

ALFIE'S

10 MOTCOMB STREET, LONDON, SW1X 8LA

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Sunday Menu

All 14.00

Bloody Mary, Bloody Maria, Red Snapper

For The Table

Wildfarmed Sourdough, Salted Keen’s Butter 5

Pork Scratchings, Fennel Salt 5

Chalk Stream Trout Rillettes 9

Add Exmoor Caviar 9 per 4 grams

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Starters

Hereford Beef Tartare 16 / 22 *mixed to order*

Add Exmoor Caviar 9 per 4 grams

Cured Cornish Mackerel, Heritage Cucumbers, Apple Marigold 11

Chilled Nutbourne Tomato Soup, Stuffed Courgette Flower, Lemon Verbena 10

Crispy Fried Red Prawns, Marie Rose 12

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Salads

Romano Courgettes, Westcombe Ricotta, Chickpeas, Smoked Almonds 15

House Caesar Salad, Smoked Anchovies 16

Oysters & Fizz

Seasonal Oysters

Pickled Cucumber & Green Apple or Shallot Mignonette 5 each

Coates & Seely Brut Reserve, Hampshire, England, NV 15

Charles Heidsieck Brut Réserve, Champagne, France, NV 17

Hundred Hills Signature Rosé, Stonor Valley, England, 2018 18

Mains

Roast Scottish Cod, Fresh Pea & Jersey Royal Fricassée 28

Fresh Farfalle, Courgette Flower, English Peas, Preserved Lemon 18

Roast Chicken, Scottish Girolles, Charred Corn, Sherry 26

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45 Day Aged British Roast Beef

Rump, Duck Fat Roasties, Honey Roasted Carrots, Seasonal Greens, Yorkshire Pudding, Gravy 31

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Sides all 6

Duck Fat Roasties Purple Sprouting Broccoli, Preserved Lemon, Hazelnuts

Ed’s Veg Green Salad English Peas, Pancetta, Pickled Shallots

Olive Oil Mash

Puddings

Peach & Apricot Trifle 10

Strawberry & Almond Mille-Feuille, Lemon Verbena 10

Pump Street Chocolate Mousse, Cubitt House Olive Oil 10

Keen’s Salted Butter Fudge 3

Baked Alaska 20 *for the table to share*

[Click for Calories](#)