

THE ALBERT ARMS

Brunch

Passion fruit porridge, pistachios,
pumpkin seeds & maple syrup 5.00

3 Cheese toastie with onion jam &
poached egg 7.00

Spiced pigs cheek eggs Benedict 9.00

Eggs Florentine 7.50

The Albert Arms Full English 10.00

Shakshuka (tomato & pepper stew, baked
eggs) 7.00 add Merguez sausage 1.50
each

Manks kippers on toast with eggs any
way & hash browns 8.00

Drinks

Bloody Mary 6.95

Mimosa 6.95

Seed lip & Tonic 3.80

Borough coffee & biscotti from 2.50

Selection of teas from 2.50

Mains

Char-grilled 'Ginger Pig' onglet steak with béarnaise
sauce, summer leaves & chips 15.00

35 day dry aged sirloin steak with wild mushroom
sauce, spinach & mashed potatoes 20.00

Slow roast lamb shoulder, heritage pink fur potatoes,
kale, chilli & anchovies 14.50

Aubergine parmigiana, baby mixed leaves 10.00

Baked summer squash with goat's cheese, pine nuts &
capers salad 11.00

Roast line caught cod, Pearl barley 'risotto' semi dried
tomatoes & confit garlic 15.00

Cottage pie with green beans 11.00

Beer battered haddock & chips with crushed peas
15.00

Steak tartare with chips & mixed leaves 16.00

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

Buffalo chicken heart skewers, blue cheese
cream 4.50

Pork croquettes with romesco sauce 5.00

Hummus, grilled haloumi, rocket & flat
breads 9.50

Coarse ground beef burger, lettuce, tomato,
red onion, pickle, cheese, house sauce,
brioche bun & chips 11.00

Sides

Chips & aioli 3.50

Macaroni & cheese 4.00

Mixed baby leaf salad 3.50

Keats organic tomato salad with hazelnut
pesto 3.50

Creamed sweet corn with roast organic

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

English & French cheese selection, fruit
chillies 3.50