

ALEXANDER'S

GRAND CAFÉ | BAR | TERRACE

ALL DAY DINING

EXECUTIVE HEAD CHEF - LOUISE KINSELLA

It's the time of year when our thoughts turn to comforting food—and perhaps a little indulgence—we are delighted to present our new Autumn and Winter Menu. Head Chef Louise Kinsella has created a tempting selection of seasonal dishes to carry you through the colder months and into the first days of spring, alongside some much-loved Alexander's favourites. Look out, too, for our Market Specials, available at weekends.

NIBBLES, SMALL PLATES & STARTERS

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

QUEENIE SCALLOPS [GF OPT] 14 <i>smoked cauliflower purée, hazelnut brown butter and sea herbs</i>	JAPANESE FRIED MISO CHICKEN [GF/DF] 15 <i>honey & sriracha Kewpie mayo and kimchi-pickled vegetables</i>	ORANGE & ROSEMARY NOCELLARA OLIVES [V/VE/DF/GF] 7 <i>without any doubt the best olives there are!</i>
CHARGRILLED LEBANESE FLATBREADS [V/VE OPT/DF OPT] 10.7 <i>brushed with caraway & maple oil, served with tzatziki & seasonal hummus</i>	TREACLE CURED AGED BEEF FILLET [DF/GF OPT] 19 <i>this is an Alexander's favourite, you might even say a signature dish - caramelised onion puree, roast & crispy onion, sticky red wine jus</i>	BUTTERNUT SQUASH, CHILLI & CHEESE CROQUETTES [GF/V] 12.5 <i>served with smoked paprika aioli</i>

MY PLATES

ALEXANDER'S GREAT BRITISH FISH & CHIPS [GF/DF] 19.8 <i>east coast haddock, triple cooked chips, chunky tartar sauce & salt and vinegar mushy peas</i>	WINTER GREENS GNOCCHI [V/VE OPT] 24 <i>mascarpone, Gorgonzola sauce and crispy cavolo nero</i>	FRUITY CARIBBEAN CURRY [VE/V/GF OPT] 22 <i>served with authentic Caribbean rice & peas (made with kidney beans), a mini Caribbean veggie patty & sweet red pepper</i>
JAPANESE STYLE MISO CHICKEN [VE OPT] 22 <i>honey & sriracha Kewpie mayo and kimchi-pickled vegetables</i>	SLOW-COOKED JERK BELLY PORK [GF/DF] 28 <i>served with rice & roasted sweet potatoes</i>	SIGNATURE 8OZ SIRLOIN [GF] 33 <i>garlic-roasted chestnut mushrooms, grilled tomatoes and peppercorn sauce</i>
TRADITIONAL LANCASHIRE HOTPOT [GF/DF OPT] 27 <i>tender lamb slowly cooked with onions & rich gravy, topped with golden, thinly sliced potatoes & baked until crisp & beautifully caramelised, served with pickled red onions</i>	SALT-AGED DOUBLE ANGUS BURGER 21 <i>two 4oz beef patties with smoked cheese, served in a seeded brioche bun with tomato, shredded iceberg lettuce, red onion and honey mustard mayonnaise</i>	TODAY'S MARKET FISH [DF OPT] 27-31 <i>roasted new potatoes, fennel, courgette ribbons, lemon & butter sauce with crispy caper berries - ask your server for today's pick</i>

SHARING PLATTERS

Available weekends only
please pre book for Wednesday - Friday

SHARING DRY AGED FILLET BEEF CHATEAUBRIAND (18 OZ) [GF/DF] 89 <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>
HALF A DOZEN OYSTERS [GF/DF] 26 <i>cabernet sauvignon vinegar dressing & 'sea mist'</i>

SIDE ORDERS

MAPLE-GLAZED ROASTED ROOT VEGETABLES [V/VE] 8 <i>with aromatic butter</i>
ROCKET SALAD WITH PLUM TOMATOES [V/VE] 8
SALT & PEPPER FRIED POTATOES 7.8 <i>hand cut and yummy</i>
SKIN-ON-FRIES [V/VE/GF/DF] 7.2
POSH CHIPS TRIPLED COOKED [V/GF] 8.5 <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

HOT-SMOKED PULLED PORK 17.5
[GF OPT]

sweet & saucy pulled pork belly in a brioche bun with pickled red onion and shredded lettuce

FISH FINGER "BUTTY" LUXE SANDWICH 16.5
[GF OPT/DF OPT]

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

TREACLE BEEF OPEN SANDWICH 19
[GF OPT]

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

SMOKED SALMON & BLOODY MARY PRAWN OPEN SANDWICH 18
[DF OPT]

served with watercress on homemade white bloomer

LITTLE EXPLORERS

TWO COURSES AND A
GLASS OF FRUIT SQUASH
£12 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)

CARIBBEAN CHICKEN CURRY *[GF/DF]*
served with authentic Caribbean rice and peas
(made with kidney beans)

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

ROAST CHESTNUT PANNA COTTA 9.5
[GF]
spiced pumpkin purée, matcha sponge and dark chocolate soil

WARM BROWNIE 8.5
[VE/GF/DF]
hot chocolate sauce, feuilletine, honeycomb and berries

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

SPICED RED WINE POACHED PEARS 9
[V/GF OPT]
mascarpone, vanilla mousse, pistachio crumbs and lemon thyme

BLACK FOREST FRANGIPANE TART 10
[V]
vanilla pod cream & Kirsch cherries

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
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SUNDAY ROAST

available sun 12:30 - 17:00

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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