

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

Snacks

Tempura Guindilla chillies, miso mayonnaise 5.00 *gf v*
Nocellara olives 3.50 *gf ve*
Potato bread, olive oil & aged balsamic 4.50 *ve*

Starters

Bayonne ham, Charentais melon, kohlrabi, mint, chardonnay dressing 9.00
Pea & mascarpone arancino, black garlic aioli, summer truffle 8.50 *gf v*
Crispy buttermilk brined chicken hearts, buffalo sauce, blue cheese dressing, celery 6.00 *gf*

Mains

Add Cauliflower cheese 3.50 gf v
Hazelnut & herb crusted braised fennel, roast potatoes, glazed root vegetables, greens,
Yorkshire pudding, mushroom gravy 16.50 *v (ve upon request)*
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
Beer battered fish & chips, peas, tartare sauce 14.00 *gf*
Clam, chilli, pancetta & cream linguine 16.50

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 Icwine, 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