



Alexandra

Lunch Menu

Daily Midday until 2.30pm

2/3 course £24.50/£28.50

First Course

SOUP OF THE DAY

PRESSED HAM HOCK TERRINE, toasted brioche, piccalilli, dressed salad leaves

MARINATED ISLE OF WIGHT TOMATOES, whipped goat cheese, golden raisins, candied hazelnuts

TORCHED LOCAL MACKEREL FILLET, cucumber variation

Main Course

SLOW COOKED LAMB SHANK, grain mustard mashed potato, roast root vegetables, redcurrant and mint sauce

BEER BATTERED HAKE, mushy peas, chips, tartare sauce

ALEXANDRA FISH PIE, medley of fish in a cream sauce, topped with Duchess potatoes

BEETROOT TORTELLINI, heritage beetroot, buttered autumn greens

LOCAL MUSSELS, white wine cream sauce, fries.

Pudding

STICKY TOFFEE PUDDING, caramel sauce, vanilla ice cream

WARM APRICOT FRANGIPAN TART, clotted cream

DUO OF WEST COUNTRY CHEESES, fig relish, artisan crackers, grapes and celery

SELECTION OF LOCAL ICE CREAMS AND SORBETS

Selection of Teas and Coffees from £3



Nut dishes are prepared in our kitchens / please advise us of any food intolerances