

# THE ALBERT ARMS

## Starters

- English sweet corn soup with Cornish blue & chilli muffins 6.00  
Crab bisque 7.50  
Pork croquettes with romesco sauce 5.00  
Steak tartare 8.00  
Home made bresola with Parmesan & rocket 7.50  
Butternut squash risotto, mascarpone, sage & pine nuts 7.50  
Warm salad of braised octopus, quinoa, pomegranate & roast garlic 7.50

## Sides

- Chips & aioli 3.50  
Macaroni & cheese 4.00  
Sautéed spinach 2.50  
Keats community farm organic mixed leaf salad 3.50  
Keats organic tomato salad with hazelnut pesto 3.50  
Creamed sweet corn with roast organic chillies 3.50  
Keats organic Mixed beans with lemon & garlic 3.00

## Mains

- Roast 35 day dry aged sirloin of beef with potatoes roasted in duck fat, kale, carrots & Yorkshire pudding 16.50  
Pulled Welsh lamb shoulder with potatoes roasted in duck fat, kale, carrots & Yorkshire pudding 16.50  
Baby corn-fed roast chicken with potatoes roasted in duck fat, kale, carrots & Yorkshire pudding 16.50  
Beetroot & hazelnut roast, roast potatoes, green beans, carrots & Yorkshire pudding 14.00  
Aubergine parmigiana, organic mixed leaves 10.00  
Roast line caught cod, Pearl barley 'risotto' semi dried tomatoes & confit garlic 15.00

Kitchen opening times: Mon-Fri Lunch 12pm-3pm Dinner 5pm-10pm  
Saturday Brunch 9am-4pm Dinner 5pm-10pm  
Sunday Lunch 12pm-4pm Dinner 5pm-9pm  
Bar food available all day

## Bar Food

- Coarse ground beef burger, lettuce, tomato, red onion, pickle, cheese, house sauce, brioche bun & chips 11.00  
Beer battered haddock & chips with crushed peas 15.00  
Steak tartare with chips & mixed leaves 16.00  
English & French cheese selection, fruit bread & quince paste 2.50 per cheese

## Desserts

- Sticky toffee pudding with banana ice cream 6.00  
Chocolate, hazelnut & blackberry dacquoise 6.50  
Apple & morello cherry crumble with custard 6.00  
Ice cream & sorbets 4.00