

At Alexandra Hotel

Menu Selector

Select **one** dish of your choice for each course

The dishes in black are the standard menu options

these are priced at £20.50 for two courses and £24.50 for three courses

To include options in purple the menu would be £22.00 for two courses and £28.50 for three courses

To include options in green the menu would be £24.50 for two courses and £31.50 for three courses

Starters

Hearty Tomato Soup (V) 10

A rich and comforting blend of sun-ripened tomatoes, delicately seasoned and served piping hot. Perfect for a warm start to your meal.

Velvety Lentil Soup (V) 8,10

A nourishing bowl of creamy lentil soup, infused with a touch of aromatic spices, packed with a variety of root vegetables. This nourishing dish combines tender lentils and seasonal root vegetables creating a comforting, satisfying meal perfect for any time.

Crispy Mozzarella Sticks 1,3,5,10

Golden-fried mozzarella sticks with a gooey centre, served with a zesty garlic mayonnaise and a refreshing side of dressed salad leaves.

Classic Chicken Caesar Salad 1,3,5,10

Crisp lettuce topped with succulent chicken, crunchy croutons, and a generous drizzle of creamy Caesar dressing, all finished with a sprinkling of Parmesan cheese.

Creamy Chicken Liver Pâté 1,3,5,8

Smooth chicken liver pâté, perfectly seasoned and served with crusty bread for spreading. Paired with a crisp honey mustard dressed salad and accompanied with plum and apple chutney, this rich dish offers a delightful balance of flavours, making it the perfect start to your meal.

Classic North Atlantic Prawn Cocktail 2,3,5,8

Enjoy succulent North Atlantic prawns on crisp lettuce, topped with zesty Marie Rose sauce. Served with lemon and a hint of paprika, this refreshing starter is a light and flavourful beginning to your meal.

Traditional Scotch Broth 1,8,10

Delight in the rich Flavors of this classic Scottish dish, made with tender cuts of lamb slow cooked to perfection. This hearty broth is filled with wholesome barley, vibrant root vegetables, and a blend of fresh herbs, offering a taste of authentic Scottish comfort. Every spoonful delivers the Savory, warming Flavors of lamb, making it the perfect dish for a cozy, satisfying meal.

Haggis, Neeps, and Tatties Tower 1,3,5,8,10

A Scottish classic with a twist layer of savoury haggis, creamy mashed potatoes, and sweet mashed turnips (neeps) stacked in a tower of flavours. This beautifully presented dish is topped with a rich and velvety Scottish whisky-peppercorn sauce, adding a warm and indulgent finish that brings together the best of Scottish tradition in every bite.

Crispy Cheese and Haggis Balls with Beetroot Chutney and Salad Garnish 1,3,5,8,10

Delightful bites of haggis and cheese, rolled into crispy golden balls, served with a tangy

beetroot chutney. Paired with a fresh salad garnish, this dish is perfect for those looking to try something a little different and utterly delicious.

Scottish Cullen Skink 1,3,4,5,10

Cullen Skink is a traditional Scottish soup from Cullen in Moray, Scotland. It's a robust and comforting dish made with smoked haddock, potatoes, onions, and leeks. Home-smoked haddock adds a deep, smoky flavour that defines the soup. Its creamy texture comes from the milk used to poach the haddock, often enhanced with a touch of cream, creating a rich, satisfying experience.

All dishes are served with a freshly baked, crusty white roll and a butter portion.

Mains

Succulent Roast Pork with Apple Cider Sauce and Seasonal Vegetables 8,9,10

Tender roast pork, slow cooked to perfection, drizzled with a sweet and tangy apple cider sauce, Served alongside a selection of seasonal vegetables and baby potatoes.

Prime Roast Beef with Horseradish, Gravy, Yorkshire Pudding, Seasonal Vegetables, and Potatoes 1,3,5,6,8,9,10

Juicy slices of prime roast beef, complemented by the sharpness of horseradish, rich gravy, and a traditional Yorkshire pudding. Paired with perfectly cooked potatoes and a variety of seasonal vegetables for a hearty, satisfying meal.

Roast Chicken Breast with Peppercorn Sauce and Seasonal Vegetables, and Baby Potatoes 1,5,8

Moist and flavourful roast chicken breast, topped with a creamy, peppercorn sauce that adds a touch of warmth. Served with a colourful array of seasonal vegetables to complete this classic dish.

Oven-Baked Hake with Tomato Sauce and Seasonal Vegetables and Baby Potatoes 4,8,10

Delicate hake fillet, oven-baked to flaky perfection, and topped with a zesty tomato sauce. Accompanied by a vibrant assortment of seasonal vegetables for a light yet fulfilling meal.

Fragrant Sweet Potato, Chickpea, and Spinach Curry (GF/Vegan) 10

A warming and aromatic curry featuring tender sweet potatoes, hearty chickpeas, and vibrant spinach, all cooked in a creamy, coconut-infused sauce. A deliciously satisfying gluten-free and vegan option.

Steak and Ale Pie with Seasonal Vegetables 1,3,5,6,9,10

Enjoy tender pieces of steak, slow cooked in a rich Guinness gravy and topped with a golden, flaky pastry lid. This comforting dish is served with your **choice of buttery baby new potatoes or crispy rustic chips**, alongside a medley of seasonal vegetables for a complete and satisfying meal.

Crispy Scampi with Rustic Fries 1,2,3,5,9,10

Deliciously crispy scampi served with perfectly golden rustic fries, accompanied by a tangy tartare sauce, a fresh lemon wedge, and a side of tender garden peas. A satisfying, flavourful experience from start to finish.

Breaded Pollack Fish and Chips 1,3,4,5,9,10

Enjoy our Fish and Chips, featuring pollack fillets breaded and fried to a golden crisp. Served with crispy chips, garden peas, and a fresh lemon wedge, alongside tangy tartar sauce, this dish delivers a satisfying crunch and a burst of flavour in every bite.

Oven-Baked Fillet of Salmon 3,4,5,8

Enjoy a taste of Scotland with our tender oven-baked salmon, carefully cooked to perfection. Served with a medley of fresh seasonal vegetables, buttery baby potatoes, and a traditional hollandaise sauce, this dish captures the essence of Scottish flavours in every bite, offering a wholesome and delicious meal.

4oz Rump Steak 1,5,8

Indulge in our Rump Steak, chargrilled to perfection and cooked medium-well for rich, juicy flavour. This tender cut is served with grilled cherry tomatoes, sautéed mushrooms, and crispy chips, making it a satisfying and hearty meal for steak lovers.

A jug of whiskey peppercorn sauce is provided on the table, allowing you to add a bold, flavourful kick to your meal.

Increase your portion to a 6oz steak for supplement charge £3.95

Desserts

Zesty Lemon Citrus Tart with Mixed Berry Coulis 1,3,5,7,8,13

A refreshing lemon citrus tart with a crisp, buttery crust, bursting with bright lemon flavours, and perfectly balanced by a drizzle of vibrant mixed berry coulis.

Sticky Toffee Pudding with Warm Custard 1,3,5,7,8,13

Enjoy our rich and moist sticky toffee pudding, generously covered in a decadent toffee sauce. Paired with smooth and creamy warm custard, this classic dessert strikes the perfect balance of sweetness and comfort, making it an irresistible finish to any meal.

Raspberry Frangipane with Mixed Berry Coulis (GF/Vegan) 7,8,13

A delightful gluten-free and vegan raspberry frangipane, with a tender almond base filled with sweet raspberries. Finished with a drizzle of mixed berry coulis, this fruity and nutty treat offers a perfect balance of flavour in every bite.

Trio of Dairy Ice Cream with Crisp Fan Wafer 1,3,5

Enjoy a trio of creamy dairy ice creams, served with a crisp café curl for a perfect mix of smooth and crunchy textures.

Salted Caramel Ice Cream on a Meringue Nest with Berry Coulis and café curls 1,3,5

Luxurious salted caramel ice cream served on a delicate meringue nest, drizzled with a tangy berry coulis and accompanied by a crisp café curl for an irresistible combination of flavours and textures.

Apple Crumble with Custard 1,3,5,8

A homestyle favourite—warm apple crumble with a golden, buttery topping, served with creamy custard that melts into every bite.

Traditional Raspberry Cranachan 1,3,5,8

Taste our Scottish tradition with this classic Raspberry Cranachan. Indulge in layers of toasted oats, fresh Scottish raspberries, and rich, whisky-infused whipped cream, creating a dessert that is both sweet and creamy with a delightful kick of whisky. This indulgent treat perfectly captures the essence of Scotland's culinary heritage with every spoonful.

The crisp shortbread adds the perfect finishing touch to this indulgent treat.

Classic Baked Vanilla Cheesecake 1,3,5,7,8,13

Enjoy our classic baked vanilla cheesecake, topped with a vibrant mix of fresh raspberries, strawberries, and blueberries. Drizzled with rich Scottish honey, this dessert offers a delightful blend of flavours in every bite.