

# THE ALBERT

## — ARMS —

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### Drinks

Elderflower Bellini • Kir Royale • Chambord Royale • Bloody Mary • Mimosa 7.00  
Campari Spritz • Hugo Spritz 7.50 • Pimm's 6.50  
Pink Gin & Pink Soda 4.50 • Citron pressé • Elderflower & fresh mint pressé 3.00 • Virgin Mary 3.80

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### Starters

Spring vegetable crudités, walnut, miso & black garlic dip 7.00  
Wye Valley asparagus, yuzu vinegar, katsuobushi 8.00  
Devilled chicken livers on toast 7.50  
Burrata, Cime di Rapa, fermented chilli 9.00  
Lamb & harissa croquettes, salsa verde 7.50

### Mains

Fillet of Cornish Hake, samphire, seaweed butter sauce, trout roe, jersey royals 19:00  
Roast veal salad, watercress, pea, broad bean, tonnato dressing 10.00/19.50  
Chicken, bacon & wild garlic pie, mashed potatoes, buttered greens 17.00  
Artichoke, white bean & spring vegetable cassoulet, vegan aioli 17.00  
Onglet steak, Blue cheese butter, chips 18.00  
Beer battered fish & chips, peas, tartare sauce 14.00  
Albert's Burger, brioche bun, chips 15.00 *gluten-free buns available*

### Desserts 7.50

Sticky toffee pudding, vanilla ice cream  
*Monbazillac, Chateau Ramon, France 9.00 Pedro Ximenez, Bella Luna, Spain 11.50*  
Rhubarb, custard & pistachio fool  
*Muscat de Beaumes de Venise, France 6.50 Coteaux du Layon, Baumard, France 9.00*

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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*