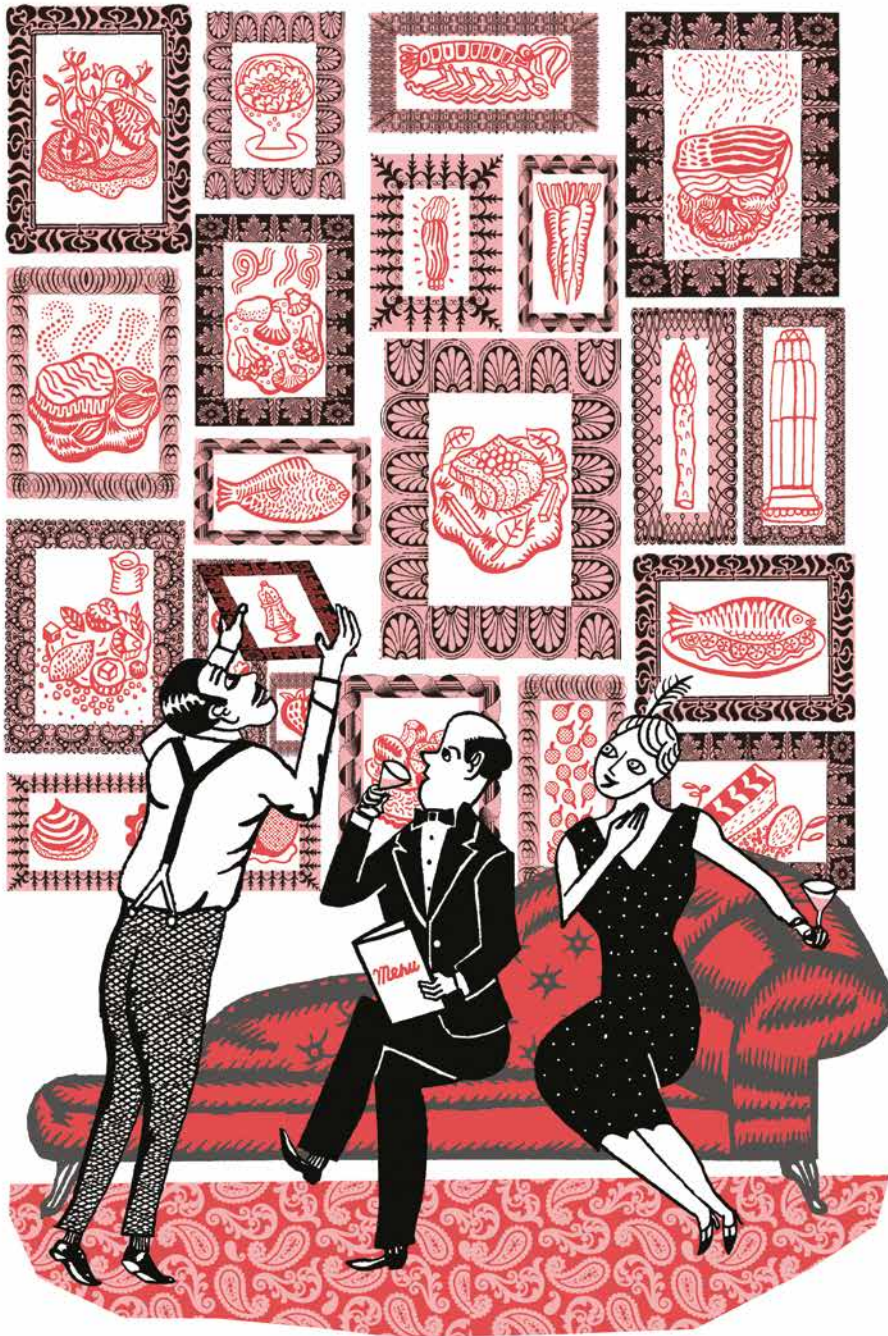


# A LA CARTE



THE  
ALICE

## NIBBLES

**MARINATED NOCELLARA OLIVES 5**

**HOMEMADE SOURDOUGH 6**  
CULTURED BUTTER

**ROASTED PADRON PEPPERS 5**  
CASHEW YOGURT

## TO START

**CITRUS CURED SALMON 13**  
PICKLED CUCUMBER, FENNEL SEEDS, DILL

**ISLE OF WIGHT TOMATO GAZPACHO 10**  
SOURDOUGH CROUTONS, LEMON OIL

**GARDEN SALAD 11**  
GLOBE ARTICHOKE, SUMMER LEAVES, SHALLOTS, MINT

**BURRATA 12.5**  
BROAD BEAN, PUMPKIN SEED PESTO

**BEEF TARTARE 14**  
CONFIT EGG, BEEF DRIPPING TOAST

## CLASSICS

**DAY BOAT SUSTAINABLE FISH & CHIPS 22**  
MINTED PEAS, TARTARE SAUCE

**THE RANDOLPH BURGER, GRILLED WITH AGED BEEF FAT 18**  
BURGER SAUCE, SKIN ON FRIES  
ADD AGED CHEDDAR **+1.95** | ADD SMOKED BACON **+2.75**  
ADD EXTRA BEEF PATTY **+6.5**

**SUMMER VEGETABLE GNOCCHI 21**  
SMOKED RICOTTA, SPINACH, GARLIC

**CAESAR SALAD 8 / 12**  
CAESAR DRESSING, PICKLED ANCHOVIES, CROUTONS  
ADD GRILLED ENGLISH HALLOUMI **+8**  
ADD GRILLED CORNFED CHICKEN BREAST **+8**

## MAIN COURSES

### ROASTED HALF CORN-FED CHICKEN 22

WATERCRESS, CHIMICHURRI

### SADDLEBACK PORK CHOP 23.5

WATERCRESS, PEPPERCORN SAUCE

### HERDWICK LAMB STEAK 26

WATERCRESS, CHIMICHURRI

### BEEF RUMP 22

WATERCRESS, BÉARNAISE

### HARISSA AUBERGINE 20

ALMOND TARATOR, POMEGRANATE, FRIED CHICKPEAS

### MARKET FISH

PLEASE SPEAK TO YOUR SERVER FOR TODAY'S FISH

WATERCRESS, LEMON, BÉARNAISE

## FROM THE GRILL

### SIRLOIN 250G 35 | RIBEYE 250G 35

GRILLED IN AGED BEEF FAT

WATERCRESS, CHOICE OF SAUCE

### BONE IN SIRLOIN 750G 75 | PORTERHOUSE 750G 80

TO SHARE, SERVED WITH MIXED GREEN SALAD,

FRIES, CHOICE OF SAUCE

### SAUCES

CHIMICHURRI 3.75 | PEPPERCORN 3.75 | BEARNAISE 3.75

ADD TRUFFLE +3

## SIDES

TRUFFLE FOUR CHEESE MACARONI 7

CORNISH NEW POTATOES 5.5

SMOKED SEA SALT BUTTER

GREEN BEANS, PEAS, MINT & OLIVE OIL 5.5

TRIPLE COOKED CHIPS, SEA SALT & VINEGAR 5.5

MIXED GREEN SALAD, HOUSE DRESSING 5.5

SKIN ON FRIES 5.5

SPICY SLAW 5.5

## TO FINISH

**70% VALRHONA DARK CHOCOLATE FONDANT 9**

CARAMEL ICE CREAM

**GOOSEBERRY MERINGUE PIE 9**

ELDERFLOWER

**ROSEMARY GRILLED PEACHES 9**

VANILLA SABLE, ALMOND MILK SORBET

**RANDOLPH CHEESE PLATE**

SELECTION OF SEASONAL ENGLISH CHEESES,  
CRACKERS, QUINCE, GRAPES

THREE CHEESES **11** | FIVE CHEESES **16**

**SORBET & ICE CREAM SELECTION 2 PER SCOOP**

STRAWBERRY & SZECHUAN PEPPER

BLACKBERRY & CHAMPAGNE

ALMOND MILK

CARAMEL

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

Please always inform your server of any allergies or intolerances before placing your order.  
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.  
A discretionary service charge of 12.5% will be added to your bill.