

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*

WENSLEYDALE CHEESE AND THYME CROQUETTES [GF/V]

spiced cranberry chutney

SMOKED PAPRIKA SPICED SQUID [GF/DF]

garlic saffron aioli

MAINS

FLAME GRILLED SALT AGED BLACK ANGUS BURGER [DF]

*two 4oz patty, beef tomato, romaine lettuce, harrogate blue cheese,
caramelised red onion, served with honey mustard mayo*

KOREAN FRIED CHICKEN BAO BUN

gochujang sauce, sweet-pickled vegetables

ROAST BUTTERNUT SQUASH AND SAGE RISOTTO [GF/V/VE OPT]

parmesan crisp, salted pumpkin seeds

DESSERTS

OLD FASHIONED TREACLE TART [V]

cinnamon orange clotted cream or custard

RUM SPICED CHOCOLATE MOUSSE [V/VE OPT/GF OPT/DF]

dark chocolate hazelnut crumb, sugar shard

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.