

THE ALBERT

— ARMS —

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 (large with chips) *gf*
Glazed heritage carrots, honey, miso, pumpkin seeds 6.50 *gf*
Baby gem, pear, golden raisin, walnut & Roquefort salad 8.50 *gf v*
Pea & Mascarpone arancini, black garlic aioli, summer truffle 8.50 *gf v*
Broad bean & mint hummus, harissa dressing, dukkah, flatbread 7.50 *ve*

Mains

Char-grilled Cornish mackerel, pink fir potatoes, peas, pickled samphire, crème fraiche, lemon 16.00 *gf*
Ricotta dumplings, tomato consommé, parmesan 16.00 *v*
Onglet, Café de Paris butter, chips 18.00 *gf*
Char-grilled Welsh lamb chops, buckwheat tabouleh, grilled cucumber, raw red cabbage, labneh 19.00 *g*
Beer battered fish & chips, peas, tartare sauce 14.00 *gf*
Albert's Burger, brioche bun, chips 15.00 *gluten-free buns available*
Celeriac schnitzel burger, buffalo sauce, pickles & chips 14.00 *gf ve*

Desserts 7.50

Strawberry vacherin, elderflower sorbet *gf v*
Muscat de Beaumes de Venise, France 6.50 *Coteaux du Layon, Baumard, France 9.00*
'Love bar' affogato
Apple Icwine, Gintaro Sino, Lithuania 6.50 *Sauternes, Chateau Les Mingets, France 9.00*
Sticky toffee pudding, vanilla ice cream *gf v*
Black Muscat, Elysium, California 6.50 *Pedro Ximenez, Mira La Mar, Spain 8.40*

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