

ALEXANDER'S

BRUNCHY BEVERAGES

TEAS

ORGANIC ESTATE BREAKFAST TEA	4.2
ORGANIC EARL GREY TEA	4.2
ORGANIC MAKAIBARI SECOND FLUSH DARJEELING	4.2
ORGANIC GREENFIELDS ESTATE GREEN TEA	4.2
ORGANIC WHOLE CAMOMILE BLOSSOMS TISANE	3.8
ORGANIC LEMON GRASS & GINGER TISANE	3.8
ORGANIC PEPPERMINT TEA TISANE	4.2

COFFEE

FLAT WHITE	4.2
AMERICANO	3.4
ESPRESSO	3.4
LATTE	4.2
CAPPUCCINO	4.2
MACCHIATO	4.2
MOCHA	4.6
SYRUPS	0.9

caramel, vanilla, orange, almond

HOT CHOCOLATE

WHITE & VANILLA IVORY COAST	4.6
VENEZUELA (58% cocoa)	4.6
ECUADOR (70% cocoa)	4.6
MADAGASCAR (82% cocoa)	4.6
SYRUPS	0.9

caramel, vanilla, orange, almond

GIVE YOUR BRUNCH A CHEEKY BOOST WITH ONE
OF THE FOLLOWING DRINKS (10am-12pm only)

Prosecco 125ml	5
Btl House Prosecco	25
Pint of Estrella	5
Bloody Mary	9
Mimosa	6.5

CHECK OUT OUR FULL DRINKS MENU FOR A SELECTION OF SHAKES,
SMOOTHIES & JUICES

ALEXANDER'S

BRUNCH

HOUSE BREAKFAST **[GF OPT]** 18.5

prime back bacon, Yorkshire sausage, choice of egg, local black pudding, field mushroom, roasted cherry tomato, smoked baked beans, hash browns, toasted white bloomer

VEGETARIAN HOUSE BREAKFAST **[V/GF OPT]** 15.5

vegetable sausage, choice of egg, buttered spinach, field mushroom, roasted cherry tomato, smoked baked beans, hash browns, toasted white bloomer

HOW ABOUT ONE OF OUR FRIENDS WITH BENEDICTS

HAM OR BACON **[GF OPT]** 14

2 x poached free range eggs, sliced Yorkshire ham or prime back bacon, hollandaise on toasted white bloomer or English muffin

FLORENTINE **[V/GF OPT]** 12

2 x poached free range eggs, buttered spinach, hollandaise on toasted white bloomer or English muffin

ROYALE **[GF OPT]** 14.5

2 x poached free range eggs, smoked salmon & lemon, hollandaise on toasted white bloomer or English muffin

Assorted pastries and freshly baked treats - Please ask your server for today's selection

SMASHED AVOCADO 14 **[V/GF OPT]**

on toasted bloomer with your choice of egg served with roasted cherry tomatoes & chilli flakes

KITCHARI **[GF]** 16.5

Indian ayurvedic speciality - known as a "hug in a bowl", rice, lentils, smoked haddock, soft boiled egg & toasted almonds

SPANISH GYPSY EGGS **[GF OPT]** 14

toasted olive oil sourdough, Spanish tomato, bean & chorizo cassoulet, topped with a baked egg

CROSSIANT AU JAMBON 14

ham, European cheese (Emmental or Gruyère), with a spread of cream cheese and herbs in a warm croissant

PANCAKES 11.5

served with chantilly cream or yoghurt, topped with your choice of the following:

cinnamon sugar, berries & compote
maple syrup & bacon

ADD ONS

EGG 2.5

SAUSAGE x 1 2.5

BACON x 1 2.5

HASH BROWNS **[GF]** 4

TOASTED BLOOMER 4.5

with butter & jam

GF - Gluten Free | VE - Vegan | V - Vegetarian | 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.