

THE ALBERT

— ARMS —

Drinks

Autumn special: Belvedere Apple, vodka, Sailor Jerry, apple juice, Aspall 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

Cannellini bean & cashew masala, coriander & chilli flatbread 14.50

Add cauliflower cheese 3.00

Roast beef rump, duck fat potatoes, carrot, crushed swede, hispi cabbage, Yorkshire pudding, gravy, horseradish sauce 19.00

Slow-cooked shoulder of Yorkshire lamb, duck fat potatoes, carrot, crushed swede, hispi cabbage, Yorkshire pudding, gravy, mint sauce 17.50

Pork belly, duck fat potatoes, carrot, crushed swede, hispi cabbage, Yorkshire pudding, gravy, apple sauce 17.50

Pumpkin, wild mushroom & spinach Wellington, roast potatoes, carrot, crushed swede, hispi cabbage, 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

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