

THE ALBERT — ARMS —

November 2023 Menu

DAILY SPECIALS

Fish pie, mint zhoug peas 20.00

SHARING BOARDS

Cheese & Charcuterie mixed board, toast, pickles 24.00

Charcuterie board, toast, pickles 12.00

DRINKS

Elderflower Bellini • Kir Royale • Chambord Royale

Bloody Mary • Mimosa 7.50

Mulled Wine 5.00 • Pimm's 7.00

Hugo Spritz • Aperol Spritz • Campari Spritz

Limoncello Spritz 9.00

Citron pressé • Elderflower & fresh mint pressé 3.00

Virgin Mary 4.00

Starters

Albert Arms prawn cocktail 7.50

Leek & potato soup, bread & whipped butter 7.50 *(ve available)*

Buffalo tempura cauliflower, blue cheese sauce 7.00

Mains

Bavette steak, garlic butter, chips 20.00

Braised pigs cheeks, polenta, button mushroom & red wine jus 19.00

Chestnut & mushroom pie, caramelised parsnip puree, charred sprouts, veg gravy 18.00

Grilled celeriac, braised lentils, fennel & pickled radish 17.50

Beer battered fish & chips, mushy peas, tartare sauce 18.00

Albert Arms double cheeseburger, pickle & chips 16.00 *(Gluten free buns available)*

Sides 5.00

Mixed leaf salad *gf v vg* • Buttered greens *gf v* • Chips *vg v* • Bread & whipped butter

Desserts

Sticky toffee pudding, vanilla ice cream 8.00 *gf v*

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

Apple crumble, crème anglaise 8.00 *v*

Cheese board, crackers, truffle honey 9.50

Sauternes, Chateau les Mingets, France, 100ml 9.00

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

Bananna or Mint choc chip ice cream 6.00 *gf v*

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

vg – vegan

v – vegetarian

gf – gluten free

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