

THE ALBERT

— ARMS —

Drinks

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

Snacks

Nocellara olives 3.50 *gf ve* • Lamb croquettes, mint verde 7.00
Welsh Rarebit 6.50 • Pork, apricot & sage sausage roll, apple chutney 8.00

Starters

Moules Marinière, white wine, cream & shallot 8.50/16.00 (large with chips)
French onion soup, Welsh rarebit 8.50
Burrata, Bourjasotte noire figs, preserved lemon 9.00 *v*
Cobble Lane Charcuterie, cornichons, bread 8.00 / 14.00
Pumpkin risotto, mascarpone, toasted pine nuts, crispy sage 8.50 / 16.00 *v*

Mains

Lamb tagine, Jerusalem couscous, pomegranate 17.50
Pan fried stone bass, gnocchi, girolles, sage butter 18.00
Cauliflower & lentil dhal, coriander flatbread 13.50 *ve*
Onglet steak, Café de Paris butter, chips 18.00 *gf*
Beer battered fish & chips, crushed peas, tartare sauce 14.00
Albert Arms cheeseburger, chips 15.00 *gluten-free buns available*

Sides 4.50

Mixed leaf *v* • Buttered greens *v* • Chips *ve*

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*
Apple tarte tatin, vanilla ice cream
Monbazillac, Château Ramon, France 6.50 *Coteaux du Layon, Baumard, France 6.50*
Cheese board, bread, pickled grapes (9.50)
Fonseca Porto, Late Bottled Vintage, Unfiltered, Portugal 5.30 *Fonseca Porto, Aged Tawny, 20 Yrs Old 9.40*

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