

Appetizers and Small Plates

- Marinated olives £3
- Roast cashews and almonds £3
- Hot garlic and herb baguette £3
- Walnut bread, balsamic and olive oil £3
- Mersea Island rock oysters, red wine and shallot vinegar,
Maldon Sea salt £1.50 each half dozen £8

- Chicken satay skewer £6
- French onion soup, Gruyère croûtes £4
- Seared king scallops in chilli and lime butter £8
- Wild mushrooms sautéed in garlic, on thick toast £6
- Sesame battered squid with sweet chilli sauce £5.50
- Carpaccio of Suffolk beef fillet with salsa verde £7
- Halloumi and vegetable kebab with tzatziki £5
- Chicken liver pâté, crusty bread £5
- Bouillabaisse with crusty bread £7

Platters

served with organic, crusty bread

- Cheeseboard – Roquefort, Brie, Wensleydale and onion marmalade £6
- Whole baked Brie, studded with garlic and rosemary £9
- Charcuterie – Parma ham, Milano salami, coppa ham and chorizo
with cornichons and smoked horseradish mayo £12
- Seafood platter – shell on prawns, smoked mackerel pâté, smoked salmon,
and crayfish tails with honey and dill yoghurt £13

Sides

- Frites, dauphinoise or new potatoes £2
- House green or tomato and onion salad £3
- Steamed fine beans or minted peas £2



Grill

served with frites or dauphinoise potatoes and house green salad

- Steak haché with dill pickle £10
- Toulouse sausage, grilled tomato and Dijon mayo £9
- Loin of Suffolk pork with apple and onion chutney £9

steaks are also served with roast cherry toms and Roquefort or pepper sauce

- Sirloin steak 8oz £16
- Fillet steak 6oz £23

Seafood

- Smoked haddock Florentine £10
- Moules Marinière with frites and mayo £9
- Grilled skate wing, new potatoes, green beans and caper butter £mp
- Cod loin wrapped in Parma ham on a crab and spring onion risotto £12
- Battered fish of the day, with frites, mushy peas and tartare sauce £mp
- King prawn Thai green curry with steamed jasmine rice £11.50
- Hot smoked salmon Caesar salad £10

Classics

- Roast chicken, shallot and thyme mash, braised onions and mushrooms £10.50
- Goat's cheese and onion jam quiche, new potatoes and salad £8
- Calf's liver and crispy bacon, mash, confit shallots, fine beans, gravy £10
- Confit duck leg, braised lentils and pancetta, mustard mash, red wine jus £12
- Thai green vegetable curry with steamed jasmine rice £8
- Beef and white bean hotpot with minted peas £10.50
- Braised lamb shank, crushed new potatoes, fine beans and minted jus £12

Chef's Sauces

- Roquefort or pepper £1.50

Desserts

- Mimosa sorbet £3
Vanilla crème brûlée £4
Hot chocolate fondant, vanilla ice cream £5.50
Strawberry cheesecake £5
Lemon and raspberry tart £5
Blackberry jelly and blueberry ice cream £4
Nougat parfait £5
Rhubarb tart tatin with Chantilly cream £5
Single scoop of ice cream or sorbet £1.50
Cheeseboard – Roquefort, Brie, Wensleydale and onion marmalade £6

Beverages

- Espresso coffee single £1.15 double £1.60
Americano regular £1.50 large £1.85
Cappuccino £1.90
Latte £1.90
Hot Chocolate £1.90
Pot of tea for one £1.50
Speciality tea - Earl Grey, Assam and various fruit teas £1.50
Liqueur Coffees - Irish, Seville, Parisian, Caribbean, Calypso, Italian or Baileys £4.45

Brasserie opening times:

11am to 11pm Wednesday to Sunday
Food service noon to 9.30pm (10pm Fri & Sat)
Closed Mondays and Tuesdays
Open Bank Holiday Mondays



To promote the informal nature of the brasserie we do not take bookings for parties of less than six and encourage customers to just turn up for a table - at peak times we operate a waiting list.

Welcome to The Alex Brasserie - we have been open since Spring 2010 and have recently undertaken a review of your feedback.

Mostly your comments have been very favourable, thank you, but we have made a few menu changes and softened on our no bookings policy.

Whilst many of you have embraced the "just turn up" policy, you have also told us that when organizing larger groups or wanting to celebrate a special occasion, then the certainty of a booking is desired. So - we are now taking bookings for groups of between 6 and 16 people. We will only book out some tables as we are still committed to the informal ambience and want to accommodate you all, but if you do want to make a booking please call Emma on 01394 282958 (Weds to Sun). The Brasserie is also available for your business or personal functions on Mondays and Tuesdays.

An optional 10% service charge will be added to parties of 6+. Our kitchen and service teams share your gratuities.



a group of individual venues

The Alex, 123 Undercliff Road West, Felixstowe, IP11 2AF
Black Tiles, Black Tiles Lane, Martlesham, IP12 4SP
Café Bencotto, 128 Hamilton Road, Felixstowe, IP11 7AB

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www.alexcafebar.co.uk
www.blacktiles.co.uk
www.cafebencotto.co.uk