

THE ALBERT — ARMS —

Sunday 8th October

Drinks

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

£10 LUNCH MENU

Tuesday to Friday 12pm – 3pm (changes weekly)

Fish finger sandwich, salt & vinegar crisps Lamb flatbread, tzatziki, pickled red onion
Buffalo fried chicken sandwich, blue cheese sauce

Starters

French onion soup, Welsh rarebit 8.50
Apple & black pudding sausage roll, Dijon mustard 9.50
Cauliflower cheese croquette, grape must mayo 9.00

Roasts

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

Cauliflower cheese 5.00 gf Pigs in blanket 5.00

28 day aged Native breed Sirloin, horseradish cream 24.00

Slow cooked, pulled Welsh lamb shoulder, mint sauce 22.00

Stuffed corn-fed roast chicken 21.00

Pork belly, apple sauce 23.00

Butternut squash, beetroot, pumpkin & almond Wellington roast 17.50 v (ve upon request)

Desserts

Sticky toffee pudding, vanilla ice cream 8.00 gf v

Pedro Ximenez, Triana, Spain, NV, 100ml 8.50

Mango or Dark chocolate ice cream 6.00 gf vg

Pedro Ximenez, Triana, Spain, NV, 100ml 8.40

Apple crumble, crème anglaise 8.00 v

Sauternes, Chateau les Mingets, France, 100ml 9.00

Late Harvest Sauvignon Blanc, Morande, Chile, 100ml 8.00

Cheese board, cornichons, water biscuits, truffle honey 9.50 v

Fonseca Port, 20 years old, Matured in wood, Portugal 9.50

Fonseca Port, LBV, Unfiltered, 2014, Portugal 5.50

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