

# LUNCH

Noon–4.00pm

## STARTERS

Cotswold merguez chipolatas, hummus, Ridley Road flatbread	£6.50
Soup of the day, sourdough, Gloucestershire butter	£5.50
Roasted spiced aubergine dip, Ridley Road flatbread (vegan)	£6.00
Smoked mackerel pâté, seasonal pickles, sourdough	£6.50
Wiltshire burrata, roasted heritage pumpkin, pickled chilli & lovage pesto	£8.50
Crispy squid, black aioli, Aleppo pepper	£8.00 / £14.00

## MAINS

Avocado, shaved cucumber, feta, quinoa, green olive dressing	£6.50 / £10.00
Roasted cauliflower, toasted almonds, garden herbs, lemon (vegan)	£6.50 / £10.00
Charred tenderstem broccoli, grilled spring onions, goats curd, hazelnut dressing	£6.50 / £10.00
Alice House chicken & bacon club	£9.00
Fish finger sandwich, mushy peas, tartare sauce	£7.50
Alice cheeseburger, pickle, red onion relish, fries	£12.50
Beer battered haddock, chips, mushy peas, tartare sauce	£13.00

## SIDES

Olives	£3.50
Sourdough, salty Gloucestershire butter	£2.50
Rosemary & garlic fries	£3.50
Garden salad	£3.50

## DESSERTS

Rhubarb Eton mess, vanilla & lemon shortbread	£5.50
Chocolate tart	£5.00
Warm poached pears & vanilla ice cream	£5.00
Ice Cream Union ice creams by the scoop	£1.50 each

We work with the best local suppliers for our meat, fish and veg. Our milks and creams are from Northiam Dairy, English cheeses by The Cheese Merchants, oils and olives from Greg & Paulina on Broadway Market and our eggs are laid by free range Arlington Whites at Cackleberry Farm in the Cotswolds.

Please inform your waiter of any food allergies before ordering. A discretionary 12.5% service charge will be added to your bill.

**ALICE HOUSE**

# BRUNCH

## BAR

Coffee by Coleman Coffee Roasters, London Bridge £2.<sup>90</sup>

Teas by Metrodeco, Brighton £2.<sup>80</sup>

### Fresh juices

Carrot & ginger £4.<sup>00</sup>

Fresh orange £3.<sup>50</sup>

### Cocktails

Bloody Mary £6.<sup>00</sup>

Bucks Fizz £6.<sup>50</sup>

Pear & Elderflower Bellini £9.<sup>00</sup>

## KITCHEN

Banana Bread £4.<sup>50</sup>

Sourdough toast, Gloucestershire butter & jam £3.<sup>50</sup>

Urban granola, mixed berries, coconut yoghurt (vegan) £4.<sup>50</sup>

Free range Cacklebean eggs on toast, any style £5.<sup>50</sup>

Avocado on sourdough toast, sea salt, olive oil (vegan) £7.<sup>50</sup>

Blueberry pancakes, Dorset yoghurt, coconut, maple syrup £8.<sup>50</sup>

Chalk Farm smoked salmon & scrambled eggs on toast £9.<sup>00</sup>

Sweetcorn fritters, chilli jam, poached egg £6.<sup>50</sup>

Sausage & caramelised onion bap £5.<sup>50</sup>

Bacon & fried egg bap £5.<sup>50</sup>

Bubble & squeak, fried egg £6.<sup>00</sup> add- black pudding / bacon / sausage £1.<sup>50</sup> each

Alice Fry up – Cumberland sausages, smoked bacon, eggs, roast Sussex tomato, mushroom, spinach, sourdough toast £10.<sup>50</sup>

Alice cheeseburger, pickle, red onion relish, fries £12.<sup>50</sup>

Avocado, shaved cucumber, feta, quinoa, green olive dressing £6.<sup>00</sup> / £10.<sup>00</sup>

Roasted cauliflower, toasted almonds, garden herbs, lemon (vegan) £6.<sup>50</sup> / £10.<sup>00</sup>

Charred tenderstem broccoli, grilled spring onions, goats curd, hazelnut dressing £6.<sup>50</sup> / £10.<sup>00</sup>

## SIDES

Cumberland sausages £3.<sup>00</sup>

Smoked bacon £3.<sup>00</sup>

Crushed avocado £3.<sup>50</sup>

Rosemary & garlic fries £3.<sup>50</sup>

## DESSERTS

Rhubarb Eton mess, vanilla & lemon shortbread £5.<sup>50</sup>

Chocolate tart £5.<sup>00</sup>

Warm poached pears & vanilla ice cream £5.<sup>00</sup>

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