

HOUSE MENU

Bar & Room service only

The Alan

BEEF & BONE MARROW BURGER (GFO) 15
smash style, grilled onion, bacon, cheese, iceberg

CAVATELLI (V) (VGO) 10
kale chilli pesto, parmesan

ALAN FRIED GUINEA HEN 9
green tomato, old bay

STEAK FRITES (GFO) 16
6oz aged sirloin, fries, salad, green peppercorn sauce

WINTER VEGETABLE SALAD (GF) (V) (VGO) 9
beetroot, pumpkin, celeriac, goats curd, walnuts, pear

SANDWICHES

MORTADELLA FOCACCIA 9
mozzarella, hot honey

SUNDRIED TOMATO FOCACCIA (V) (GFO/VGO) 9
spicy aubergine, basil, rocket, parmesan

FRIED FISH ROLL 13
spicy tartare sauce, potato crisps, lettuce, pickle

SIDES

CAESER SALAD (GFO) 7
focaccia, anchovies, baby gem, pecorino

BEEF FAT POTATOES (GF) 7

FRIES (GF) (VG) 5

SWEET POATATO FRIES (VG) (GF) 5

(V) Vegetarian (VG) Vegan (GF) Gluten Free (GFO) Gluten Free Option (VGO) Vegan option – **Please let your server know of any allergies**

We are happy to provide any allergen and intolerance information you may require. Dishes can be amended to cater for any of these. Consuming raw or undercooked meats, fish, game and poultry may increase your risk of foodborne illness. A discretionary 10% service charge is added to your bill.