

THE ALBERT

— ARMS —

Sunday 24th July

Drinks

Wine of the week: Zibibbo, Musita, Sicilia, 2020 – dry, crisp, aromatic, blossom, honeysuckle, peach, nectarine, mango Btl 35.00

Elderflower Bellini • Kir Royale • Chambord Royale • Bloody Mary • Mimosa 7.50 • Pimm's 7.00
Hugo Spritz • Aperol Spritz • Campari Spritz 9.00 • Citron pressé • Elderflower & fresh mint pressé 3.00 • Virgin Mary 4.00

Snacks

Olives 4.50 • Crisps 1.50 • Peanuts 3.00 • Cashew nuts 3.00 • Pork Scratchings 2.50

Padron peppers, Chinese vinaigrette, horseradish *ve gf* 7.50

Mixed Charcuterie & cheese board, olives, caper berries, truffle honey. bread & oil 24.00

Starters

Crispy chilli squid 9.00 *gf*

Dressed Cornish crab on toast 10.50

Datterino tomato & basil bruschetta, whipped vegan curds 8.50 *v*

Burrata, watermelon & mint 9.50 *v gf*

Charcuterie board: Bresaola, Finocchiona, cornichons, pickled radish, bread 9.00/ 17.00

Roasts

All served with roast potatoes, seasonal vegetables, Yorkshire pudding & gravy

Native Breed Sirloin, horseradish cream 23.00

Welsh Lamb Shoulder, mint sauce 20.00

Free-range Cornish chicken 18.50

Summer squash, mushroom, spinach & basil pithivier 17.50 (*ve* upon request)

Cauliflower cheese 4.50

Desserts 8.00

Chocolate brownie, pistachio & praline ice cream
Sauternes, Chateau les Mingets, France 9.00 *Monbazillac, Château Ramon, France 8.00*

Sticky toffee pudding, vanilla ice cream *gf*
Ximenez, Triana, Spain 8.40

Eton Mess
Monbazillac, Château Ramon, France 8.00

Cheese board, truffle honey, cornichons, water biscuits 9.50
Fonseca Port, 20 years old, Matured in wood, Portugal 9.40 *Fonseca Port, LBV, Unfiltered, 2014, Portugal 5.30*

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