



SMALL PLATES

SPICY CAULIFLOWER FRITTERS (VG) WITH SRIRACHA & CRISPY ONIONS	4.50
ROSEMARY AND SEASALT FOCACCIA (V) WITH HUMMUS, BALSAMIC VINEGAR & OLIVE OIL	5.00
ROASTED VINE TOMATO SOUP (V) (GFO) WITH A WARM BREAD ROLL	5.50
POPCORN CHICKEN PIECES PIRI PIRI SAUCE, SPRING ONIONS & CHILLIES	7.00
DEEP FRIED WHITEBAIT GARLIC MAYONNAISE	6.50
CREAMED CHEESY GARLIC MUSHROOMS (GFO) SERVED WITH TOASTED SOURDOUGH	6.50
SMOOTH CHICKEN LIVER PATE, FRUIT CHUTNEY TOASTED BRIOCHE	8.00
CLASSIC PRAWN COCKTAIL MARIE-SAUCE, GEM LETTUCE, BROWN BREAD	10.00

NIBBLES & SIDES

MIXED SEASONAL VEGETABLES (GF) (V) (VGO)	4.00
BUTTERED CORN ON THE COB (GF) (V) (VGO)	4.00
GARLIC BREAD (GFO)	4.00
GARLIC BREAD WITH CHEESE (GFO)	5.00
CHIPS (GFO) (VG)	4.00
FRIES (GFO) (VG)	4.00
MARINATED MIXED OLIVES (GF) (VG)	4.00
MIXED HOUSE SALAD (GF) (VG) (DF)	3.00

MAIN COURSE

ALEXANDER THE GREAT BURGER 7oz PATTIE, SMOKED BACON, SMOKED CHEDDAR, BURGER RELISH, LETTUCE, TOMATO, GHERKINS, FRIES, ONION RINGS & SLAW IN AN CIABATTA BUN	18.00
BEER-BATTERED HADDOCK FILLET (GFO) MUSHY PEAS, CHIPS, TARTAR SAUCE & LEMON	18.00
8OZ GAMMON STEAK (GFO) CHIPS, FRIED EGG, PINEAPPLE & GARDEN PEAS	16.00
HIGGINSON'S STEAK PIE SEASONAL VEGETABLES, GRAVY, CHIPS OR MASHED POTATO	18.00
HIGGINSONS CHEESE AND ONION PIE (V) SEASONAL VEGETABLES, GRAVY, CHIPS OR MASHED POTATO	17.00

CHICKEN AND POTATO MASSAMAN CURRY STICKY RICE, PRAWN CRACKER, (CONTAINS PEANUTS MILD SPICE)	18:00
TRADITIONAL CREAMY FISH PIE SMOKED HADDOCK, COD, SALMON, PEAS, CHEESY TOPPED MASH, MIXED SEASONAL VEGETABLE	17:00
ROAST CHICKEN BREAST (GF) MASHED POTATO, WILD MUSHROOM CREAM SAUCE & SEASONAL VEGETABLES	17:00
SOUTHERN FRIED CHICKEN BURGER SOUTHERN FRIED CHICKEN, CHEDDAR CHEESE, BRIOCHE BUN, GUACAMOLE, TOMATO RELISH, GEM LETTUCE, FRIES, COLESLAW, ONION RINGS	18.00

PLANT BASED

ALEXANDERS PLANT BURGER (VG) (GFO) BEYOND BURGER, SHEESE, LETTUCE, TOMATO, ONION RINGS, FRIES & COLESLAW	17.00
CAULIFLOWER MAC AND NOT CHEESE (VG) SPICY CAULIFLOWER FRITTERS WITH SRIRACHA & CRISPY ONIONS	16.00
SEASONAL VEGETABLE MASSAMAN CURRY (VG) STICKY RICE, (CONTAINS PEANUTS, MILD SPICE)	16.00
BUTTERNUT SQUASH AND SAGE RAVIOLI SAGE BUTTER, PUMPKIN SEEDS	16.00 ^{Oz}

DESSERTS £6

WARM HOMEMADE CHOCOLATE BROWNIE VANILLA ICE CREAM
HOMEMADE STICKY TOFFEE PUDDING (VG) BUTTERSCOTCH SAUCE & VANILLA ICE CREAM
SALTED CARAMEL ICE CREAM SUNDAE (VGO)
BISCOFF CHEESECAKE LATTE ICE CREAM

IN THE NEW NORM CASHLESS SOCIETY, IT IS HARDER TO SHOW YOUR APPRECIATION FOR GOOD SERVICE, SO WE ARE ADDING A DISCRETIONARY 10% SERVICE CHARGE TO THE TIP JAR. WE THANK YOU FOR YOUR CONTRIBUTION, HOWEVER IF YOU DON'T WANT TO PARTICIPATE, WE WILL REMOVE IT WITHOUT QUESTION.

ALL TIPS ARE SHARED FAIRLY WITH THE WHOLE TEAM.

(VG) = VEGAN

(VGO) = VEGAN OPTIONS

(V) = VEGETARIAN

(GF) = GLUTEN FREE

(GFO) = GLUTEN FREE OPTIONS



KIDS £7.00

CHEESY GARLIC CIABATTA (GFO)
WITH FRIES

BREADED CHICKEN PIECES
WITH FRIES AND CORN

RIGATONI
TOMATO SAUCE, PARMESAN, CHEESE, GARLIC BREAD

4^{oz} PLAIN BURGER
BRIOCHE BUN, LETTUCE, TOMATO, FRIES AND CORN

HOT DAWG
FRIES AND CORN

SUNDAY LUNCH

EVERY SUNDAY 12-6PM

SMALL 10.50 | REGULAR 16.50

ALL SERVED WITH A YORKSHIRE PUDDING, GRAVY, SEASONAL VEGETABLES AND ROAST POTATOES

ROAST CUMBRIAN BEEF (GFO)

HONEY-GLAZED HORSESHOE GAMMON (GFO)

HOMEMADE CHUNKY NUT ROAST (V) (GFO)

ROAST CHICKEN BREAST (GFO)

EXTRA YORKSHIRE PUDDING

2.00



SCAN THE QR CODE TO VIEW ALL
THE ALLERGENS IN OUR DISHES

PLEASE ORDER YOUR FOOD AT THE BAR WITH YOUR TABLE NUMBER
ALL OUR MEALS ARE COOKED FRESH TO ORDER SO WAITING TIME MAY OCCUR AT PEAK TIMES