

Alexander's
Brasserie
Rufford Arms Hotel

MAINS

Main Courses

PAN SEARED GOOSNARGH CHICKEN

With a mushroom & marsala wine cream sauce and herb roasted new potatoes (GF available)

£14

ROAST LAMB RUMP

Served slightly pink with dauphinoise potatoes, sautéed green cabbage, maple cured bacon, cauliflower cheese purée and a rich redcurrant reduction (GF available)

£16

PAN SEARED GOOSNARGH DUCK BREAST

Served slightly pink with a buttered fondant potato, confit duck bonbon, carrot & thyme purée with a rich red wine jus (GF available)

£16

PAN SEARED SEABASS

With a sauté of baby gem lettuce, garden peas, chorizo & sun blushed tomatoes, with crushed new potatoes (GF available)

£15

OVEN ROASTED SALMON FILLET

With beetroot potato rosti, served on charred asparagus spears with a lemon & prawn cream sauce (GF available)

£14

BEEF FILLET SICHUAN

Broccoli & pine nut stir-fry, sautéed strips of prime British beef fillet in a sweet soy, chilli & Sichuan spiced sauce with egg noodles, finished with spring onions and coriander (GF, V, VE available)

Meat-free or vegan, £12.00

£15

BEER BATTERED FISH & CHIPS £10.00 / LARGE £13.00

Fresh Fleetwood haddock in our own recipe beer batter with hand cut chips, traditional mushy peas and tartare sauce

£13

BUTTER CHICKEN

Marinated chicken breast with natural yogurt and mild curry spices, finished with a creamy butter sauce, served with rice, naan bread and mango chutney (GF available)

£14

WILD MUSHROOM & SPINACH STROGANOFF

Local Smithy's mushrooms in a creamy French mustard, brandy & paprika sauce, served with a timbale of rice (V, VE available)

Add chicken strips £3 extra

£12

BUTTERNUT SQUASH ROAST

Butternut squash, red lentil & nut roast with a garlic & herb red wine jus and baby roasted potatoes (V, VE)

£12

CHICKPEA & CORIANDER BURGER

Topped with a cucumber relish, served in a brioche bun with baby gem lettuce and tomato, with hand cut chips and homemade slaw

(V, VE available)

£12

SUNDAY ROAST

AVAILABLE SUNDAY 12-8PM £13.00

Choose from British roast Sirloin beef, roast lamb (or both for £15!) served with Yorkshire pudding, goose fat roast potatoes, buttered seasonal vegetables and rich roast pan juice gravy

£13

FULL MENU AVAILABLE FROM 17th MAY

Food allergies & intolerances

Before ordering your food and drinks, please speak to a member of our team if you have a food

allergy or intolerance.

The dishes on this menu are homemade and cooked fresh to order by head chef & his team. We use only the freshest ingredients, mainly sourced from a wealth of fantastic local suppliers, right on our doorstep. Please allow time for your meals to be prepared & cooked. All prices include VAT. Parties of 10 or more are required to pre order meal requirements 48 hours in advance. Food allergies & intolerances. Please speak to a member of our team if you have a food allergy or intolerance. In some cases dishes can be modified to accommodate certain allergies/intolerances Food allergens in some of our dishes include: Cereals, Crustaceans, Eggs, Milk, Nuts, Sulphur Dioxide & Mollusc

Some menu items may change subject to availability. Daily specials also available

**WE ASK THAT YOU REFRAIN FROM USING E CIGERETTES OR SIMILAR PRODUCTS
WITHIN THE RESTAURANT FOR THE COMFORT OF ALL PATRONS**