

EVENING

Monday - Saturday 5pm – 9pm

SMALL PLATES

COURGETTE & SWEETCORN FRITTERS - 6⁵⁰

Plant-based chipotle aioli, crispy coriander (V, GF)

LAMB MERGUEZ ROASTED PEPPERS - 6⁵⁰

Yellow split pea hummus, pickled courgette

YELLOW SPLIT PEA HUMMUS - 6⁵⁰

Toasted sourdough, minted caper relish (V)

CRISPY PORK BELLY - 7⁰⁰

Nduja, onion ketchup, fermented kohlrabi

CHEESE PLATE – 7⁵⁰

Oglesfield, Young Black, Sinoden Hill, seasonal chutney, house soda bread

LARGE PLATES

BLACK BEAN CHEESEBURGER - 12⁵⁰

Plant-based cheddar, shredded hispi cabbage, chipotle sauce, chips (V)

ALICE HOUSE CHEESEBURGER - 12⁵⁰

Oglesfield cheese, shredded hispi cabbage, onion jam, chips

8OZ BAVETTE STEAK - 17⁵⁰

Young Buck blue cheese butter, garlic and rosemary hand cut chips, herb salad

AVOCADO LENTILS SALAD - 8⁵⁰

Cucumber, roasted squash, radish, coriander, harissa (V)

Add smoked salmon – 3.⁵⁰

Add crispy chicken – 3.⁵⁰

GARDEN SALAD - 3⁵⁰

ROSEMARY & GARLIC CHIPS - 4⁵⁰

DESSERTS

HACKNEY GELATO ICE CREAM - 1⁵⁰

Madagascan vanilla, dark chocolate, raspberry

CHOCOLATE LAVA CAKE - 6⁰⁰

White chocolate cream

COVID 19 Safety

In line with the government guidance we will be table service only, observing 1m+ distancing rules with restrictive capacity, Track and Trace, cashless transactions and some new 'Covid Secure' House measures to help us all be safe and happy.

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, olives and nuts from Oliverrilli and our eggs are free range from Fentom Farm White.

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

ALICE HOUSE