

THE ALBERT

— ARMS —

Drinks

Citron pressé • Elderflower & fresh mint pressé 3.00 • Virgin Mary 3.80
Elderflower Bellini • Kir Royale • Chambord Royale • Bloody Mary • Mimosa 7.00
Pimm's 6.50 • Aperol Spritz • Hugo Spritz 7.50

Starters

Celeriac soup, hazelnut & crispy sage 7.50
Red wine braised chorizo crostini 8.00
Cajun whitebait, aioli 7.00
Crottin goats' cheese, watercress, beetroot & candied smoked walnuts 8.00
Sweet potato, chilli & Parmesan ravioli, sage, beurre noisette 6.50/ 12.00

Mains

Pan fried sea trout, saffron potatoes, purple sprouting broccoli, egg & trout roe 17.50
Smoked cauliflower steak, salsa Verde, sorrel, chicory, hazelnut & blood orange salad 14.50

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Add Broccoli cheese 3.00

Roast beef rump, duck fat potatoes, glazed carrots & parsnips, hispi cabbage, Yorkshire pudding, gravy & horseradish sauce 19.00
Slow-cooked shoulder of Yorkshire lamb, duck fat potatoes, glazed carrots & parsnips, hispi cabbage, Yorkshire pudding, gravy & mint sauce 17.50
Roast chicken, duck fat potatoes, glazed carrots & parsnips, hispi cabbage, Yorkshire pudding, gravy & bread sauce 17.50
Barley, hazelnut, beetroot & mushroom roast, roast potatoes, glazed carrots & parsnips, hispi cabbage, Yorkshire pudding & veggy gravy 14.00

Sides 4.50

Watercress & radish salad • Pea, pancetta & baby gem • Dauphinoise potato • Braised red cabbage
Chips & mayonnaise • Buttered greens • Potato bread, mixed olives, bread oil

Desserts

Sticky toffee pudding, vanilla ice cream 7.50
Ice creams & sorbets 4.50
Double chocolate brownie, peanut brittle, mint & choc chip ice cream 7.50
Cheese board: selection of 3 English & French cheeses, Truffle Honey & oatcakes 11.50
Apple crumble, vanilla ice cream 7.50
Poached rhubarb, custard & gingerbread 7.50

Optional £1 unlimited tap water will be added to your bill. All profit goes to Mind Charity – Thank you ☺

A 12.5% discretionary service charge will be added to your bill. All service & tips go to the staff. For Allergen advice please ask your server