i>black truffle on sea salt melba toast</i>	12
SMOKED PAPRIKA SPICED SQUID [GF/DF] <i>garlic saffron aioli</i>	10	WENSLEYDALE CHEESE & THYME CROQUETTES [GF/V] <i>spiced cranberry chutney</i>	10	TREACLE CURED AGED BEEF FILLET [DF/GF OPT] <i>this is an Alexander's favourite, you might even say a signature dish - caramelised onion puree, roast & crispy onion, sticky red wine jus</i>	16
KOREAN FRIED CHICKEN [GF] <i>gochujang sauce, sweet pickled vegetables & lime</i>	12	MONKFISH GOUJONS [GF/DF] <i>caramel dipping sauce</i>	15		

MY PLATES

ALEXANDER'S GREAT BRITISH FISH & CHIPS [GF/DF] <i>east coast haddock, triple cooked chips, chunky tartar sauce & salt and vinegar mushy peas</i>	18	KOREAN CHICKEN [GF/DF OPT] <i>gochujang sauce, asian green veg, sweet pickles & lime</i>	17	OVEN ROAST SALMON [GF] <i>parmentier potatoes, jerusalem artichoke, leeks, mussel targon cream veloute sauce</i>	24
KASHMIRI COCONUT CURRY [V/VE/GF OPT/DF] <i>choose between jackfruit £18 or monkfish £26 aromatic yellow rice, flake almonds & spinach samosa</i>		FLAME GRILLED SALT AGED BLACK ANGUS BURGER [DF] <i>two 4oz patty, beef tomato, romaine lettuce, harrogate blue cheese, caramelised red onion, served with honey mustard mayo</i>	18	AUTHENTIC JAMAICAN OXTAIL STEW [GF OPT/DF] <i>butter beans, root vegetables, warm crusty tiger roll</i>	26
ROASTED BUTTERNUT SQUASH & SAGE RISOTTO [GF/V/VE OPT] <i>parmesan crisp, salted pumpkin seeds</i>	16	CRISPY TOFU [DF] <i>udon noodles, dashi broth & asian greens</i>	18	SIGNATURE 8OZ SIRLOIN STEAK [GF] <i>Café de Paris butter, tomato rocket salad</i>	29

SHARING PLATTER

Available weekends only, please pre book for Wednesday - Friday

SHARING DRY AGED FILLET BEEF CHATEAUBRIAND (18 OZ) [GF/DF] <i>roasted root vegetables, 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!)</i>	79
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SUNDAY ROAST

AVAILABLE SUN
12:30 - 19:00

all our sunday roasts are served with homemade Yorkshire pudding, rich red wine gravy, cauliflower cheese, red cabbage with port and golden sultanas, honey glazed root vegetables and roast potatoes

please ask your server for this week's selection of specials and roasts

SIDE ORDERS

ROASTED ROOT VEGETABLES [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] <i>Grand Padano parmesan shaving and truffle oil</i>	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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STREET SANDWICHES

available until 3pm
all sandwiches are accompanied by house slaw
[GF]

KOREAN FRIED CHICKEN BAO BUN <i>gochujang sauce, sweet-pickled vegetables</i>	15
FISH FINGER "BUTTY" LUXE [GF OPT/DF OPT] <i>beer battered prime haddock goujons, curry aioli, lemon, lightly toasted brioche bun</i>	15
TREACLE BEEF OPEN SANDWICH <i>served with rocket, horseradish & crispy banana shallots on homemade white bloomer</i>	15
'BLOODY MARY' MARIE ROSE PRAWN OPEN SANDWICH <i>hot smoked salmon served on homemade white bloomer</i>	15

PRIX FIXÉ MENU

featuring many of your favourites, our fixed price menu is the perfect mid-week treat!

AVAILABLE WED - FRI
12:00 - 18:30

2 COURSES - £23
3 COURSES - £29

Pre-bookings not required

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

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.

SWEET TREATS

OLD FASHIONED TREACLE TART [V] <i>cinnamon orange clotted cream or custard</i>	9.5	CUSTARD TART [V] <i>Chef's homemade recipe - no frills just a slice of perfect custard tart with freshly grated nutmeg</i>	7
RUM SPICED CHOCOLATE MOUSSE [V/VE OPT/GF OPT/DF] <i>dark chocolate hazelnut crumb, sugar shard</i>	7.5	'CRUNCHIE' HONEYCOMB SUNDAE [V] <i>chocolate & honeycomb pieces, choc chips, salted caramel & caramel gelato</i>	12

ALEXANDER'S GELATERIA

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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