

THE ALBERT

— ARMS —

Drinks

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

Snacks

Tempura Guindilla chillies, miso mayonnaise 5.00 *gf v* • Cauliflower & Parmesan croquettes, bois bourdan sauce 7.00 *gf v*
Potato bread, olive oil & balsamic 4.50 *ve* • Nocellara olives 3.50 *gf ve*

Starters

Bayonne ham, Charentais melon, kohlrabi, mint, chardonnay dressing 9.00
Pea & Mascarpone arancino, black garlic aioli, summer truffle 8.50 *gf v*
Roast Aubergine dip, pomegranate & herb salad, grilled flat bread 7.50 *ve*
Buffalo buttermilk chicken hearts, blue cheese dressing, celery 6.00 *gf*

Mains

Clam, chilli, pancetta & cream linguine 16.50
Aubergine parmigiana, mixed leaf salad 12.50
Chicken leg stuffed with black pudding, braised lettuce, peas, pancetta 17.00
Grilled stone bass, coco bean, heritage tomato & roast fennel bruschetta 17.00
Grilled courgette flatbread, green sauce, cashew cream, pine nuts 12.50 *ve*
Onglet steak, Café de Paris butter, chips 18.00 *gf*
Beer battered fish & chips, crushed peas, tartare sauce 14.00
Albert Arms cheeseburger, pickles, chips 15.00 *gluten-free buns available*

Sides 4.50

Buttered greens • Tomato & onion salad • Chips • New potatoes, capers, herbs

Desserts 7.50

Sticky toffee pudding, vanilla ice cream *gf v*
Pedro Ximenez, Mira La Mar, Spain 8.40 *Sauternes, Chateau Les Mingets, France 9.00*
English cherry, clotted cream & pistachio brownie sundae *gf v*
Apple Icewine, Gintaro Sino, Lithuania 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