

ALEXANDER'S

GRAND CAFÉ | BAR | TERRACE

ALL DAY DINING

EXECUTIVE HEAD CHEF - LOUISE KINSELLA

This summer we have kept some of our Alexander's favourites and introduced some new seasonal dishes too. Watch out for our Week-end specials, chefs finest dishes.

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	9.8	GARLIC, ROSEMARY & THYME NOCELLARA OLIVES [V/VE/DF/GF] without any doubt the best olives there are!	6	SWEDISH SHRIMP TOAST MELBA [GF OPT] chopped prawns in mayo, Dijon mustard, red onion, chopped dill, lemon on buttered toast melba, topped with salmon roe	15
MANCHEGO CHEESE & OREGANO CROQUETTES [GF/V] honey wholegrain mustard dipping sauce	12	FRIED JAPANESE CHICKEN KARAAGE [GF/DF] marinated chicken pieces in Sake, ginger, garlic, soy sauce and brown sugar served with kewpie mayo and green onions and Asian slaw	14	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	18
MOULES MARINIÈRE [GF OPT] garlic, white wine & cream velouté, served with warm bread	14				

MY PLATES

ALEXANDER'S GREAT BRITISH FISH & CHIPS [GF/DF] east coast haddock, triple cooked chips, chunky tartar sauce & salt and vinegar mushy peas	19	SIGNATURE 8OZ SIRLOIN STEAK [GF] vine ripened roasted tomatoes, rocket salad, served with bearnaise or peppercorn sauce	30	'BENGALI' JACKFRUIT CURRY [VE/GF/DF] served in an aromatic coconut curry sauce, potatoes, green beans, mango chutney and cumin scented rice	26
'BENGALI' KING PRAWN CURRY [GF/DF] served in an aromatic coconut curry sauce, potatoes, green beans, mango chutney and cumin scented rice	26	LOMBARDY STYLE SUMMER RISOTTO [GF/V/VE OPT] English garden peas, asparagus, vine ripened tomatoes, parmesan cheese, made with Italian Arborio rice	18	BBQ SLOW COOKED BEEF SHORT RIBS [GF OPT/DF OPT] sweet potatoes, crispy shallot rings, feta crumb, corn on the cob with chili & lime butter	30
US STYLE DOUBLE SALT AGED ANGUS BURGER [DF] two 4oz patties, brioche bun, beef tomato, romaine lettuce, Monterey Jack cheese, caramelised red onion, served with honey mustard mayo	18	FRIED JAPANESE CHICKEN KARAAGE [GF/DF] marinated chicken pieces in Sake, ginger, garlic, soy sauce and brown sugar served with kewpie mayo and green onions and Asian slaw	22	COBB SALAD [V/VE OPT] plum cherry tomatoes, crisp green lettuce, sliced avocado, boiled free range egg, sweetcorn, lemon herbed vinaigrette or ranch dressing choose from the following: grilled chicken and bacon Cuban ham smoked salmon and marie rose prawns feta cheese	24
SEA BASS [DF OPT] roasted new potatoes, fennel, courgette ribbons, lemon and butter sauce with crispy caper berries	27	MOULES FRITES MARINIÈRE [GF OPT] garlic, white wine and cream velouté, served with warm bread & skin on fries	25		

SHARING PLATTERS

Available weekends only, please pre book for Wednesday - Friday

SHARING DRY AGED FILLET BEEF CHATEAUBRIAND (18 OZ) [GF/DF] green beans, roasted onion puree, vine tomatoes with red wine jus. (limited availability) - please allow 30 minutes to cook and rest – the beef that is not the chef!	89
SEAFOOD PLATTER [GF/DF] Prawn 'bloody mary' marie rose sauce, scallop ceviche, dressed crab, crab claws, gravadlax, king prawns, 4 oysters, served with samphire and cabernet sauvignon vinegar dressing & 'sea mist'	88
HALF A DOZEN OYSTERS [GF/DF] cabernet sauvignon vinegar dressing & 'sea mist'	26

SIDE ORDERS

GREEN BEANS AND BROCCOLI STEMS [GF/V/VE OPT/DF OPT] with aromatic butter	6
RETRO ROCKET, SUN DRIED TOMATO & PARMESAN	8
SKIN-ON-FRIES [V/VE/GF/DF]	5.9
TRIPLE COOKED CHIPS [V/VE/GF/DF]	6.5
POSH CHIPS [V/GF] grand Padano parmesan shaving and truffle oil	7.8

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. A 10% service charge will be added to your bill. Please let your server know if you would like it removed.

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ALL DAY DINING

LUNCHTIME STREET SANDWICHES & TARTS

available until 2:30pm
all served with house slaw

ALEXANDER'S REUBEN SANDWICH [GF OPT]	17
<i>pastrami, Swiss cheese, sauerkraut, thousand island dressing, on granary bloomer</i>	
FISH FINGER "BUTTY" LUXE SANDWICH [GF OPT/DF OPT]	15
<i>beer battered prime haddock goujons, curry aioli, lemon, lightly toasted brioche bun</i>	
TREACLE BEEF OPEN SANDWICH [GF OPT]	16
<i>served with rocket, horseradish & crispy banana shallots on homemade white bloomer</i>	
SMOKED SALMON & BACON SANDWICH [GF OPT]	17
<i>bear with us, this is a great combination, served with cream cheese, honey mustard on white or granary bloomer</i>	
SUNBLUSH PESTO, CHEDDAR CHEESE & TOMATO [V]	16
<i>served with rocket, orange and feta salad</i>	

LITTLE EXPLORERS

TWO COURSES AND A
GLASS OF FRUIT SQUASH
£11 PER CHILD

MAINS

FLATBREAD AND HUMMUS [V/VE]

CRISPY FISH GOUJONS [GF/DF]
fries & English garden peas

KID'S BEEF BURGER [DF]
with fries (add cheese for £2 extra)

SMALL CHICKEN CURRY [GF/DF]
with rice and mango chutney

DESSERT

ONE SCOOP OF GELATO OR SORBET
[V/GF/VE OPT/DF OPT]
with maple syrup

SUMMER FRUITS [V/VE/GF]
with white chocolate shard

SWEET TREATS

PROSECCO JELLY WITH SUMMER FRUITS [GF/DF OPT]	8.5	ESPRESSO FLAVOURED CHOCOLATE TERRINE [GF/V]	8
<i>orange & passion fruit coulis, white chocolate shard</i>		<i>home made with crème anglaise</i>	
GLAZED ITALIAN AMALFI LEMON TART [V]	9.5	DAME BLANCHE [GF/V]	8
<i>served with mint & lime ream and candied lemon pieces</i>		<i>finest vanilla gelato with hot chocolate sauce</i>	

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	8.5

ALEXANDER'S SUNDAE'S

STRAWBERRY ETON MESS SUNDAE [V]	12	CHOCOLATE BROWNIE SUNDAE [V]	12
<i>strawberries, strawberry coulis, meringue, white chocolate pieces & vanilla gelato</i>		<i>goey brownie bites, vanilla cream, raspberry coulis & chocolate gelato</i>	
'CRUNCHIE' HONEYCOMB SUNDAE [V]	12		
<i>chocolate & honeycomb pieces, choc chips, salted caramel & caramel gelato</i>			

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*

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