

THE ALEXANDER HAY

— LONDON —

STARTERS

BREAD & OIL (V) <i>Artisan bread with olive oil and balsamic vinegar</i>	£3.75	OLIVES (VG) <i>Marinated mixed olives</i>	£3.75
TOMATO & MOZZARELLA SALAD (V) <i>Dressed with fresh basil, sticky balsamic and olive oil</i>	£7.50	HOMEMADE SOUP OF THE DAY (V) <i>Finished with fresh cream and chives, served with artisan bread and butter</i>	£6.50
GOAT'S CHEESE BRUSCHETTA (V) <i>Toasted artisan bread topped with goat's cheese, asparagus and red onion marmalade, garnished with pea shoots</i>	£8.50	SMOKED SALMON & MACKEREL PÂTÉ <i>Sliced Scottish smoked salmon topped with mackerel pâté, served with gherkins and toasted artisan bread</i>	£9.75
PAN-FRIED SCALLOPS <i>With Bury's black pudding, glazed gala apple and bramley apple sauce</i>	£9.75	BUTTERMILK-COATED PORK BELLY BITES <i>Crispy coated pork belly bites with a cranberry ketchup</i>	£7.50

MAINS

FISH AND CHIPS <i>Hand-battered cod fillet, chips, your choice of garden or mushy peas and tartare sauce</i>	£15.00	CHICKEN SCHNITZEL <i>Crispy coated chicken breast, topped with garlic and parsley glaze, lemon and olive oil dressed rocket leaves and chips</i>	£14.00
SAUSAGE AND MASH <i>Pork and black pepper sausages served with spring onion and chive mash, red onion and red wine gravy</i>	£13.50	MAC 'N' CHEESE (V) <i>Creamy macaroni cheese topped with extra cheese and grilled for extra gooeyness, served with artisan garlic bread</i>	£11.50
CRISPY BUTTERMILK PORK BELLY <i>Crispy buttermilk belly pork rashers with bubble and squeak, a free-range fried egg, maple-flavour mustard and apple glaze and a crackling crumb</i>	£15.00	BUTTERMILK FRIED CHICKEN BURGER <i>A soft glazed bun filled with iceberg lettuce, mayonnaise, chopped gherkin and onion and a buttermilk chicken breast, topped with a burger cheese slice, honey-glazed bacon and garlic mayonnaise, served with fries and BBQ sauce</i>	£14.50
CHEESE & BACON BURGER <i>A soft glazed bun filled with iceberg lettuce, burger sauce, chopped gherkin and onion and a British beef rib steak burger topped with a burger cheese slice, honey-glazed bacon and tomato ketchup, served with fries and BBQ sauce</i>	£14.50	10oz SIRLOIN <i>West Country sourced steak served with a grilled tomato, a grilled flat mushroom, onion bloomer and chips</i>	£21.50
Add streaky honey bacon for £1.50 Add a burger cheese slice (V) for £1.50		Add Peppercorn & mushroom sauce for £2.00 Add Garlic & Herb Drizzle (V) for £1.50	
BBQ BONELESS BEEF RIB <i>With crispy onions and a choice of fries or with a fresh avocado, soya bean, tomato and crispy onion dressed mixed side salad</i>	£17.00	10oz HORSESHOE GAMMON STEAK <i>Topped with a maple-flavour mustard and apple glaze and a free-range fried egg, served with a grilled tomato, beer-battered onion rings, button mushrooms and chips</i>	£15.00
PAN-FRIED RED SNAPPER <i>Red snapper fillet with garlic prawns, buttered leeks and roasted baby potatoes</i>	£16.50	SUN-DRIED TOMATO TORTE (VG-M) <i>A crunchy sunflower seed base topped with vegan cream cheeze, flavoured with sun-dried tomatoes on top of a quinoa, chickpea, butternut squash, soya beans, sesame seed and roasted baby potato house salad. Contains almonds</i>	£15.00
ASPARAGUS & PEA RAVIOLI (V) <i>Glazed with a cheese, tomato and basil butter, garnished with slow-roasted tomatoes, sesame and mixed seeds and Italian hard cheese shavings</i>	£12.50	COBB SALAD <i>Roast chicken breast, avocado and honey-glazed bacon on a layered salad of tomatoes, beetroot, cucumber, spring onion and cos lettuce, with a lemon and olive oil dressing, topped with soft free-range boiled egg</i>	£13.50
FREGOLA SALAD (VG) <i>Toasted fregola grains with grilled courgettes and cucumber in a tomato vinaigrette dressing, combined with mixed salad, tomatoes, cucumber, spring onions, slow-roasted tomatoes, soya beans, asparagus, crispy onions and red peppers, topped with avocado and drizzled with balsamic glaze</i>	£12.00		

SIDES

MINI CUMBERLAND SAUSAGES <i>Mini Cumberland sausages tossed in honey and mustard</i>	£5.50	BEER-BATTERED ONION RINGS (V)	£4.00
CHIPS (V)	£4.00	SEASONAL VEGETABLES (V)	£4.00
SWEET POTATO FRIES (V)	£4.50	SIDE SALAD (VG)	£3.00
GARLIC ARTISAN BREAD (V)	£4.00	<i>Mixed leaf, red peppers, spring onion, slow-roasted tomato, cucumber, tomato, soya beans, avocado and crispy onion salad with a lemon and olive oil dressing</i>	

DESSERTS

BREAD & BUTTER PUDDING (V) <i>Served warm with either custard, cream, or ice cream with fresh raspberries and strawberries</i>	£6.50	VEGAN CHOCOLATE ORANGE TORTE (VG) <i>Brownie base topped with chocolate orange-style mousse and chocolate crumb, served with chocolate-flavoured sauce and vanilla non-dairy iced dessert</i>	£6.50
CHOCOLATE SALTED CARAMEL`BAR (VG-M) <i>With chocolate-flavoured sauce and vanilla non-dairy iced dessert</i>	£6.50	CHEESE PLATE (V) <i>Stilton®, Taw Valley mature Cheddar and Camembert accompanied with a caramelised red onion chutney, grapes, celery and Carr's water biscuits</i>	£7.50

DO YOU HAVE ANY ALLERGIES?

Full allergen information is available for all dishes, please ask a team member before you order your food and drink, as menus do not list all ingredients. We have taken all reasonable steps to avoid the unintentional presence of allergens. However, we cannot fully guarantee that products are 100% free from allergens, owing to cross-contamination, as we do not have specific allergen free zones in our kitchens and it is therefore not possible to fully guarantee separation of allergens. Please inform staff of any food allergies, before placing your order, even if you have eaten the dish previously, so that every precaution can be taken in the kitchen to prevent cross-contamination.

We cannot guarantee that any dishes are free from nut traces.

Fish and poultry dishes may contain bones. All weights are approximate uncooked. Management reserves the right to refuse custom and/or withdraw/change offers (without notice), at any time.

Prices include VAT, at the current rate. All products and offers are subject to availability. At Stageway Pub Company, all tips earned by our hard-working team members, from delivering great customer service, are retained by them.

As we process credit-card tips through our payroll, we are required to make statutory deductions. If a service charge is added to the bill, this is entirely discretionary and is paid to those team members providing the service. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. (V) Suitable for vegetarians. (VG) Suitable for vegans. (VG-M) Suitable for vegans; however, produced in a factory which handles milk and/or egg, with a 'may contain' warning.