

# ALEXANDER'S

GRAND CAFÉ | BAR | TERRACE

## ALL DAY DINING

EXECUTIVE HEAD CHEF - LOUISE KINSELLA

This Autumn and Winter we are enjoying the bounty of the forest and field, we have an Alexander's Grand Tour selection of dishes for you to try along with our signature Treacle Beef and other customer favourites. On weekends our chefs will present market specials with the best of local produce. We hope you enjoy our latest offering.

### NIBBLES, SMALL PLATES & STARTERS

we recommend three to four dishes to share for two people, or just order one or two as your starter

|                                                                                                                                         |     |                                                                                                                                                                                   |    |                                                                                                                                                                                                 |      |
|-----------------------------------------------------------------------------------------------------------------------------------------|-----|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>CHARGRILLED LEBANESE FLATBREADS</b><br>[V/VE OPT/DF OPT]<br>brushed with caraway & maple oil, served with tzatziki & seasonal hummus | 9.8 | <b>ORANGE ROSEMARY NOCELLARA OLIVES</b><br>[V/VE/DF/GF]<br>without any doubt the best olives there are!                                                                           | 7  | <b>TUNISIAN SPICED COD BITES (GOLDEN NUGGETS)</b> [GF/DF OPT]<br>harissa marinated cod with honey, lemon coriander yogurt sauce                                                                 | 12   |
| <b>BUTTERNUT SQUASH, CHILLI, CHEESE CROQUETTES</b> [GF/V]<br>smoked paprika aioli                                                       | 12  | <b>JAPANESE FRIED CHICKEN KARAAGE</b> [GF/DF]<br>marinated chicken pieces in sake, ginger, garlic, soy sauce, brown sugar, kewpie mayo, kimchi pickled vegetables, mixed chillies | 14 | <b>TREACLE CURED AGED BEEF FILLET</b> [DF/GF OPT]<br>this is an Alexander's favourite, you might even say a signature dish - caramelised onion puree, roast & crispy onion, sticky red wine jus | 18.5 |

### MY PLATES

|                                                                                                                    |    |                                                                                                                                                                                   |    |                                                                                                                                                                        |      |
|--------------------------------------------------------------------------------------------------------------------|----|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>SLOW COOKED TANDOORI LAMB SHANK</b> [GF/DF]<br>aloo gobi Matar, cauliflower, potatoes & green peas              | 30 | <b>SIGNATURE 8OZ SIRLOIN STEAK</b> [GF]<br>with garlic portobello mushroom, roasted tomatoes, peppercorn or Diane sauce                                                           | 30 | <b>SALT AGED DOUBLE ANGUS BURGER</b><br>with smoked cheese, 2 x 4oz patties, seeded brioche bun, tomato, shredded iceberg lettuce, red onion, honey mustard mayonnaise | 19.5 |
| <b>BAKED SALMON FILLET</b> [GF]<br>duchess potatoes, chard, winter greens, cream & dill, lemon sauce, crisped kale | 28 | <b>MOROCCAN TAGINE</b> [V/VE/DF]<br>autumn/winter vegetables - squash, carrots, chickpeas, saffron couscous, preserved lemon, flat bread                                          | 23 | <b>ALEXANDER'S GREAT BRITISH FISH &amp; CHIPS</b> [GF/DF]<br>east coast haddock, triple cooked chips, chunky tartar sauce & salt and vinegar mushy peas                | 19   |
| <b>WILD MUSHROOM &amp; CHESTNUT RISOTTO</b> [V/GF/VE OPT]<br>truffle oil, parmesan, crispy leeks                   | 19 | <b>JAPANESE FRIED CHICKEN KARAAGE</b> [DF/GF]<br>marinated chicken pieces in sake, ginger, garlic, soy sauce, brown sugar, kewpie mayo, kimchi pickled vegetables, mixed chillies | 22 |                                                                                                                                                                        |      |

### SHARING PLATTERS

Available weekends only, please pre book for  
Wednesday - Friday

|                                                                                                                                                                                                                                            |    |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>SHARING DRY AGED FILLET BEEF CHATEAUBRIAND (18 OZ)</b> [GF/DF]<br>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 |
| <b>HALF A DOZEN OYSTERS</b> [GF/DF]<br>cabernet sauvignon vinegar dressing & 'sea mist'                                                                                                                                                    | 26 |

### SIDE ORDERS

|                                                                                       |     |
|---------------------------------------------------------------------------------------|-----|
| <b>MAPLE GLAZED ROASTED ROOT VEGETABLES</b> [V/VE]<br>with aromatic butter            | 7   |
| <b>ROCKET SALAD WITH PLUM TOMATOES</b> [V/VE]<br>red onion and garlic & herb dressing | 8   |
| <b>SKIN-ON-FRIES</b> [V/VE/GF/DF]                                                     | 6   |
| <b>TRIPLE COOKED CHIPS</b> [V/VE/GF/DF]                                               | 6.5 |
| <b>POSH CHIPS</b> [V/GF]<br>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 14:30  
all served with house slaw

|                                                                                                                                                                                             |    |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>ALEXANDER'S TURKEY &amp; BRIE AND CARAMELIZED RED ONION CLUB SANDWICH</b><br>[GF OPT]<br>on granary bloomer                                                                              | 16 |
| <b>FISH FINGER "BUTTY" LUXE SANDWICH</b><br>[GF OPT/DF OPT]<br>beer battered prime haddock goujons, curry aioli, lemon, lightly toasted brioche bun                                         | 16 |
| <b>TREACLE BEEF OPEN SANDWICH</b> [GF OPT]<br>served with rocket, horseradish & crispy banana shallots on homemade white bloomer                                                            | 17 |
| <b>SMOKED SALMON &amp; BLOODY MARIE PRAWN OPEN SANDWICH</b> [DF OPT]<br>watercress on homemade white bloomer                                                                                | 17 |
| <b>ALEXANDER'S ULTIMATE CHEESE SANDWICH</b> [V, GF OPTION]<br>mature cheddar, Wensleydale & cranberry cheese, lettuce, grated carrot mayo, tomato, tangy pickle on granary or white bloomer | 16 |

### 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

**FRUIT SALAD** [GF]  
with white chocolate shard

### SWEET TREATS

|                                                                                                              |     |                                                                                                                   |    |
|--------------------------------------------------------------------------------------------------------------|-----|-------------------------------------------------------------------------------------------------------------------|----|
| <b>STICKY TOFFEE PUDDING</b> [V/VE/DF]<br>with hint of ginger, butterscotch sauce, vanilla gelato            | 9   | <b>CINNAMON APPLE STRUDEL</b> [V]<br>vanilla pod crème anglaise, calvados-soaked raisins, hazelnut praline crunch | 9  |
| <b>BEST OF YORKSHIRE CHEESE PLATE</b> [V]<br>quince jelly, chilled grapes, mixed crackers, cranberry chutney | 16  | <b>DARK CHOCOLATE AND ORANGE TORTE</b> [V]<br>kirsch cherries, caramel clotted cream gelato                       | 10 |
| <b>HONEY &amp; LEMON CHEESECAKE</b> [V]<br>cinder toffee, fresh berry compote                                | 8.5 |                                                                                                                   |    |

### ALEXANDER'S SUNDAE'S

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

### 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]

|                  |            |                   |          |                     |            |
|------------------|------------|-------------------|----------|---------------------|------------|
| <b>ONE SCOOP</b> | <b>3.5</b> | <b>TWO SCOOPS</b> | <b>6</b> | <b>THREE SCOOPS</b> | <b>8.5</b> |
|------------------|------------|-------------------|----------|---------------------|------------|

### 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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