

THE ALBERT ARMS

Starters/snacks

- Bread & butter 1.50 per person
- Warm handmade flat breads, harissa, dukka & olive oil 4.00 (add beetroot hummus 2.50)
- Pork croquettes, spiced apple & leek chutney 6.50
- Warm Crottin goats cheese salad, beetroot & walnut 8.00
- Grilled courgette, feta, mint, rocket & pine nut salad 7.00/13.50
- Steamed mussels, cider, bacon & spring onion 8.00/16.00 (large with chips)
Marinière available on request
- Broad bean & mint hummus, grilled haloumi, tzatziki & flat breads 10.00
- Charcuterie board, pickles & bread 11.00
- Macaroni & cheese 5.50
- Chips & aioli 3.50
- Mixed leaf & herb salad 3.50
- Charred broccoli 'Caesar' 4.00
- Roasted new potatoes with rosemary 3.50
- Buttered spring greens 3.00

Mains

- Char-grilled 'Ginger Pig' onglet steak, béarnaise, mixed leaves & chips 16.00
- Rare-grilled line-caught tuna steak, crushed new potatoes, capers & sauce vierge 15.50
- Whole grilled lemon sole, anchovy & broccoli vinaigrette, wild garlic gnocchi 16.00
- Braised pigs cheeks, white polenta, spring greens & wild mushrooms 15.00
- Smoked aubergine & potato frittata, charred cauliflower, pomegranate, hazelnut & spring onion salad; tahini yogurt dressing 13.00
- Barnsley lamb chop, peas, bacon, braised baby gem & cauliflower puree 15.00
- Beer battered haddock & chips with crushed peas 15.00
- Quinoa 'meatballs' tomato sauce & tempura courgette 12.50
- Coarse ground beef burger, lettuce, tomato, red onion, pickle, cheese, house sauce, brioche bun & chips 12.00
Add bacon 1.00

For allergen advice please ask your server.

**Kitchen opening times: Mon-Fri Lunch 12pm-3pm Dinner 5pm-10pm
Saturday Brunch 10.30am-4pm Dinner 5pm-10pm
Sunday Lunch 12pm-4pm Dinner 5pm-9pm**

Fresh juices £4

The digestion aid

Carrot, Orange, Apple, Beetroot, Lemon, Ginger

Energy booster

Beetroot, Spinach, Apple, Lemon, Ginger

The detox

Celery, Cucumber, Apple

Make your own

With any 4 ingredients above

Desserts

- Rhubarb, poppy seed & ginger steamed pudding, rhubarb sorbet & crème Anglais 6.50
- Warm chocolate brownie, frozen peanut butter parfait 7.00
- Pistachio & raspberry frangipan tart, clotted cream 5.50
- Lemon posset, strawberry crumb 4.00
- Ice cream & sorbets 4.50
- English & continental cheese selection, bread or oatcakes & quince paste 3.00 per cheese