

# THE ALBERT

## — ARMS —

### Drinks

**Autumn special:** Belvedere Apple, vodka, Sailor Jerry, apple juice, Aspell Cider, vanilla syrup 8.00

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

Dressed Cornish crab on toast 9.50

Swede tartare, marmite toast & cured egg yolk 8.00

Smoked duck breast, beetroot remoulade, watercress, crispy capers 8.00

Roast garlic hummus, Sussex tomatoes, harissa & flatbreads 8.50/13.50 add halloumi 3.00

Kohlrabi, Pecorino, apple & hazelnut salad 7.50

### Mains

Fish stew, garlic crouton & saffron aioli 21.50

Polenta, wild mushrooms, kale, toasted seeds 15.50

#### *Add broccoli cheese 3.00*

Roast beef rump, duck fat potatoes, glazed chantenay carrot, golden beetroot, greens, Yorkshire pudding, gravy, horseradish sauce 19.00

Slow-cooked shoulder of Yorkshire lamb, duck fat potatoes glazed chantenay carrot, golden beetroot, greens, Yorkshire pudding, gravy, mint sauce 17.50

Pork belly, duck fat potatoes, glazed chantenay carrot, golden beetroot, greens, Yorkshire pudding, gravy, apple sauce 17.50

Swede, wild mushroom & spinach wellington, roast potatoes, glazed chantenay carrot, golden beetroot, greens, Yorkshire pudding, veggie gravy 15.00

### Sides 4.50

Homemade chips • Buttered greens • Watercress, mustard dressing • Kohlrabi, apple & hazelnut salad

Tomato & pickled shallot salad • Bread & mixed olives