

A LA CARTE



THE  
ALICE

## **TO START**

### **HOMEMADE SOURDOUGH 5**

SMOKED SALTED BUTTER

### **CELERIAC, APPLE & TRUFFLE SOUP 9**

TOASTED SOURDOUGH

### **PARMESAN TART 11.5**

PICKLED MUSHROOMS, SOFT HERBS, TRUFFLE DRESSING

### **CITRUS CURED SALMON 13.5**

SMOKED ORGANIC BEETROOT, CUCUMBER & ALMONDS

### **BURRATA & ROAST HERITAGE SQUASH 14**

POMEGRANATE, AGED BALSAMIC  
& HAZELNUTS

### **BEEF TARTARE 13**

BEEF FAT CRISPS, MUSHROOMS & CAPERS

### **DUCK RILLETTES 12.5**

PICKLES & HOUSE SOURDOUGH

### **WARM SMOKED EEL & PORK CRACKLING 15.5**

CAVIAR, CONFIT EGG YOLK & APPLE

## **TO SHARE**

### **SHARING DAILY SPECIAL**

PLEASE ASK YOUR SERVER

### **ROAST DRY AGED CHATEAUBRIAND 85**

GRILLED VINE TOMATOES, WATERCRESS,  
CAFÉ DE PARIS & FRIES

## MAIN COURSE

### **HARISSA GRILLED AUBERGINE 20**

ALMOND TARATOR, POMEGRANATE & CRISPY CHICKPEAS

### **THE RANDOLPH BURGER 18.5**

BACON, CHEDDAR & SKIN ON FRIES

### **ROOT VEGETABLE PITHIVIER 22**

JERUSALEM ARTICHOKE, SPINACH, THYME SAUCE

### **DAY BOAT FRESH FISH & CHIPS 22**

MINTED PEAS, TARTARE SAUCE

### **DAY BOAT PAN FRIED POLLOCK 28**

PARSNIP GRATIN, ARTICHOKE, LEMONGRASS CURRY VELOUTÉ

### **ROAST GOOSNARGH CHICKEN 24**

SMOKED POTATO, GLAZED SALSIFY, FORESTIERE SAUCE

### **SADDLEBACK PORK CHOP 24.5**

ARTICHOKE PUREE & GREEN PEPPERCORN SAUCE

### **CORNISH PLAICE 30**

SEA HERBS & BROWN SHRIMP BUTTER

### **DOMBES DUCK 38**

GRILLED CLEMENTINE, DUCK FAT & ONION POMMES ANNA,  
BLACK CABBAGE

### **35 DAY DRY AGED FLAT IRON 30**

GRILLED VINE TOMATOES, WATERCRESS, CAFÉ DE PARIS & FRIES

## SIDES

**ROAST ROOT VEGETABLES 5**

**MIXED LEAF & HERB SALAD 5**

**SKIN ON FRIES 5**

**BUTTERED BLACK CABBAGE 5**

SUNFLOWER SEEDS

**CORNISH MID POTATOES 5**

SALTED BUTTER

**FOUR CHEESE MACARONI 6.5**

ADD BLACK TRUFFLE **6 PER G**

**DUCK FAT & ONION POMMES ANNA 5**

## **TO FINISH**

**BLOOD ORANGE TART 8.5**  
BITTER CHOCOLATE MOUSSE

**YORKSHIRE RHUBARB, VANILLA CRÈME BRULÉE 8.5**  
RHUBARB SORBET, ROSEMARY SHORTBREAD

**POACHED SAFFRON PEAR 9**  
ALMOND GALETTE, TOASTED CINNAMON SAUCE

**70% DARK CHOCOLATE FONDANT 8**  
CARAMEL ICE CREAM

**CHEESE BOARD 15**

**LAYERED ICED PARFAIT 6**  
DARK CHOCOLATE, MATCHA, STRAWBERRY & VANILLA

**APPLE PIE & MILK ICE CREAM 6**

Please speak to a member of staff for our full selection of  
teas, coffees, dessert wines & petit fours.