

# THE ALBERT

## — ARMS —

### Drinks

Citron pressé 3.00 • Elderflower & fresh mint pressé 3.00 • Virgin Mary 3.50  
Bloody Mary 6.95 • Chambord Royale 6.95 • Peach Bellini 6.95 • Pimm's 6.75 • Aperol Spritz 7.25 • Hugo Spritz 7.25

### Starters

Chilled gazpacho 6.00  
Crab bisque, garlic crouton 7.50  
House hot smoked salmon on toast, horseradish 7.00  
Heritage tomato & basil salad, burrata, croutons, balsamic reduction 7.50  
Tender stem broccoli, red chilli, toasted almonds, parmesan, lemon oil 5.50

### Mains

Roast Shorthorn beef, duck fat potatoes, glazed roots, Yorkshire pudding, spring greens, horseradish 17.50  
Slow-cooked shoulder of Yorkshire lamb, duck fat potatoes, glazed roots, Yorkshire pudding, spring greens, mint sauce 17.50  
Roast baby chicken, duck fat potatoes, glazed roots, Yorkshire pudding, spring greens, bread sauce 17.50  
Barley, walnut, beetroot & mushroom roast, roast potatoes, glazed roots, Yorkshire pudding, spring greens 14.00  
Pan fried sea bass, summer broth of pearl barley, green beans, courgette & harissa 14.00  
Aubergine 'parmigiana', radicchio, pine nut salad 12.50  
Sharing board of halloumi, beetroot hummus, selection of pickled veg, harissa, dukka, olive oil, flat breads 12.00/19.00

### Sides

Mac & cheese 6.00 • Spring greens 4.00 • Chips & aioli 3.50 • Mixed leaf salad 4.00

### Desserts

Sticky toffee pudding, vanilla ice cream 7.50  
Roast spiced peach, nut crumble, crème fraiche 7.00  
Eton mess 6.00  
Chocolate brownie, salt caramel sauce, praline ice cream 7.00  
Ice creams & sorbets / Choice of 3 mini waffle cones 4.00  
(Vanilla, Banana, Chocolate/ Mango, Strawberry, Watermelon, Lemon)  
Selection of English & French cheeses, house chutney & oatcakes 2.75 per cheese