

# ALEXANDER'S

GRAND CAFÉ | BAR | TERRACE

## ALL DAY DINING

EXECUTIVE HEAD CHEF - LOUISE KINSELLA

We are delighted to present you with our Spring/Summer dishes. Alexander's are devoted to creating fresh, wholesome dishes using locally sourced ingredients alongside the finest quality international ingredients. At weekends our chef will showcase a selection of market specials.

### 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>MOULES ALEXANDER [GF OPT]</b> 14.5<br><i>finest Shetland mussels, Yorkshire chorizo, in a cider &amp; tomato sauce, served with olive oil sourdough</i>         | <b>CRISPY HOT HONEY CHICKEN</b> 14<br><b>[GF/DF]</b><br><i>garlic, ginger, tossed in sesame, sticky soy sauce with kimchi Asian slaw</i>  | <b>MANCHEGO CHEESE &amp; OREGANO CROQUETTES [GF/V]</b> 12<br><i>with honey wholegrain mustard dipping sauce</i>           |
| <b>CHARGRILLED LEBANESE FLATBREADS</b> 10.5<br><b>[V/VE OPT/DF OPT]</b><br><i>brushed with caraway &amp; maple oil, served with tzatziki &amp; seasonal hummus</i> | <b>TREACLE CURED AGED BEEF FILLET [DF/GF OPT]</b> 18.5<br><i>this is an Alexander's favourite, you might even say a signature dish - caramelised onion puree, roast &amp; crispy onion, sticky red wine jus</i> | <b>GARLIC ROSEMARY &amp; THYME NOCELLARA OLIVES [V/VE/DF/GF]</b> 6<br><i>without any doubt the best olives there are!</i> |
|  |   | <b>AROMATIC THAI PRAWN &amp; SALMON FISHCAKES [GF/DF]</b> 12.5<br><i>with sweet &amp; sour dipping sauce</i>              |

### MY PLATES

|   |  |   |
|---|--|---|
| <b>ALEXANDER'S GREAT BRITISH FISH &amp; CHIPS [GF/DF]</b> 19.5<br><i>east coast haddock, triple cooked chips, chunky tartar sauce &amp; salt and vinegar mushy peas</i>     | <b>MALAYSIAN LAKSA CURRY BOWL [VE OPT]</b> 26<br><i>lightly spiced and fragrant coconut milk broth with rice noodles, chilli, spring onion &amp; coriander - choose chicken or crispy tofu</i> | <b>TODAY'S MARKET FISH [DF OPT]</b> 27<br><i>roasted new potatoes, fennel, courgette ribbons, lemon &amp; butter sauce with crispy caper berries - ask your server for today's pick</i>   |
| <b>ALEXANDER'S MOULES FRITES [GF OPT]</b> 24<br><i>finest Shetland mussels, Yorkshire chorizo, in a cider &amp; tomato sauce, served with olive oil sourdough and fries</i> | <b>LOMBARDY STYLE SUMMER RISOTTO [V/GF/VE OPT]</b> 19.5<br><i>English garden peas, asparagus, vine ripened tomatoes, parmesan cheese, made with Italian Arborio rice</i>                       | <b>CRISPY HOT HONEY CHICKEN MAIN [GF/DF]</b> 23<br><i>garlic, ginger, tossed in sesame, sticky soy sauce with kimchi Asian slaw</i>   |
| <b>YORKSHIRE RUMP OF LAMB [GF]</b> 29<br><i>tender Yorkshire lamb, buttered confit baby potatoes, grilled spring greens, minted pesto</i>                                   | <b>US STYLE DOUBLE SALT AGED ANGUS BURGER</b> 20<br><i>with smoked cheese, 2 x 4oz patties, seeded brioche bun, tomato, shredded iceberg lettuce, red onion, honey mustard mayonnaise</i>      | <b>ALEXANDER'S SIGNATURE CEASAR [V/VE OPT/DF OPT/GF OPT]</b> 24<br><i>crisp gem lettuce, aged Parmigiano Reggiano, golden sourdough croutons, tossed in an indulgent anchovy, garlic &amp; lemon house Caesar dressing, finished with virgin olive oil. Choose from the following:</i> <ul style="list-style-type: none"><li>- chargrilled chicken</li><li>- butter poached king prawns</li><li>- crispy tofu</li></ul> |

### SHARING PLATTERS

Available weekends only  
please pre book for Wednesday - Friday

|  |
|--|
| <b>SHARING DRY AGED FILLET BEEF CHATEAUBRIAND (18 OZ) [GF/DF]</b> 89<br><i>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!</i> |
| <b>SEAFOOD PLATTER [GF/DF]</b> 88<br><i>Prawn 'bloody mary' marie rose sauce, scallop ceviche, dressed crab, crab claws, gravadlax, king prawns, 4 oysters, served with samphire &amp; cabernet sauvignon vinegar dressing &amp; 'sea mist'</i>      |
| <b>HALF A DOZEN OYSTERS [GF/DF]</b> 26<br><i>cabernet sauvignon vinegar dressing &amp; 'sea mist'</i>  |

### SIDE ORDERS

|   |
|---|
| <b>GREEN BEANS &amp; BROCCOLI STEMS [GF/V/VE OPT/DF OPT]</b> 7<br><i>with aromatic butter</i> |
| <b>RETRO ROCKET, SUNDRIED TOMATO &amp; PARMESAN SALAD [V/VE]</b> 8                            |
| <b>SKIN-ON-FRIES [V/VE/GF/DF]</b> 6   |
| <b>TRIPLE COOKED CHIPS</b> 6.9<br><i>homemade, crispy &amp; golden [V/VE/GF/DF]</i>           |
| <b>POSH CHIPS [V/GF]</b> 7.9<br><i>grand Padano parmesan shaving and truffle oil</i>          |

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.

A discretionary 10% service charge will be added to your bill. Please let your server know if you would like it removing from your bill. All of the service charge and gratuities go to the team that prepare and serve your food and drinks.

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## ALL DAY DINING

### LUNCHTIME STREET SANDWICHES & TARTS

available until 14:30  
all served with house slaw

#### NEXT LEVEL STEAK CANADIAN 18

[GF OPT/DF OPT]

on toasted ciabatta, fried onion, watercress, beef tomatoes & Dijon mustard mayonnaise

#### FISH FINGER "BUTTY" LUXE SANDWICH 16

[GF OPT/DF OPT]

beer battered prime haddock goujons, curry aioli, lemon, lightly toasted brioche bun

#### TREACLE BEEF OPEN SANDWICH 18

[GF OPT]

served with rocket, horseradish & crispy banana shallots on homemade white bloomer

#### SMOKED SALMON OPEN SANDWICH 18

[GF OPT/DF OPT]

with cream cheese, dill & pickled cucumber ribbons on white or granary bloomer

### LITTLE EXPLORERS

TWO COURSES AND A  
GLASS OF FRUIT SQUASH  
£11.50 PER CHILD

#### MAINS

##### FLATBREADS 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)

##### CHICKEN STIR FRY WITH NOODLES [GF/DF]

#### 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

#### PEACH MELBA [V/GF] 9 SMASHED PAVLOVA

a luxurious French take on Eton Mess

#### RICH DARK CHOCOLATE MOUSSE [VE/GF] 9

in a sugared nest & served with fresh berries

#### GLAZED AMALFI LEMON TART [V] 10

served with mint & lime cream and candied lemon pieces

#### LEMON & ELDERFLOWER SEMIFREDDO [V/GF] 10

torched meringue, almond & white chocolate crumb, citrus zest gel to finish

### ALEXANDER'S SUNDAE'S

#### STRAWBERRY ETON MESS SUNDAE [V] 13

strawberries, strawberry coulis, meringue, white chocolate pieces & vanilla gelato

#### 'CRUNCHIE' HONEYCOMB SUNDAE [V] 13

chocolate & honeycomb pieces, choc chips, salted caramel & caramel gelato

#### CHOCOLATE BROWNIE SUNDAE [V] 13

goey brownie bites, vanilla cream, raspberry coulis & chocolate 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]

|           |     |            |   |              |     |
|-----------|-----|------------|---|--------------|-----|
| ONE SCOOP | 3.5 | TWO SCOOPS | 6 | THREE SCOOPS | 8.5 |
|-----------|-----|------------|---|--------------|-----|

### 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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