

# THE ALBERT

## — ARMS —

Sunday 20<sup>th</sup> June

### Drinks

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

### Starters

Steamed mussels, garlic, white wine & cream 8.50/18 (main with chips)  
Heritage tomatoes, green beans & katsuobushi salad 7.50  
Baby gem, pear, golden raisin, walnut & Roquefort salad 8.50  
Baked potato gratin, Brie de Meaux, olive tapenade 7.50  
Broad bean & mint hummus, harissa dressing, dukkah, flatbread 7.50

### Mains

#### *Add Cauliflower cheese 3.50*

Beetroot & mushroom nut roast, roast potatoes, glazed root vegetables, greens,  
Yorkshire pudding, mushroom gravy 16.50  
Roast beef, duck fat potatoes, glazed root vegetables, greens, Yorkshire pudding,  
horseradish cream, gravy 20.00  
Slow-cooked shoulder of Yorkshire lamb, duck fat potatoes, glazed root vegetables, greens, Yorkshire pudding,  
mint sauce, gravy 19.00  
Char-grilled Cornish mackerel, pink fir potatoes, peas, pickled wild garlic, crème fraîche, lemon 18.00  
Celeriac schnitzel, blistered heritage tomatoes, borlotti beans, hazelnut pesto 16.00

### Desserts 7.50

Strawberry vacherin, elderflower sorbet  
*Apple Icewine, Gintaro Sino, Lithuania 6.50*      *Coteaux du Layon, Baumard, France 9.00*  
Poached peaches, labneh, toasted almonds, thyme syrup  
*Black Muscat, Elysium, California 6.50*      *Pedro Ximenez, Mira La Mar, Spain 8.40*  
Sticky toffee pudding, vanilla ice cream  
*Muscat de Beaumes de Venise, France 6.50*      *Sauternes, Chateau Les Mingets, France 9.00*

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*