

The Alan

MENU SERVED
12-4PM/5-9.30PM

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Dishes are served as and when they are ready and are designed for sharing.

Please ask your server for recommendations

BITES

NOCELLARA OLIVES (VG) (GFO)	4
BLACK OLIVE AND SEMI DRIED TOMATO TAPENADE Melba toast (VG) (GFO)	4.5
CARAMELIZED RED ONION AND BUTTERBEAN HUMMUS Garlic croute (VG) (GFO)	4.5
BEETROOT AND GIN CURED SALMON (GFO) Blini, caviar, pickled radish, lemon, creme fraiche	6

SMALL PLATES

TIGER PRAWN TEMPURA Sambal sauce, sea herbs, spring onion, chilli	12.5
COFFEE SEARED BEEF FILLET (GF) Carrot, celeriac puree, chocolate and red wine jus	13.5
LEMON WHIPPED FETA (V) (GFO) Roast chickpeas, harissa rose oil, yoghurt, coriander flatbread	8.5
GRILLED ASPARAGUS (VG) Salt baked beetroot, confit cherry tomato, basil oil, chilli	8.75
BROWN BUTTERED WILD MUSHROOM CAVATELLI (V) White truffle oil, yorkshire pecorino, prosecco cream basil crisp	9.75

PLATES

LOW AND SLOW PORCHETTA Duchess potato, confit carrot, apricot, cider jus	19.5
PAN ROAST CHICKEN BREAST (GF) Charred hispi cabbage, romesco sauce	18
COD SUPREME (GF) Sweetcorn veloute, chorizo, clams, spinach	26
SALT BAKED CELARIAC (VG) Curried cauliflower puree, tempura king oyster mushroom, burnt leek, herb oil	17
TIGER PRAWN TAGLIATELLE King prawns, garlic, chilli, parsley, white wine, lemon butter	19.5

7OZ DRY AGED FILLET STEAK Beer braised shallot	30	GREEN PEPPERCORN SAUCE	3.5
28OZ COTE DE BOEUF Beer braised shallot	60	RED WINE JUS	3.5
		BEARNAISE SAUCE	3.5

CEASAR SALAD (V) (GFO) Baby gem, garlic croutons, parmesan, ceasar dressing	11.5
SUPERFOOD BOWL (VG) Kale, squash, tumeric cous cous, beetroot, walnuts, toasted seeds, carrot chilli orange vinaigrette	14

~Add Pan Roasted Chicken +4 / Grilled Halloumi +4 / Crispy Tofu +4

SIDES/SAUCES

ROCKET SALAD (GF) Parmesan, confit onion, aged balsamic, olive oil	5	SAUTEED GREENS, chilli, garlic (VG)	6
LEMON BUTTERED SPINACH AND PEAS (GF)	7	TRUFFLE PARMESAN FRIES	5.5
BEEF FAT AND THYME CONFIT POTATOES Truffle mayo	6.5	HOUSE SEASONED FRIES	4.5

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

(VG) Vegan
(V) Vegetarian
(GF) Gluten Free
(GFO) Gluten Free Option