

THE ALBERT — ARMS —

Drinks

Plum Mojito • Raspberry & peach lemonade • Citron pressé • Elderflower & fresh mint pressé 3.00 • Virgin Mary 3.50
Peach Bellini • Elderflower Bellini • Kir Royale 6.75 • Aperol Spritz • Hugo Spritz 7.25 • Chambord Royale • Bloody Mary 6.95

Starters

Potato bread, whipped butter 2.00
Honey roast parsnip soup, garlic crouton 7.00
In-house smoked pork croquettes, spiced tomato chutney 6.50
In-house smoked mackerel, butternut squash & harissa hummus, crispy chick peas 7.50
Iceberg wedge salad, roast cherry tomatoes, ranch dressing, bacon lardons 6.50

Mains

Roast Shorthorn beef, duck fat potatoes, glazed roots, Yorkshire pudding, hispi cabbage, horseradish 17.50
Slow-cooked shoulder of Yorkshire lamb, duck fat potatoes, glazed roots, Yorkshire pudding, hispi cabbage, mint sauce 17.50
Roast Waveney valley pork leg, duck fat potatoes, glazed roots, Yorkshire pudding, hispi cabbage 17.50
Beetroot, quinoa, mushroom & hazelnut roast, roast potatoes, glazed roots, Yorkshire pudding, hispi cabbage 14.00

Add cauliflower cheese 2.50

Cauliflower & lentil Dahl, garlic coriander, flat bread 12.00
Grilled fillet of plaice, celeriac fondant, warm salad of apple, grapes & watercress, aioli 16.00
Beer battered haddock, chips, crushed peas 14.00

Sides

Mac & cheese 6.00 • Iceberg wedge salad, roast cherry tomatoes, ranch dressing 4.00
Sautéed new potatoes, Wookey Hole cave aged cheddar, smoked paprika 4.00

Desserts

Sticky toffee pudding, vanilla ice cream 7.50
Apple & gooseberry crumble, Madagascan crème anglaise 7.00
Yoghurt panna cotta, citrus syrup, poached apricot 6.50
Chocolate cheesecake, flambéed banana 7.00
Ice creams & sorbets / Choice of 3 mini waffle cones 4.00
(Vanilla, Chocolate/ Lemon, Pear, Watermelon, Mango)
Selection of English & French cheeses, house chutney & oatcakes 2.75 per cheese