ALEXANDERS
The Pub
MENU

A HISTORY OF CASTLE GREEN

1764

The land on which the Hotel sits was bought for £12,450 by Thomas Holme, James Dowker and Benjamin Hall. It consisted of 765 acres and was called 'Castle Green Farms'.

1847

Thompson Bindloss, an ironmonger of Kirkland bought part of the original estate for £3,450.

1895

William Bindloss (Thompson's nephew) dies and property is sold. Proceeds used by Bindloss family to enlarge Kendal Town Hall and purchase the present clock tower and carillion. (Pictured below the foundation stone of the Town Hall laid by Mrs Bindloss)

The Old House (pictured above) is now part of the Business and Training Centre.

1896

1896

The property was then bought by the Jeffreys family, this consisted of John Henry and Mary and their six children – Millicent, Bryan (pictured) Edward, Cecily (pictured), Barbara, Nancy and Guy.

Mary Jeffreys dies and the property is purchased by Norweb (North West Electricity Board) for £10,000 and used as their regional offices.

1949

1948

Views of the gardens, as impressive in the 1940s as they are today.

Norweb extend the property (current bedroom block) with pitched roof designed to mirror the gables of the original house and balconies to break the harshness of the facade.

1961

Bought by current owners James & Catherine Alexander with James's brother Ronald and wife Sandie (now emigrated back to Australia).

1996

1997

Lord Cavendish of Furness 'broke ground' to begin work on the £4M transformation including 65 bedrooms, function rooms, training centre, 100 seat restaurant and Fitness & Leisure Club.

Construction of the Function House and Kendal Suite.

1997

1998

Alexander's The Pub nears completion, converted from the original 18th century stable which stood on the estate.

2002

Our first Five Year Club dinner for all staff with 5 years service – membership then was 14, we now have 45!

Tim Rumney, joins as General Manager (now MD), originally worked with James & Catherine Alexander at The Grange Hotel.

1998

2010

Alexander's goes through it's next transformation to add the porch and internal refurbishment.

WELCOME

ALEXANDERS
The Pub

We place a strong emphasis on locally sourced produce for our pub food, with something to tempt all palates - a combination of classics, seasonal favourites, our Alexander's steakboard and our daily specials menu.

If you would like something simpler or different to what is available on the menu, please ask a member of our team.

James Byrne, Head Chef
Joel Kirkpatrick, Food Services Manager

ALEXANDER'S CLASSICS

Alexander's prawn cocktail – prawns with iceberg lettuce, spiced tomato mayo, lemon and rye bread **£5.95**

Alexander's homemade soup of the day with Staff of Life breads **£4.75**

Chicken liver pate with toasted Staff of Life bread and Hawkshead chutney **£6.25**

◆

Alexander's creamy fish pie topped with cheesy mashed potato and peas **£11.50**

Fleetwood landed beer battered haddock with hand cut chips, tartare sauce and mushy peas **£11.00**

Lamb hot pot pie with creamed potatoes, roasted roots and mint gravy **£13.00**

Cumberland sausage with extra creamy mashed potatoes, green beans and onion gravy **£9.50**

Baked vegetable lasagne with hand cut chips and mixed salad **£8.95**

◆

Cumbrian cheeses with chutney and biscuits **£6.00**

Warm sticky toffee pudding with butterscotch sauce and vanilla ice cream **£5.25**

TO START

Smoked haddock and spring onion fishcake with tomato and coriander salsa **£5.95**

Grilled vegetable tart with buffalo mozzarella, wild rocket and basil oil dressing **£5.25**

Sautéed mushrooms on toast with garlic and parsley butter **£5.25**

Grilled chicken satay skewers with spicy peanut dipping sauce, cucumber and sweet chilli salad **£5.75**

ENJOY REAL ALES

VISIT THE BAR AND SEE OUR WIDE RANGE OF LOCAL ALES

PROPER BURGERS

The Classic – 6oz burger with beef tomato, iceberg lettuce, red onions and mayo **£9.95**

The Blue – 6oz burger with flat mushroom, iceberg lettuce, beef tomato and Blengdale Blue cheese **£10.95**

The Pulled – 6oz burger with pulled pork, pickles, apple sauce, iceberg lettuce and onion rings **£12.50**

The Chicken – grilled chicken breast with lettuce, tomato, red onion, chorizo sausage **£11.50**

◆ ALL SERVED ON TOASTED BRIOCHE BUNS WITH COLESLAW, SALAD AND HAND CUT CHIPS ◆

DOUBLE YOUR BURGER FOR AN EXTRA £2.95

MAIN COURSES

Grilled cod fillet with crushed sweet potatoes, roasted carrots and celeriac and parsley cream sauce **£12.50**

Slow roast pork belly with boulangiere potatoes, green beans and cider jus **£13.50**

Grilled swordfish with creamed potatoes, spring greens, lemon and black pepper sauce **£14.00**

Wild mushroom and chick pea stroganoff with wild rice **£11.00**

ALEXANDERS GRILLS

8OZ SIRLOIN STEAK.....£19.95
10OZ RUMP STEAK.....£18.50
8OZ GAMMON STEAK.....£10.95
16OZ MIXED GRILL.....£16.50

CHOOSE ONE OF EACH OF THE FOLLOWING TO ACCOMPANY YOUR GRILL CHOICE

SAUCE
Diane
Pepper & Brandy
Garlic Butter
Onion Gravy
Egg or Pineapple

POTATO
Hand Cut Chips
Mash
New Potatoes
Jacket Potato

SIDES
Onion Rings
Seasonal Vegetables
Mixed Salad
Sauté mushrooms

CHILDREN'S MENU

Fish & Chips with mushy peas **£5.50**

Beef Burger with Chips & Salad **£5.25**

Add cheese for **£0.50**

Vegetarian sausage and mash with peas and onion gravy **£4.50**

Sausage and mash with peas and onion gravy **£4.50**

Alexander's Margherita Pizza **£4.00**

Other toppings available ham, chicken, pineapple, mushroom, chorizo ..... **£0.75** (each)

CHILDREN'S DESSERTS

Strawberry, vanilla or chocolate ice cream **£2.95**

Sticky toffee pudding with vanilla ice cream **£3.95**

Chocolate brownie with vanilla ice cream **£3.95**

◆ AVAILABLE FOR CHILDREN UP TO 12 YEARS OF AGE ◆

ALEXANDER'S DESSERTS

English Lakes ice cream or sorbet (Ask your waiter for flavours) **£4.95**

Warm treacle tart with caramelised pecan nuts and vanilla ice cream **£5.00**

Vanilla and raspberry cheesecake with spiced crumb and raspberry compote **£5.50**

Choux profiteroles with passion fruit cream, hot chocolate and rum sauce **£5.00**

◆ WHY NOT TRY OUR DESSERT WINE, IT GOES GREAT WITH OUR HOMEMADE PUDDINGS! ◆

DESSERT WINE £2.75 PER 50ML GLASS

HOT DRINKS

Cappuccino **£2.60**

Espresso, Single/Double ..... **£2.20/£2.75**

Latte **£2.60**

Hot Chocolate **£2.60**

Pot of Lakeland Blends tea for one **£2.50**

ALLERGENS

If you have any concerns about the presence of allergens in our dishes, please ask to see our 'Allergens Menu'

Whilst we endeavour to ensure that our food is free from the allergens listed, we cannot 100% guarantee their absence due to their use in our kitchens