

THE ALBERT — ARMS —

February 2024 Menu

DRINKS

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

£10 LUNCH MENU

(Tuesday – Friday)

Fish finger sandwich, salt & vinegar crisps
Veggie pie, mash & gravy
Beef lasagne, mix leaf salad

Starters

Beef & mustard croquette, shaved horseradish 8.00
Spiced carrot & coriander soup, flatbread 8.50 v
Whipped goats curd & pickled beetroot on toast 9.00 v
Scotch egg, brown sauce 8.00
White bean hummus, tenderstem broccoli, chilli oil, toasted seeds 8.50 v

Mains

Beef lasagne, mix leaf salad 12.00
Chestnut, butternut squash & mushroom pie, mash & gravy 13.00
Sausage & mash, onion gravy 15.00
Roasted celeriac & winter tomato, wild black rice, black garlic aioli 16.00 vg v
Chicken, mushroom & leek pie, mash & gravy 18.00
Beer battered fish & chips, mushy peas, tartare sauce 18.00
Albert Arms double cheeseburger, pickle & chips 17.00 (Gluten free buns available)

Sides 5.00

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
Sauternes, Chateau les Mingets, France, 100ml 9.00
Vanilla ice cream / Honeycomb ice cream 6.00 *vg*
Pedro Ximenez, Triana, Spain, NV, 100ml 8.50
Cheese board, crackers, truffle honey 9.50
Fonseca Port, 20 years old, Matured in wood, Portugal 9.50 *Fonseca Port, LBV, Unfiltered, 2014, Portugal 5.50*

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