
Champagne And Sparkling Wines

Bottle

- ~ Moët & Chandon Brut Champagne
Mini bottle NV (200ml) £13
- ~ Prosecco Trulli,
Italy Brut NV £26
- ~ Champagne Moët & Chandon
Brut Imperial NV £48
- ~ Champagne Dom Perignon
Brut Vintage 2002 £155

White Wine

Glass / Bottle

175 ml

- ~ Sauvignon Blanc, £6 £23
Anapai River, Marlborough, New Zealand
- ~ Gavi di Gavi , £27
DOCG Tenimenti Ca'Bianca, Piemonte, Italy
- ~ Viognier, £27
Serame, Pays d'Oc, France
- ~ Pinot Grigio, £35
Alturis, Italy
- ~ Riesling Trocken, £40
Rheingau, Germany
- ~ Pouilly Fuisse £42
Albert Bichot, Burgundy, France

ONE ALFRED PLACE

Restaurant Menu

Rose Wine

Glass / Bottle

175 ml

- ~ Cotes de Provence Rosé, £6 £23
Baron Gassier, France

Red Wine

Glass / Bottle

175 ml

- ~ Rioja, £6 £23
Gran Espiral, Rioja, Spain
- ~ Merlot, £27
Pico Alto, Chile
- ~ Shiraz, £32
Fire Fly, Australia
- ~ Côtes Du Rhône, £35
Caves de Montesail, France
- ~ Sangiovese, £40
Santa Cristina, Tuscany, Italy

A La Carte
From 12pm

Starters

- ~ Soup of the day
£5
- ~ Broad beans, fetta and mint salad
£7
- ~ Dressed Dorset crab with toasted bloomer
£8.50
- ~ Grilled chicken Caesar salad
£7
- ~ Beef carpaccio, rocket, parmesan and venitian dressing
£8
- ~ White asparagus, shaved parmesan and lemon oil
£8
- ~ Smoked fish plate with beetroot and horseradish cream
£7

Mains

- ~ Pasta of the day
£12
- ~ Seasonal light dish of the day
£12
- ~ Seared smoked salmon with warm potato cake, rocket, crème fraiche and capers
£14
- ~ Cheese and bacon burger with hand cut chips and tomato relish
£11
- ~ The Alfred Club with bacon, lettuce and char grilled chicken with French fries
£10
- ~ Open ravioli of asparagus and broad beans
£12
- ~ Wells Farm rack of lamb with baby vegetables and parsley sauce
£19
- ~ Sauté wild garlic gnocchi with spring vegetables
£13
- ~ Roast halibut, Jersey royals, spinach and Béarnaise sauce
£20
- ~ Grilled rump steak with Roquefort butter and fries
£21

Sides (all £4)

- ~ Jersey royal potatoes
- ~ Hand cut chips
- ~ Fries
- ~ Mixed salad
- ~ Rocket & parmesan
- ~ Green salad
- ~ Green beans
- ~ Spinach

An optional 12.5% service charge will be added to your bill

All of our seafood is sourced from sustainable stocks

Prix Fixe
12pm – 15:30

Starters

- ~ Courgette soup
- ~ Choucroute with smoked pork belly
- ~ Shrimp with crunchy spring salad

Mains

- ~ Beer battered haddock, chips, tartare sauce and mushy peas
- ~ Grilled chicken paillard with tomato and aubergine caponata
- ~ Vegetarian antipasto plate

Desserts

- ~ Treacle tart with crème anglaise
- ~ Rhubarb fool with shortbread biscuit

Two Courses £15

Three Courses £18

Desserts (All £6)

- ~ Apple and cinnamon strudel with vanilla bean ice cream
- ~ Classic tiramisu
- ~ Banana split
- ~ Chocolate fondant with vanilla bean ice cream
- ~ Selection of fine cheese with figs, quince, walnuts and wafers

Dessert Wines

- ~ Muscato, Dindarello, Maculan, Italy
£28
- ~ Museum Release Muscat, Yalumba, Rutherglen, Australia
£30

Wine by the glass 175 ml

White Wine

- ~ Sauvignon Blanc,
Anapal River, Marlborough, New Zealand
£6

Rose Wine

- ~ Cotes de Provence Rosé,
Baron Gassier, France
£6

Red Wine

- ~ Rioja,
Gran Espiral, Rioja, Spain
£6