

# THE ALBERT

## — ARMS —

### January Menu

#### Drinks

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

Peanuts • Cashews 3.00 • Crisps 1.50 • Pork Scratchings 2.50

#### Starters

Split pea & ham soup, truffle cream, garlic crouton 8.50  
Charred hispi cabbage, fermented chilli & shrimp butter 8.50 *gf*  
Crispy Jerusalem artichokes, sage aioli 9.00 *ve*  
Cobble Lane Charcuterie, cornichons, bread 8.00 / 14.00

#### Mains

Harissa braised lamb shoulder, kale, tender stem broccoli, pomegranate, tahini dressing 16.50 *gf*  
Roast cod, sea purslane, smoked cornish potato, hollandaise, trout roe 20.00  
Tema artichoke, winter tomato & coco bean stew, grilled bread, aioli 18.00  
Onglet steak, bearnaise, chips 18.00 *gf*  
Beer battered fish & chips, crushed peas, tartare sauce 14.00  
Albert Arms cheeseburger, chips 15.00 *gluten-free buns available*  
King oyster mushroom fritter burger, cheese, truffle mayo, chips 17.00 *gluten-free buns available*

#### Sides 5.00

Smoked Cornish potatoes, hollandaise *v* • Winter tomato & herb salad *ve* • Chips *ve*

#### Desserts 7.50

Liquorice poached pear, chocolate sorbet  
*Sauternes, Chateau Les Mingets, France 9.00*     *Pedro Ximenez, Mira La Mar, Spain 8.40*

Sticky Toffee Pudding, vanilla ice cream  
*Pedro Ximenez, Mira La Mar, Spain 8.40*

Chocolate & hazelnut Feuilletine, vanilla ice cream  
*Pedro Ximenez, Mira La Mar, Spain, NV, 100ml 8.40*

Cheese board, bread, truffle honey (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