

Alex Webb

ON PARK LANE

A little about me

I started off at 14 washing the dishes at my local restaurant in Essex, and then decided to make cooking my career and enrolled at Westminster Kingsway College as an apprentice chef. While I studied, I also worked in London hotels and Michelin-starred restaurants.

Then in 2020 I won the BBC's 'MasterChef: The Professionals', which was an amazing competition to take part in - I learnt so much and made so many friends!

Now, with my very own restaurant, I want to share my passion for British produce as well as all of the food experiences I've encountered on my travels.

Four-course tasting menu

£75 per person

Where it all began...

First courses

Red mullet, watermelon, green apple, olive oil, sea herbs 147kcal

Lobster toast, black sesame, sweet chilli jam 228kcal £5 supplement

Crab consume jelly, crab salad, pickled onions, crispy sourdough 155kcal

Sweetcorn, sweetcorn, sweetcorn (v) 87kcal

Starters

Chicken parfait, puff pastry, slow-cooked chicken thigh,
leek, chicken jus, truffle 197kcal

Cod fillet, white bean cassoulet, sea herbs, taramasalata crisp 177kcal

Smoked venison tartare, quail's egg yolk, pine emulsion, rice paper 181kcal

Roasted cauliflower, cauliflower purée & pickle, couscous,
hazelnut & burnt butter dressing (v) 171kcal

Mains

All served with slow-cooked potatoes & Parmesan 164kcal

Creedy Carver duck breast, blackberry, port, hispi cabbage 201kcal

Lake District Farmers' beef rib-eye, black mushroom purée,
tomato gel, mushroom salad 301kcal £15 supplement

Chalk Stream trout, parsnip, parsley, mussel & caviar cream sauce 212kcal

Celeriac Wellington, celeriac slaw, truffle, wild mushroom cream sauce (v) 189kcal

Desserts

Passion fruit parfait, chocolate disc, popping candy,
English sparkling sorbet (v) 237kcal

Webb's chocolate bar, tree cake, milk ice cream (v) 243kcal

Dark chocolate soufflé, caramel & white chocolate sauce,
white chocolate ice cream (v) 277kcal

British and Irish cheese, chutney, mixed crackers 337kcal £20 supplement

Sweet things

Stop by my sweet shop on your way home

Signature cocktails to start your evening

£16

Geranium Fizz

Acqua di cedro Bassano, geranium syrup, orange blossom water, Hattingley Valley Classic Reserve

Pisco & Ibisco

BarSol pisco, lemon, ginger beer, hibiscus and clove syrup, applewood smoke

Chef Webb

Earl Grey-infused Beefeater gin, lemon balm-ginger-honey syrup, lemon, egg white, strawberry

Jennifer

Highclere Castle gin, apricot liqueur, coconut cream, lemon, celery bitters

Caramel Espresso Martini

Kraken spiced rum, espresso, salted caramel Kahlúa, Amaro Averna, caramel syrup

Four-course menu wine pairing

£35 per person

Domaine Muré Pinot Blanc
'Les Iris' 2018
Alsace, France | Organic

Joseph Drouhin Chablis 2020
Burgundy, France | Sustainable

Domaine des Roches Neuves
Saumur-Champigny 2021
Loire, France | Biodynamic

Pieropan 'Le Colombare'
Recioto di Soave 2017
Veneto, Italy | Organic

Graham's 10-year-old Tawny port
Douro, Portugal | Sustainable
£10 supplement

Four-course menu cider pairing

£25 per person

Sandford Orchards Katja Rosé
Martinottie-style rosé cider

Sandford Orchards Alex's
Signature Blend
Hybrid cider with a burgundy influence

Sandford Orchards The General
Mighty vat-aged cider

Sandford Orchards Ice Cider
Freeze-strengthened cider

(v) vegetarian | Adults need around 2,000kcal a day

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Prices include VAT. A service charge of 12.5% will be added to your bill.

Seven-course tasting menu

£110 per person
Available at lunchtime and from 5.30-9.30pm

Where it all began...

The main event

Baked scallop, truffle, butternut squash,
smoked butter sauce, caviar 132kcal

Sweetcorn, sweetcorn, sweetcorn 79kcal

Lobster toast, black sesame, sweet chilli jam 228kcal

Chalk Stream trout, parsnip, parsley, mussels,
caviar cream sauce, mini fish pie 172kcal

Lake District Farmers' beef rib-eye, black mushroom purée,
tomato gel, mushroom salad 301kcal

Burnt butter ice cream, brandy snap 258kcal

Alex's mystery box 281kcal
Can you get inside?

British and Irish cheese, chutney, crackers 337kcal £20 supplement

Sweet things

Stop by my sweet shop on your way home

Seven-course vegetarian tasting menu

£95 per person
Available at lunchtime and from 5.30-9.30pm

Where it all began...

The main event

Baked butternut squash, truffle, butternut squash purée,
smoked butter sauce, balsamic caviar 207kcal

Sweetcorn, sweetcorn, sweetcorn 79kcal

Roasted cauliflower, cauliflower purée & pickle, couscous,
hazelnut & burnt butter dressing 193kcal

Salt-baked carrot, tarragon vinegar gel,
carrot purée, tarragon salad 161kcal

Celeriac Wellington, celeriac slaw, truffle,
wild mushroom cream sauce, pomme soufflé 193kcal

Burnt butter ice cream, brandy snap 258kcal

Alex's mystery box 181kcal
Can you get inside?

British and Irish cheese, chutney, crackers 337kcal £20 supplement

Sweet things

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Adults need around 2,000kcal a day

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Seven-course menu wine pairing

£45 per person

Domaine Châtelain Pouilly-Fumé Les Chailloux Silex 2020
Loire, France | Organic

Domaine Muré Pinot Blanc 'Les Iris' 2018
Alsace, France | Organic

Kooyong Faultline Chardonnay 2019
Victoria, Australia | Organic

Cantina Colterenzio St. Magdalener Schiava 2021
Alto Adige, Italy | Sustainable

Domaine des Roches Neuves Saumur-Champigny 2021
Loire, France | Biodynamic

Clos Lapeyre 'La Magendia de Lapeyre' Jurançon 2017
South West France | Biodynamic

Graham's 10-year-old Tawny port
Douro, Portugal | Sustainable
£10 supplement

Adults need around 2,000kcal a day

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British cheeses

A selection of Alex's favourite cheeses from Neal's Yard Dairy



St Jude

A small, soft, wrinkly cow's milk cheese from Suffolk. Inspired by the French cheese, St Marcellin, its savoury, rich and buttery flavour belies its luxuriously light, almost mousse-like paste.

Sinodun Hill

The yoghurt flavour of this cheese is complemented by a delicate, almost red-fruit flavour from the wrinkly, golden coloured rind. Its texture pleasantly light, almost whipped.

Stichelton

A juicy acidity and toasty, biscuity notes toward the rind are the hallmarks of Stichelton, though the range of flavours this soft, creamy raw milk blue can exhibit is extraordinary: from green apple right through to beef stock.

Hafod

A Welsh-made Cheddar cheese with rich, layered flavours and a supple texture, Hafod is generally found to be less acidic than our other Cheddars. Rather than being clothbound, as it previously was, the cheese is now allowed to develop a natural rind; its inside reveals a warmly golden paste and the occasional blue vein.

Appleby's Cheshire

A well-balanced raw milk cheese boasting rich mineral flavours upfront, a juicy acidity and the succulent yet crumbly texture that is so characteristic of a classic Cheshire. There is the last raw milk, clothbound, farmhouse Cheshire in England.

From farm to plate

Some of my favourite producers that feature on the menu

Beef – Lake District Farmers

Founded in 2009, by the late Ray Armstrong, Lake District Farmers provide a sustainable supply chain for family run fell farms in The Lake District. They now work with 50 Cumbrian farms producing some of the best quality, breed-specific meat available.

Foraged herbs & flowers – Badger’s Garden

These Bucks growers are a ‘no dig’ garden, which is a method championed by Charles Dowding that boosts soil health the more you grow.

Caviar – Exmoor Caviar

Since the 14th Century, the sturgeon has been classed as a royal fish, so any found within the realm were classed as property of the monarch. Thankfully for Exmoor Caviar, the late Queen confirmed she would not extend her royal prerogative and the sturgeon they farmed would be their own.

Chalk Stream trout – Chalk Stream Foods

Chalk Stream sources fine English trout on the world famous Test and Itchen rivers in Hampshire. Slow-grown for two years in farms built on fast-flowing pure chalk stream water, their trout are fit and lean with a unique, clean taste.

Cider – Sandford Orchards

With 20 year’s experience in cider making, Sandford Orchards press the best, locally sourced, bittersweet apples, and encourage a long, slow, natural fermentation to make the finest quality cider. Alex has also worked with Sandford Orchards to make his own cider blend.

Cheese – Neal’s Yard Dairy

Neal’s Yard Dairy was founded in 1979. For more than 40 years, they’ve been home to some of the finest cheese made in Britain today. Some of these cheeses have been produced in the same way for centuries, reflecting the unique climate and culture of their home region, such as Cheshire, Lancashire, Caerphilly and Red Leicester.