

THE ALBERT

— ARMS —

Sunday

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

Starters

Pork, apricot & sage sausage roll, apple chutney 8.00
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

Add Cauliflower cheese 3.50 gf v

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
Pork Belly, duck fat potatoes, glazed root vegetables, greens, Yorkshire pudding, Apple sauce, gravy 18.50
Pumpkin, spinach & mushroom Wellington, roast potatoes, glazed root vegetables, greens, Yorkshire pudding, mushroom gravy 17.50 v (*ve upon request*)

Beer battered fish & chips, crushed peas, tartare sauce 14.00
Cauliflower & lentil dhal, coriander flatbread 13.50 *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